

BOATYARD

LAUNCH

TOWERS

CAPTAIN* / 125

- LOBSTER TAIL
- 6 EAST COAST OYSTERS
- 6 SNOW CRAB CLAWS
- 4 SHRIMP COCKTAIL
- SMOKED FISH DIP & CEVICHE
- 6 MUSSELS
- 6 CLAMS

CREATE YOUR TOWER* / MKT

Select 3 or more to build a Tower

IMPERIAL OSETRA CAVIAR* / 1 oz 85

smoked fish boursin, classic accoutrement, blini

Order à la carte or create a Tower. All Towers served with grilled toast, za'atar lavash chips & house whipped butter with sea salt.

EAST COAST OYSTERS* / 1/2 dozen 23

WEST COAST OYSTERS* / 1/2 dozen 29

FLORIDA STONE CRAB

large 24 each / jumbo 36 each

SNOW CRAB CLAWS / 1/2 dozen 24

lime & tajin aioli

LITTLENECK CLAMS / 1/2 dozen 11

biarritz herb emulsion

MUSSELS / 1/2 dozen 8

criollo relish, nikkei sauce

LOBSTER TAIL COCKTAIL / 36

SHRIMP COCKTAIL 2 / 16

SMOKED FISH DIP / 18

boursin, za'atar lavash crisps

TUNA TACOS* 2 / 14

yellowfin tuna, mango-jicama relish, sweet soy

LOCAL FISH CEVICHE* / 22

coconut & ají amarillo sauce, fava emulsion, cilantro, tajin plantain chips

SET SAIL

BIMINI BREAD / 8

SOUP OF THE DAY / 10

SCALLOP ESCARGOT / 19

bay scallop, herbed butter, parmesan crumbs

JUMBO MUSSELS & FRITES / 24

tomato fennel brodo, shoestring fries, grana padano, fines herbes

CRISP CALAMARI / 18

zucchini, calabrian chili, lemon tomato aioli

WOOD-CHARRED OCTOPUS / 22

wilted kale, crispy garbanzo, fingerling potatoes, chorizo vinaigrette

PERI-PERI SHRIMP / 21

peri-peri butter sauce, herbs salad, pickled shallots, grilled toast

ARTICHOKE "CHOPS" / 18

fire-roasted artichoke heart, mozzarella stracciatella, mustard seed, dill, lemon oil, grilled toast

CAESAR* / 15

artisan romaine, prosciutto, provençal olives, tomato, garlic, reggiano parmesan

HEIRLOOM TOMATO SALAD / 16

fresh & cured tomatoes, pistachio, pickled shallot, smoked tomato powder, tomato vinaigrette, aged balsamic

CHOP SALAD / 16

blend of artisanal lettuce, fresh vegetables, chickpeas, queso fresco, crispy tortilla strips, cilantro honey vinaigrette

ADD TO SALADS: chicken 11, shrimp 12, salmon 14

CHARTED COURSE

PAN-ROASTED SCOTTISH SALMON* confetti pearl couscous, almond chermoula, pomegranate seeds, basil, mint / 35

LEMON PARMESAN COD spinach, grilled tomatoes, pine nuts, smoked trout roe, fines herbes butter sauce / 34

ROASTED HALF CHICKEN tunisian spices, braised chickpeas, crispy kale, cilantro tahini, natural lemon reduction / 32

TACO OF THE DAY selection changes daily / 18

HANDS ON DECK

FRESH FISH SANDWICH selection changes daily, vine ripe tomato, lettuce, sweet onion, mustard remoulade, brioche bun / 21

CRISPY CHICKEN SANDWICH hot pickled peppers, adobo aioli, arugula, pickles, catalonian ciabatta / 19

LOBSTER SALAD ROLL lemon caper remoulade, new england roll, onion rings / 34

BOATYARD BURGER* brisket-short rib blend, vermont cheddar, bacon, grilled onion, tomato jam mayo, brioche bun / 19

DRY-AGED BURGER beef, cheddar & manchego, pickles, thick-cut bacon, caramelized onion, parmesan aioli / 28

From The WOOD-FIRED GALLEY

SEAFOOD

SWORDFISH / 35

SCOTTISH SALMON* / 32

MAHI-MAHI / 34

SNAPPER / 39

BRANZINO / 39

STEAKS*

FILET CENTER CUT 8 oz / 45

PETITE FILET 5 oz / 34

PORK TENDERLOIN / 34

NEW YORK STRIP 14 oz / 51

RIBEYE ENTRECÔTE 16 oz / 52

DRY AGED B/I KC STRIP 16 oz / 78

SAUCES / 5

CITRUS BUTTER SAUCE

COGNAC AU POIVRE

STEAK SAUCE

ROQUEFORT BUTTER

BÉARNAISE

CHIMICHURRI

SIDES

CAESAR* / 9

ONION RINGS / 9

BASMATI RICE / 9

GRILLED ASPARAGUS / 9

PARMESAN FRIES / 12

TRUFFLE YUZU BRUSSELS SPROUTS / 12

DECADENCE

LOBSTER TAIL 6 oz / 36

JUMBO PERI-PERI SHRIMP (2) / 18

CAVIAR* BEURRE BLANC SAUCE / 25

LUNCH WINTER 2025 • Executive Chef: Paul Pincus • General Manager: Tom Karl • www.Boatyard.Restaurant • [@Boatyard_RestaurantFTL](https://www.instagram.com/Boatyard_RestaurantFTL)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify us of any food allergies. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. We are gluten-free friendly. Please ask your servers. 18% gratuity added for parties of 5 or more.

BOATYARD

COCKTAILS

MINTY MELON / 16

Absolut Grapefruit Vodka, Jalapeño, Watermelon, Mint

#NOSLEEP ESPRESSO / 17

Espresso, Disaronno, Frangelico, J.F. Haden's Espresso Liqueur, Choice of: Elleven Vodka, Patrón Reposado Tequila, or Angel's Envy Bourbon

SUN KISSED / 19

Tito's Vodka, Aperol, St-Germain, Prosecco, Orange, Lime, Rose Sphere

HIGH SEAS / 16

Mi Campo Blanco Tequila, Basil, Coconut Water, Citrus

NAUTI-RITA / 18

Patrón Reposado Tequila, Strawberry, Cointreau, Lime, Agave, Strawberry Sea Salt Foam

BLOWFISH / 16

Bacardi Superior Rum, Chinola Passion Fruit, Curaçao, Lime, Mint

ISLAND HOPPER / 18

Papa's Pilar Aged Rum, Coconut Water, Pineapple, Lime

SANDBAR SPRITZ / 17

Sipsmith Lemon Drizzle Gin, St-Germain, Prosecco, Citrus, Red Bull Blueberry

FIRST MATE / 16

Bulleit Bourbon, Mango, Citrus, Fever-Tree Ginger Beer

WHISKEY CREEK / 18

Redemption Rye Whiskey, Carpano Antica, Luxardo, Nonino L'Aperitivo, Aromatic Bitters

FREE SPIRITED Zero-Proof Cocktails

KNOT NAUTI / 12

Ritual Tequila Alternative, Strawberry, Agave, Fever-Tree Yuzu Soda, Strawberry Sea Salt Foam

PIER PRESSURE / 12

Ritual Whiskey Alternative, Mango, Citrus, Fever-Tree Sparkling, Sicilian Lemonade

YACHT-TAILS

SHIP-FACED SHELLEY / 60

Serves 2-4

Grey Goose Vodka, Strawberries, Cucumber, Lemon, Lime

GOLDEN HOUR OLD FASHIONED / 25

Angel's Envy Bourbon, Giffard Vanilla Liqueur, Maraschino Cherries, Smoke Treatment, Gold Leaf Ice, Angostura Orange, Aromatic Bitters Perfume Spray

CAVIAR-TINI / 35

Caviar* Stuffed Olives, Olive Brine, Diamond Ice, Absinthe Perfume Spray, Choice of Ketel One Vodka or Monkey 47 Gin

WINE

BUBBLES

CHAMPAGNE

	G	B
Bollinger "Special Cuvée", FRA		165
Billecart-Salmon / Epernay, FRA (3.0L)		525
Billecart-Salmon Rosé, FRA		195
Billecart-Salmon Rosé / Epernay, FRA (3.0L)		765
Charles Heidsieck "Reserve" / Reims, FRA (1.5L)		455
Dom Pérignon, FRA		425
Moët Chandon "Impérial", FRA (187ml)	34	134
Moët Chandon "Impérial" Rosé, FRA (187ml)	39	150
Perrier-Jouët "Belle Epoque", FRA		295
Perrier-Jouët "Grand", FRA		155
Veuve Clicquot, FRA		170
Veuve Clicquot Rosé, FRA		198
Voirin-Jumel "Blanc de Blancs" / Cramant, FR (1.5L)		220

PROSECCO

Ruffino, Valdobbiadene, ITA (187ml)	13	50
Ruffino Rosé, Valdobbiadene, ITA (187ml)	14	

SPARKLING

Domaine Chandon, CA (187ml)	19	79
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WHITE WINE

PINOT GRIGIO

Barone Fini, Alto Adige, ITA	15	58
Livio Felluga, Friuli, ITA		79
Maso Canali, Trentino, ITA	14	54

SANCERRE

Château de Sancerre, Loire, FRA	22	85
J. Villebois Sancerre "Silex", Loire, FRA		102

VERMENTINO

Poggio al Tesoro, Bolgheri, ITA		60
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TIMORASSO

La Spinetta, Piedmont, ITA		69
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ALBARIÑO

Lagar de Bouza, Rias Baixas, ESP		55
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VERDEJO

Torres "Celeste Reserva", Rueda, ESP	14	52
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SAUVIGNON BLANC

Cloudy Bay, Marlborough, NZL		82
Ferrari-Carano "Fumé Blanc", Sonoma, CA		52
Groth, Napa, CA	22	86
Kim Crawford, Marlborough, NZL	14	54

RIESLING

	G	B
Pröbst "Feinherb", Mosel, DEU	13	50
Schloss Johannisberg "Kabinett" Rheingau, DEU		79

BURGUNDY

Bouchard "Beaune du Château", Beaune, FRA		99
Domaine Laroche "Vaudevey", Chablis, FRA		139
Morey "En Virondot", Chassagne-Montrachet, FRA		240

CHARDONNAY

Far Niente, Napa, CA		135
Gran Moraine, Yamhill-Carlton, OR		122
Joel Gott "Unoaked", CA	13	50
Sonoma Cutrer "Russian River Ranches", CA	16	60
Staglin "Salus", Napa, CA		155
Stags' Leap Winery, Napa, CA	21	80
WillaKenzie "Estate", Willamette Valley, OR		82

ROSÉ

Whispering Angel, Provence, FRA	16	62
Miraval, Provence, FRA		79
Rock Angel, Provence, FRA (1.5L)		195
La Fete du Rosé, Provence, FRA (3.0L)		340

RED WINE

PINOT NOIR

Bravium, Anderson Valley, CA		77
Belle Glos "Clark & Tele.", Santa Maria, CA	21	80
Brewer-Clifton Sta. Rita Hills, CA		92
Domaine Serene "Yamhill Cuvée", OR		150
Gran Moraine, Yamhill-Carlton, OR		98
Hilt, Sta. Rita Hills, CA		122
La Crema, Monterey, CA	15	57
Patz & Hall, Sonoma Coast, CA		92
Ponzi "Tavola", Willamette Valley, OR		88

BURGUNDY

Chevalier de la Cree, Côte de Beaune, FRA		118
Dm. Faiveley, Gevrey-Chambertin "Vieilles Vignes", FRA		214

AMARONE

Tutela, Veneto, ITA		92
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BAROLO

Pio Cesare, Piedmont, ITA		178
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CHIANTI

La Spinetta "Casanova Reserva", Tuscany, ITA		74
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BRUNELLO

Val Di Suga, Tuscany, ITA		150
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SUPER TUSCAN

	G	B
Villa Antinori, Tuscany, ITA	16	60
Tenuta Luce "Luce", Tuscany, ITA		235

TEMPRANILLO

Numanthia "Numanthia", Toro, ESP		110
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MALBEC

E. Catena "Tahuan", Mendoza, ARG	13	50
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MERLOT

Alexander Valley Vineyards, Alex. Vly., CA	16	62
DAOU, "Sequentis Reserve", Paso Robles, CA		98
La Jota, Howell Mountain, CA		195
Pride Mountain Vineyards, Napa, CA		155

BORDEAUX

Château Armens Grand Cru, St. Emilion, FRA		89
Château des Eyrins, Margaux, FRA		170
Château Lassegue Grand Cru, St. Emilion, FRA		140

CABERNET SAUVIGNON

Anakota, "Helena Montana", Knight's Valley, CA		298
Freemark Abbey, Napa, CA		140
Groth "Reserve", Oakville, CA		320
Quilt, Napa, CA	21	79
Simi, Sonoma, CA	15	56
Stags' Leap Winery, Napa, CA		105
Silverado "Estate", Napa, CA		125
Stag's Leap Wine Cellar "Artemis", Napa, CA		160
Wente, Livermore Valley, CA	13	50

RED BLENDS

Girard "Artistry", Napa, CA		118
Joseph Phelps "Insignia", Napa, CA		475
Opus One, Napa, CA		550
Prisoner Wine Co. "Prisoner", CA		98
Quintessa, Rutherford, CA		390
R. Strong "Symmetry", Alexander Valley, CA		110

ZINFANDEL

Turley "Juvenile", CA		69
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CHÂTEAUNEUF-DU-PAPE

E. Guigal, Rhone, FRA		150
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SYRAH

Jonata "Todos", Ballard Canyon, CA		98
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DESSERT WINE

Cuvee Auslese, Kracher, Burgenland, DEU (375ml)		72
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