

Monday, April 27

# Daily Specials

## OYSTERS

## SOUP OF THE DAY

## ENTREES

### **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.

**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**

**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.*

**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 or cucumber*

### **Chicken Noodle**

## 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

**Lobster & Crab Roll** 26.99

Pulled lobster meat & lump crab gently tossed with a touch of Hellmann's, celery, and lemon. Served on a toasted brioche "New England" roll. Accompanied with French Fries.

**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 Ala Mode**

Whipped Cream, & chocolate

**Salty Crab Ice Cream**

Boatyard exclusive ice cream  
Old bay, caramel & fudge swirl

**Champagne Rockfish** 39.99

Fresh, Chesapeake Bay Rockfish (Striped Bass) filet, expertly grilled, topped with a light 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 garlic bread.

**Snapper Étouffée** 38.99

Fresh Red Snapper filet expertly seasoned and perfectly grilled. Served over risotto with asparagus and smothered in a Low Country Cajun Shrimp white wine sauce.

**Crusted Halibut Barbados** 38.99

North Atlantic Halibut, encrusted with seasoned panko crumbs, pan fried. Garnished with pineapple & cucumber salsa & fried coconut shrimp, served with rice & grilled asparagus.

**Stuffed Yellowtail Flounder** 34.99

Fresh as a daisy yellowtail flounder stuffed with lump crab stuffing topped with imperial and broiled to a golden brown. Topped with lemon caper sauce, served with rice pilaf and grilled asparagus.