



SOUP AND SALAD

CLAM "CHOWDA"

Cup \$2.95 Bread bowl \$4.95

FIVE ONION SOUP \$4.95

GRILLED SHRIMP & ARUGULA

Local arugula, grape tomatoes, cabernet-shallot vinaigrette, local feta cheese, kalamata olives, toasted almonds and a skewer of grilled shrimp. \$12.95

GRILLED CHICKEN COBB SALAD

With mixed greens, bacon, avocado, egg, bleu cheese crumbles and tomatoes. Served with peppercorn ranch dressing. \$11.95

WARM SPINACH SALAD

Fresh spinach tossed with sun-dried tomatoes, toasted pecans, red onions, bleu cheese crumbles and warm balsamic vinaigrette. \$10.95

ROASTED MUSHROOM CREPE

Roasted crimini, portobello and shiitake mushrooms with fontina cheese in a crispy crepe – topped with field greens, local apples and white truffle oil. \$8.95

ROASTED SALMON B.L.T.

Fresh arugula and field greens with candied bacon, sun-dried tomatoes and local goat cheese tossed with sherry-Dijon vinaigrette. \$12.95

SOUTHWEST ANCHO SIRLOIN SALAD

Chopped lettuce, pico de gallo, guacamole, sour cream and feta cheese tossed with green chili ranch dressing with toasted corn strips. \$12.95

BOATYARD CAESAR SALAD

Fresh Romaine lettuce, herb croutons and Parmesan cheese tossed with our homemade dressing. \$7.95

Add grilled chicken for \$3.00

2 HANDED SANDWICHES

Served with seasoned fries.

THE "GUTENBERGER"

10 oz. Angus beef piled high with NY State Sharp Cheddar cheese, applewood-smoked bacon and crispy ringlets with homemade Creole ketchup. \$10.95

SOUTHERN BURGER

10 oz. Angus beef topped with cheddar cheese, applewood-smoked bacon, pulled pork and sweet & spicy BBQ sauce on an onion roll. \$10.95

TEXAS PULLED PORK

Texas style BBQ pork with Maw-maw's slaw and fried onion ringlets. \$9.95

BEEF ON "WECK"

Shaved prime rib and sour cream horseradish sauce on a "kimmelweck" bun. \$9.95

BYG REUBEN

Sliced corned beef on marble rye with sauerkraut, homemade Thousand Island dressing and melted Swiss cheese. \$9.95

ANGUS CHEESEBURGER

10 oz. Angus beef topped with double-thick Cheddar cheese, lettuce, tomato and red onion. \$9.95

Enjoy bacon? It's free... just ask!

THE C.C.B.

Grilled chicken, sharp Cheddar cheese, arugula & tomato finished with applewood-smoked bacon marmalade. Served on a honey onion roll. \$8.95

BOATYARD BOCA BURGER

Veggie burger topped with fresh arugula, tomato, grilled zucchini and summer squash with our homemade Ranchurri sauce. \$6.95

The BoatYard Grill proudly supports a variety of local breads, cheeses and produce.

STARTERS

HUMMUS & GRILLED PITA

Cucumber, tomato, red onions and olives. \$7.95

TUNA TATAKI

Sliced sesame-seared tuna on crispy wontons with avocado and charred tomato vinaigrette. \$8.95

BRAISED SHORT RIB SLIDERS

Trio of sliders served on toasted brioche rolls with a light horseradish cream sauce and crispy fried onions. \$8.95

LOBSTER CREPE

Butter poached Lobster with Gruyere and Fontina cheese in an oven baked crepe. Finished with a light arugula pesto. \$11.95

SPINACH AND ARTICHOKE FONDUE

Fresh spinach, artichokes and blended cheeses with pico de gallo and tortilla chips. \$8.95

CRACKLIN' CALAMARI

Buttermilk-fried calamari, marinara and chipotle dipping sauces. \$10.95

Also available "Buffalo" style.

BUFFALO CHICKEN EGGROLLS

Chicken breast, mozzarella and provolone cheese in a spicy "Buffalo" sauce – fried in a crispy egg roll wrapper. \$9.95

STEAMED LITTLENECKS

A Baker's dozen steamed in a zesty garlic Chardonnay broth. \$11.95

SIZZLING POTATO CHIPS

Thick sliced Idaho crisps on a cast-iron skillet, melted bleu cheese crumbles and warm Parmesan-garlic sauce. \$6.95

COCONUT FRIED SHRIMP

Served with cherry-mustard and orange marmalade sauces. \$8.95 Also available as an entrée.

SMOTHERED CHEDDAR FRIES

Crispy fries smothered with creamy cheddar, bacon, green onions and tomatoes. Served with Parmesan-garlic sauce. \$8.95

SEAFOOD SPLASH-DOWN TOWER

Shrimp Cocktail, Cracklin' Calamari and Littlenecks. \$15.95 (Serves 2-4)

CREATIVE COMFORTS

Add a cup of soup or a salad for only \$2.95

LOUISIANA CRAB CAKES

Panko-crusting lump crab cakes, cilantro-lime rémoulade sauce, Maw-maw's slaw and mashed potatoes. \$16.95

WOOD FIRED CHICKEN PASTA

Grilled chicken in a Parmesan cream sauce with spinach and seasonal vegetables tossed with penne. \$13.95

BRAISED BONELESS SHORT RIB

Served with roasted garlic mashed potatoes and sautéed greens. Finished with a red wine-port demi glace. \$16.95

♥ DAYBOAT SCALLOPS

Seared and served with fresh vegetable, fingerling potatoes, edamame and citrus butter sauce. 19.95

BBQ BABY BACK RIBS

House-smoked "fall-off-the-bone" ribs with our secret BBQ sauce served with sweet potato mashers and Maw-maw's slaw. \$19.95

GEORGIA PEACH GRILLED CHICKEN

Grilled chicken breast, sweet and spicy Georgia peach sauce with sweet potato mashers and fresh vegetable. \$14.95

SCARLET SNAPPER

Topped with caramelized onions and lump crabmeat. Served with garlic mashed potatoes and fresh vegetable. Finished with a light lemon beurre blanc. \$18.95

RAVIOLI RUSTICA

Grilled zucchini, yellow squash, sweet bell peppers and mushrooms in our spicy arrabbiata sauce. \$11.95

ORECCHIETTE PASTA

Chicken, andouille sausage, cherry peppers, red onion and pasta tossed with our tomato cream sauce. Finished with shaved Parmesan and crispy bacon. \$13.95

SEAFOOD FRA DIAVOLO

Jumbo shrimp, littleneck clams and scallops in our spicy arrabbiata sauce served over linguine. \$17.95

FRIED HADDOCK

Deep-fried golden brown served with seasoned fries and Maw-maw's slaw. \$14.95

SMALL PLATES

Add a cup of soup or a salad for only \$2.95

\$8.95
WOOD FIRED CHICKEN PASTA
ORECCHIETTE PASTA
GEORGIA PEACH CHICKEN
LOUISIANA CRAB CAKE

\$10.95
BBQ BABY BACK RIBS
BLUE CRAB STUFFED SHRIMP
CRANBERRY GRILLED SALMON

\$12.95
BLEU CHEESE FILET
TUSCAN FILET & SHRIMP
DAYBOAT SCALLOPS

BOATYARD GRILL CLASSICS

Accompanied by our House, Caesar or Iceberg Wedge salad.

BoatYard Italian, Bleu Cheese, Peppercorn Ranch, Balsamic Vinaigrette, Light Raspberry Vinaigrette, Cabernet-Shallot Vinaigrette

♥ CRANBERRY GRILLED SALMON

Jail Island salmon, Stoli cranberry sauce, seasoned rice and fresh vegetable. \$19.95

♥ BRONZED HADDOCK LANGOSTINO

A fresh fillet served with roasted red potatoes and sautéed Swiss Chard. Finished with Norwegian Lobster in a light lemon garlic cream sauce. \$17.95

♥ CAJUN GRILLED YELLOW-FIN TUNA

Over a crispy wasabi potato croquette with stir fried honey soy carrots and snow peas. Finished with a soy butter sauce. \$19.95

NEW YORK STRIP

With roasted potatoes and broccolini finished with garlic white truffle butter. \$24.95

Make it sizzling on a hot cast iron skillet with port au jus... just ask!

CAMPFIRE GRILLED RIBEYE

Hardwood smoked with homemade Worcestershire, mashed potatoes and fresh vegetable. \$19.95

BLUE CRAB STUFFED SHRIMP

Jumbo shrimp, blue crab and Parmesan cheese stuffing, sherry lobster sauce, seasoned rice and sautéed fresh spinach. \$20.95

MAKER'S MARK FILET

Twin medallions finished with our Maker's Mark bourbon sauce, mashed potatoes and fresh vegetable. \$19.95

TUSCAN FILET AND SHRIMP

Twin filet mignon medallions, two jumbo shrimp and sautéed fresh spinach with mashed potatoes and fresh vegetable. \$21.95

BLEU CHEESE FILET

Drizzled with bleu cheese crème and served with fresh broccolini and roasted red bliss potatoes. Finished with a port demi. \$25.95

BOATYARD "ROTISSERIE" PRIME RIB

Slow roasted, thick cut rubbed with secret BYG spices. Served with baked potato and fresh vegetable. King cut \$22.95 Queen cut \$19.95 Titanic cut available on request.

♥ "GO NAKED" simply grilled with a hint of olive oil & lemon, served with seasoned rice & fresh vegetables.

For your convenience we will add 18% gratuity for parties of 7 or more. Please allow additional time for separate checks.