

Daily Specials

Friday, May 1

OYSTERS

LOCAL

Patty's Fatty's 2.25/ea

Eastport, MD
Eastport's last remaining watermen, The Mahoney Family's oysters. Super-fresh, plump, mild oysters.

Double TT 3.00/ea

Tall Timbers, MD
Double T Oysters are mild, savory and balanced with sweetness and saltiness with mineral undertones.

NORTHEASTERN

Peconic Gold 3.50/ea

Peconic Bay, Long Island, NY
From Peconic Bay, these oysters are clean and briny with a hint of sweetness and a smokey yet buttery finish. Plump, firm and beautifully cupped-an elegant, balanced East Coast oyster.

Moonrise 3.50/ea

Cape Cod, MA
Premium Massachusetts oysters cultivated in the tidal flats of East Dennis, Cape Cod. Known for being plump and briny with a sweet, mineral, or "umami" finish.

WEST COAST

Hammersley 3.75/ea

South Puget Sound, WA.
They are cultivated in Hammersley Inlet, WA and deep-cupped, meaty, full-flavored with a mild brininess and a cucumber-mineral finish.

Arcadia Point 3.75/ea

Puget Sound, WA
They are known for their high meat-to-shell ratio and a flavor profile that balances salt and sweetness with refreshing notes of melon and cucumber.

Nisqually 3.75/ea

Puget Sound, WA
Beach-grown, Pacific Northwest oysters from the southern Puget Sound in Washington, known for their sweet, salty flavor with notes of cucumber or melon. They are harvested with a deep cup, fluted shell, and plump meat

SOUP OF THE DAY

Manhattan Clam Chowder

APPETIZER

Crab and Artichoke Stuffed Mushrooms 15.99

Boatyard's own favorite crab dip full of blue crab, artichoke hearts, spinach, sweet onion, and parmesan cheese all stuffed inside roasted button mushroom caps.

Golden Tilefish Bites 17.99

First of the season, Ocean City fresh caught on F/V Seaborn, Golden Tilefish. Delicately hand breaded and fried crisp, Cajun Remoulade

HANDHELDS

Cubano Sando 16.99

Cuban style roasted pork & smoked ham sliced thin & stacked on a ciabatta bread with yellow mustard, sliced dill pickles & Swiss cheese. Pressed in our panini grill & served with your choice of side.

Catfish Chesapeake 18.99

Wild caught Maryland blue catfish, cornmeal crusted and crispy fried golden brown, served Po'boy style layered on an Amoroso roll with boatyard crab dip, lettuce and tomato. Choice of side.

DESSERTS

Molten Chocolate à la Mode

Whipped Cream, & Chocolate

Salty Crab Ice Cream

Boatyard exclusive ice cream
Old bay, caramel & fudge swirl

ENTREES

Rockfish Chesappino 39.99

Gorgeous, Chesapeake Bay Rockfish filet perfectly grilled, served over rice and finished with a San Francisco style cioppino sauce with clams, mussels and grilled asparagus with a crispy baguette.

Garlic & Rosemary Scallops 39.99

Big, fat, sweet, fresh Cape Cod Sea Scallops pan seared & served over fettuccine tossed with a confit garlic and rosemary infused cream sauce. Topped with shredded parmesan cheese, scallions & crispy, crunchy garlic bread.

Snapper Moutarde 38.99

Fresh Red Snapper fillet expertly seasoned and perfectly pan seared. Served over rice with asparagus and topped with a creamy whole grain Dijon mustard sauce and grilled head on jumbo shrimp.

Halibut Homard 38.99

North Atlantic Halibut, perfectly seasoned and grilled. Topped with a lobster, crab, and roasted red pepper cream sauce. Served with mashed potatoes & sauteed vegetable medley.

Seafood Platter 38.99

Fresh stuffed flounder with lump crab imperial, scallops, head-on shrimp, with mussels & clams. Finished with a drizzle of lemon caper piccata & served with rice pilaf & grill asparagus.

Don't just dine,
earn while you do.



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