

~ BOATYARD STARTERS ~

Peel n' Eats ~ ¾ pound of Jumbo white shrimp boiled to perfection in our blend of secret seasonings served hot with lemon & cocktail sauce

Steamed Clams ~ One dozen middle neck clams served in a light sea broth with a side of cocktail sauce

Tuna Tataki ~ Seared tuna with mixed greens, seaweed salad, soy dipping sauce wasabi & pickled ginger

Blue Crab Casserole ~ Hearty lump crab blended with cheese, roasted peppers & artichokes served hot with baked flat bread crackers

Flash Fried Calamari ~ Lightly dusted then fried till golden and served with hot marinara for dipping

Floribbean Crab Cakes ~ Crabmeat stuffed cake sautéed then served on a pineapple burre blanc, topped with creamy Pina Colada sauce

Coconut Shrimp ~ House-made deep fried & served with a tropical mango chutney

Conch Fritters ~ A Keys must have! Crispy and tender Served with Florida orange marmalade

Smoked Fish Dip & Sweet Plantain Chips ~
All local caught & smoked fish in our own house spread TASTY

Mussels Pernot ~ Rope grown mussels sautéed with fresh garlic, chopped onion, and cheffonade of basil in a light Pernot butter sauce

Buffalo Clam Strips ~ Tender strips fried golden then tossed in wing sauce served with celery & blue cheese dressing

Beer Battered O-Rings ~ Delicious! Giant onions hand cut & battered then fried till golden

Island Nachos ~ Tri color tortilla chips topped with shredded jack & cheddar cheese with salsa & guacamole **add chicken**

Chicken Wings ~ Tossed in your choice of honey BBQ or buffalo sauce. Served with ranch dressing & celery

Caribbean Hummus Platter ~ Tropical Hummus with roasted red bell peppers, diced cucumber & chopped pineapple served with toasted pita & fresh yogurt

Chicken Quesadilla ~ Chicken, spices, pepper jack & cheddar cheese, with sour cream, salsa & guacamole **Make it with shrimp**

Chicken Goujons ~ Tenderloins of chicken breast battered and fried till golden served with your choice of dipping sauces

~SOUPS & SALADS~

Boathouse Seafood Chowder ~ Fresh bites of today's catch with baby shrimp and clams together in a light vegetable tomato broth **Cup: Bowl:**

Soup Du Jour ~ Special every day!

Tropical Tossed Salad ~ Sliced strawberries, Mandarin orange slices, shaved red onion, cucumbers & seasoned croutons tossed with iceberg & romaine lettuces served with Feta cheese & raspberry vinaigrette

Florida Cobb Salad ~ Chopped lettuce, blue crab, pink shrimp, crumbled goat cheese, tomatoes, avocado, egg & bacon bits; tossed in a roasted lemon vinaigrette

Classic Caesar Salad ~ Fresh chopped Romaine topped with parmesan cheese and croutons and Caesar dressing

The Wedge ~ Crisp ¼ head of Iceberg lettuce served with chopped tomatoes, Bermuda onions, bacon & crumbled Bleu Cheese with blue cheese dressing

add Chicken ~ add Shrimp ~ to any salad....try them Blackened!!!

~ THE BOATYARD FISHING LINE ~

~ALL OF OUR FISHING LINE SELECTIONS ARE FRESH AND LOCAL WHEN AVAILABLE~

All Entrees are served with House Salad, Vegetables of the Day, and your choice of Island Rice Pilaf, Baked Potato, French Fries, or Sweet Potato Fries

Grouper Piccata ~ Lightly dusted then sautéed with fresh garlic, shallots, and capers in a light white wine sauce

Grouper Oscar ~ Generously topped with Blue crab and asparagus then oven roasted, finished with sauce Hollandaise

Blackened Mahi Mahi ~ Dusted with Creole seasonings, seared and topped with a cool tropical pineapple, mango salsa

Char grilled Cobia ~ Lightly Seasoned then grilled and brushed with spiced rum butter, then topped with a Conch etouffee and fresh herbs

Macadamia Crusted Snapper ~ Topped with crushed nuts then oven roasted finished with a light Pina Colada sauce

Blue Crab Stuffed Flounder ~ Filet of flounder over stuffed with our blue crab stuffing, baked and topped with a lobster cream sauce

Yin & Yang Seared Tuna ~ Fresh Ahi tuna coated in white and black sesame seeds seared rare, then sliced and served with Pineapple teriyaki reduction, pickled ginger and honeydew wasabi

Fire Roasted Swordfish ~ Grilled to perfection and topped with a pineapple buerre blanc

Sambuca Seared Sea Scallops ~ Jumbo sea scallops sautéed, then finished in a full flavored Sambuca cream sauce

Pompano Le Orange ~ Delicate filets of Pompano dusted in Island spices then oven roasted and topped with a Florida citrus marmalade

Baked Rainbow Trout ~ Lightly seasoned then oven roasted topped with a fresh herb garlic butter and a chopped tomato bruchetta

~SEA SELECTIONS~

Jumbo Shrimp Rosada ~ Large shrimp sautéed together with fresh garlic, shallots, tomatoes, onions and fresh basil tossed with angel hair pasta in a light white wine broth

Angel Clams ~ Large clams steamed in a robust white wine garlic butter broth, tossed together with chopped clams and Angel hair pasta topped with fresh chopped herbs

Beer Battered Shrimp ~ Seven Large shrimp dunked in batter and fried golden, served with cocktail sauce

~ Steamed Dungeness Crab Legs ~

One and a Half pounds tender and juicy served with hot drawn butter for dipping

~ Spiny Florida Lobster ~

One half pound tail baked and steamed with a white wine broth and served with hot drawn butter

~Surf and Turf~

Best of both worlds ~ six ounce filet mignon char grilled to your liking, paired with a half pound lobster tail oven roasted to perfection served, with hot drawn butter

Celebrating?, try a split of Piper-Heidsieck Champagne

~LAND LUBBERS~

All Entrees are served with house salad, vegetables of the day, and your choice of Island Rice Pilaf, Baked Potato, French Fries, or Sweet Potato Fries

Fire Roasted Filet Mignon ~ The most tender cut, grilled to your liking & brushed with Sauce Bearnaise

six oz. steak ~

nine oz. steak ~

Veal Chop Parmesan ~ Tender veal pounded thin then tossed in seasoned breadcrumbs and sautéed; topped with marinara and Parmesan cheese then baked till golden

Bone in Rib Eye Steak ~ 14 oz seasoned then char~grilled at high heat and served with fresh chimichurri sauce

Roasted Pork Tenderloin ~ Hand trimmed then slow roasted and finished in the fire served with a fresh mango salsa

Baby Back Rib Stack ~ Slow roasted till fork tender then topped with a blackberry brandy honey BBQ sauce

Herb Roasted Chicken ~ One half chicken, herb rubbed and basted while roasting, then topped with a fresh herb vinaigrette

Chicken Alfredo ~ Tender strips of chicken sautéed with fresh garlic, shallots, onions, tossed in a parmesan cream sauce over penne pasta, topped with diced tomatoes

Veggie Pasta Primavera ~ Today's fresh vegetables sautéed with garlic, shallots, roasted red peppers, tossed with Angel hair pasta in a light herbed white wine citrus sauce

~ With Jumbo Shrimp

With Chicken ~ With Jumbo Shrimp

~ Roasted Prime Rib of Beef ~

Generously seasoned and slow roasted for fourteen hours, carved to your liking and served with Horseradish and pan made AuJus for dipping

(Available after 4pm)

Queen Cut ~ 10 oz

King Cut ~ 16 oz

~ SANDWICHES, BURGERS, & MORE ~

All served with French fries and Island Cole-Slaw

Boathouse Angus Pub Burger ~ 2 quarter pound house made patties, griddled with your choice of cheese stuck in the middle, then served with lettuce, tomato, sliced pickle & sliced onion ~ add a pattie for a

MAKE IT A RANCH BURGER With bacon & ranch dressing

Beer Battered Fish & Chips ~ The Classic Dish; Tender white fish filets battered and fried golden, served with Island tartar sauce. A House favorite!

Ahi Tuna Steak Sandwich ~ Char-grilled yellow fin tuna steak brushed with teriyaki sauce, served with Swiss cheese, wasabi, aioli, lettuce, tomato & onion

True Gulf Grouper Sandwich ~ FRESH filet tender and flaky; grilled, fried, or blackened served with sliced tomato, lettuce, red onion, and Siesta rémoulade

Grilled Chicken Sandwich ~ Tender breast of chicken char grilled until moist and tender then basted with a fresh herb vinaigrette, served with lettuce, tomato, and red onion

Mahi Mahi Sandwich ~ A Florida Keys favorite; hand cut FRESH filet char-grilled, fried, or blackened served with sliced tomato, lettuce, red onion, and Siesta rémoulade

MAKE IT BBQ with smoky bacon ~ and Blackberry Brandy Honey BBQ sauce

BOATYARDS EXTREME OYSTERS

OYSTERS ~ OYSTERS ~ OYSTERS

Prime Oysters fresh shucked on the half shell
half dozen baker's dozen

SURF N TURF OYSTERS

Roasted filet mignon, baked & topped
with horsey cream sauce

PALMETTO OYSTERS

Topped with homemade conch fritter
stuffing & Floridian orange marmalade

OYSTERS OSCAR

Fresh lump blue crabmeat with diced
asparagus baked then topped
with sauce Hollandaise

OYSTERS MIAMI

Topped with fresh lobster stuffing & sauce
Choron then grilled

AHI SUSHI STYLE OYSTERS

Sashimi of tuna, seaweed salad, pickled
ginger and wasabi

GRAVALAX OYSTERS

Oysters with a compote of smoked salmon,
dill, capers, tomatoes & cucumber

OYSTERS MILLIONAIRE

Topped with a cassoulet of shallots,
garlic, spinach & bacon glazed with
sauce Hollandaise

CRISPY GOLDEN OYSTERS

Rolled in Italian seasoned breadcrumbs &
fried until golden

KEYWEST OYSTERS

Topped with a delicious deviled crab
stuffing & finished with a full flavored
lobster cream

"CREATE YOUR OWN PLATTER"

Choose two oysters from any 4
of these dishes, 8 oysters total

~ Try these with a pitcher of our kitchen made Sangria ~

Available in Red or White

Made with fresh fruit, island spices, Korbel Brandy, Burgundy wine, or a crisp refreshing
white wine all comingled together and aged overnight!

*There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the
liver, stomach or blood, or have immune disorders, you are at risk of serious illness from raw oysters & should eat
oysters fully cooked. If unsure of your risk, please consult a physician.*

Florida Department of Natural Resources

Executive Chef Trey Yager ~ Sous Chef David Roche