



## STARTERS

### HUMMUS AND GRILLED PITA

Cucumber, tomato, red onions and olives. \$6.95

### TUNA TATAKI

Sliced sesame-seared tuna on crispy wontons with avocado and charred tomato vinaigrette. \$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. \$9.95

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 Ranchurri sauce. \$8.95

### SEAFOOD SPLASH-DOWN TOWER

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

## SOUP AND SALADS

### CLAM "CHOWDA"

Cup \$2.95 Bread bowl \$4.95

### FIVE ONION SOUP \$4.95

### 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

### 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, diced 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 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 fries or seasonal side

### THE "GUTENBERGER"

10 oz. Angus beef piled high with NY State Sharp Cheddar cheese, applewood-smoked bacon and crispy ringlets with homemade Creole ketchup. \$9.95

### 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. \$8.95

### 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. \$8.95

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 Ithaca Bakery 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

## LUNCH ENTRÉES

### BLUE CRAB STUFFED SHRIMP

Jumbo Gulf shrimp, blue crab and Parmesan cheese stuffing, sherry lobster sauce, seasoned rice and sautéed fresh spinach. \$12.95

### CRANBERRY GRILLED SALMON

Jail Island salmon, Stoli cranberry sauce, seasoned rice and fresh vegetable. \$10.95

### FRIED HADDOCK

Deep-fried golden brown served with seasoned fries and Maw-maw's slaw. \$8.95

### RAVIOLI RUSTICA

Grilled zucchini, yellow squash, sweet bell peppers and mushrooms in our spicy arrabbiata sauce, \$7.95

### BLEU CHEESE FILET

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

### TUSCAN FILET AND SHRIMP

A filet mignon medallion, jumbo Gulf shrimp and sautéed fresh spinach with mashed potatoes and fresh vegetable. \$12.95

### LOUISIANA CRAB CAKE

Panko-crust lump crab cake, cilantro-lime rémoulade sauce, Maw-maw's slaw and mashed potatoes. \$9.95

### GEORGIA PEACH GRILLED CHICKEN

Grilled chicken breast, sweet and spicy Georgia peach sauce with sweet potato mashers and fresh vegetable. \$10.95

### DAYBOAT SCALLOPS

Seared and served with fresh vegetable, fingerling potatoes, edamame and citrus butter sauce. 12.95

### WOOD FIRED CHICKEN PASTA

Grilled chicken in a Parmesan cream sauce with spinach and seasonal vegetables tossed with penne. \$8.95

### 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. \$10.95

Add a cup of Soup or a Salad for only \$2.95

For your convenience we will add 18% gratuity for parties of 7 or more.

Please allow additional time for separate checks