

Monday, May 18

Daily Specials

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.

Salt Bouy 3.00/ea
Snow Hill, MD

Lots of flavor in a tiny package. Grown in Snow Hill, Maryland, the Salt Bouy oyster filters coastal bay waters and imbibes the soul of the Atlantic

NORTHEASTERN

Snake Island 3.25/ea
Boston, MA

Highly regarded for an intense, upfront ocean brine that transitions into delicate notes of sweet sea grass, concluding with a clean, refreshing ocean breeze.

Breakwater 3.25/ea
Island Park Cove, RI

Known for a balanced, sophisticated flavor profile that combines high salinity with a sweet, lingering finish.

Fortune 3.50/ea
Eastern points in Canada.

Smooth, salty, savory, and sweet meats in clean, solid, choice shells.

Wianno 3.25/ea
Nantucket Sound, MA

Impeccably clean with a distinct deep cupped shell and sweet briny flavor, sustainably harvested by hand in the clear, cold waters of Cape Cod Bay and Nantucket Sound.

WEST COAST

Kusshi 3.75/ea
British Columbia, Canada

Their name means "ultimate" in Japanese, reflecting their clean, sweet, and cucumber-melon notes.

Hammersley Inlet 3.75/ea
Puget Sound, WA

Highly prized for their deep-cupped, plump meats and mildly sweet, clean flavor profile.

SOUP OF THE DAY

Chicken Pot Pie

APPETIZER

Seafood Empanadas 17.99

2 Crescent shaped fried pastries filled with chopped lobster, shrimp, and jumbo lump crab meat in a creamy pepper jack cheese sauce. Served with a Sweet Thai chili sauce for dipping

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. Paired with French Fries.

Bronzed Sea Bass 18.99

Tacos
Chilean Sea Bass lightly bronzed and pan seared. Stuffed in flour tortillas with a jicama slaw, pico de gallo, avocado crema, and queso fresco. Served with rice and ranchero beans.

Annapolis Club 35.99

Maryland crab cake fried to perfection and served on a brioche roll with tartar sauce, lettuce, tomato, bacon and Swiss cheese. Accompanied with your choice of side.

DESSERTS

Smith Island Carrot Cake

Whipped Cream

Salty Crab Ice Cream

Boatyard exclusive ice cream
Old bay, caramel & fudge swirl

Don't just dine,
earn while you do.



Join Atlas Rewards

ENTREES

Halibut Oscar 39.99

North Atlantic Halibut, grilled to absolute perfection. Served over rice pilaf and topped with crabmeat & grilled asparagus. Finished with a classic hollandaise sauce.

Sea Scallops Caprese 39.99

Big, fat, sweet, fresh Cape Cod Sea Scallops delicately pan seared and served atop fettuccini tossed with a lightly seasoned white wine, tomato, & basil sauce. Garnished with prawns & fresh mozzarella cheese. Garlic bread.

Red Snapper Jalisco 38.99

Fresh Carolina Red Snapper dusted with sea salt & cracked black pepper and pan seared to perfection. Topped with creole sauce & grilled head on shrimp. & queso fresco. Served with rice pilaf and grilled asparagus.

Crispy Whole Red Snapper 36.99

Fresh caught Red Snapper gently marinated and tempura fried crisp. Served over rice pilaf and topped with Szechuan julienne vegetables and finished with a bright citrus chili sauce

Stuffed Blue Catfish 29.99

Fresh locally caught blue catfish, stuffed full of lump crab imperial, and broiled to perfection. Served over smashed potatoes with grilled asparagus. Finished with lemon caper sauce.

Nobu Black Cod 34.99

Fresh fillet of Pacific Sablefish, sake, mirin & miso marinated and roasted to buttery perfection, topped with roasted yellow pepper cream sauce & grilled head on prawns. Served over rice pilaf and asparagus.