

Daily Specials

Sunday, April 26

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
Nova 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

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

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.