

Daily Specials

Friday, April 24

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 is mild, savory, and balanced with sweetness and saltiness with mineral undertones

NORTHEASTERN

Blue Point 3.50/ea

Long Island, NY
Considered one of the tastiest oysters on the Atlantic coast. Full and meaty with mild to medium salinity.

Fortune 3.50/ea

Novia Scotia, Canada
Known for a crisp, clean, and highly briny taste with a soft, sweet finish. They offer a firm, succulent texture, often described as refreshing with mineral notes

WEST COAST

Pickering Pass 3.75/ea

Pickering Pass, WA.
Beach-grown in bottom bags. Oysters are naturally tumbled by the swift wave action & strong tidal cycles. Medium brine with a bright cucumber finish.

Flapjack Point 3.75/ea

Eld Inlet, WA
Are known for being mildly salty with a plump, sweet, and creamy meat texture, finishing with a unique, distinct melon-like aftertaste.

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.

SOUP OF THE DAY

Loaded Potato Bisque

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.

HANDHELDS

Cubano Sando 16.99

Cuban style roasted pork & smoked ham sliced thin & stacked on an Amoroso roll with yellow mustard, sliced dill pickles & swiss cheese. Pressed in our panini grill & served with your choice of side.

Tuna Salad BLTA 15.99

Delicious deli style tuna salad piled on toasted whole wheat bread with crisp applewood smoked bacon, sliced tomatoes, fresh avocado & shredded lettuce. Served with your choice of side.

DESSERTS

Molten Chocolate Ala Mode

Whipped Cream, & Chocolate

Salty Crab Ice Cream

Boatyard exclusive ice cream
Old bay, caramel & fudge swirl

ENTREES

Champagne Rockfish 39.99

Fresh, Chesapeake Bay Rockfish (Striped Bass) filet expertly grilled, topped with an exquisite Champagne & exotic mushroom sauce with chopped scallops & lump crab. Served with rice & grilled asparagus!

Scallop Pomodoro Arrosto 39.99

Big, fat, sweet, fresh Cape Cod Sea Scallops pan seared & served over fettuccine tossed with roasted tomato cream sauce. Topped with shredded parmesan cheese, scallions & crispy, crunchy baguette.

Grilled Red Snapper 38.99

Fresh Red Snapper filet expertly seasoned and grilled to perfection. Served over risotto. Finished with an awesome Shrimp, Cajun & white wine sauce. Grilled asparagus.

Crusted Halibut 38.99

North Atlantic Halibut, encrusted with seasoned panko crumbs, pan fried & finished with a wonderful, curried coconut sauce. Served with rice, fried coconut shrimp & grilled asparagus

Grilled Black Drum 34.99

Dayboat caught fresh local Black Drum, dredged in a light seasoning and perfectly grilled. Served over rice with fresh vegetable medley, finished with grilled prawns, black bean & roasted corn salsa & avocado sauce.