

Daily Specials

Wednesday, April 29

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.

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

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

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.

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

ENTREES

Champagne Rockfish 39.99
Fresh, Chesapeake Bay Rockfish (Striped Bass) fillet, expertly grilled, topped with a light Champagne & exotic mushroom sauce with chopped scallops & lump crab. Served with rice & grilled asparagus.

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 Étouffée 38.99
Fresh Red Snapper fillet 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 & sauteed vegetable medley.

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 sauteed vegetable medley.

Don't just dine,
earn while you do.



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