

Wednesday, February 18

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

Boatyard Gems 3.25/ea
Rustico River, PEI
Our exclusive oyster, only available at Boatyard Bar & Grill. Clean, crisp, salty, and delectable.

WEST COAST

Chelsea Gem 3.75/ea
Eld Inlet, WA
Mild and briny, these oysters are great due to their off-bottom growing method. An Oyster Connoisseur will appreciate the subtle flavors of cucumber, horseradish, and slate.

Crescent Moons 3.75/ea
Hood Canal, WA
Harvested from southern Hood Canal, Washington these oysters have sweet firm meats with a crunchy texture, low brine and a fruity finish cucumber-mineral finish.

SOUP OF THE DAY

Ham & White Bean

APPETIZER

Broiled Boatyard Sampler 18.99
3 of our oysters Rockefeller and 3 middle neck clams casino, paired with our famous crab and artichoke dip with sliced French baguette.

HANDHELDS

Prime Rib French Onion Dip 17.99
Fresh slow-roasted Prime Rib, shaved thin, dipped in au jus and stacked on an

amoroso roll with Gruyère, provolone & smoked gouda cheese, finished with French Soup caramelized onions. Choice of side.

Tuna Salad BLTA 15.99
Chef made yellowfin tuna salad, piled high on toasted wheat bread served with applewood smoked bacon, sliced tomatoes, fresh avocado, and shredded lettuce. Choice of side.

DESSERTS

Double Chocolate Cake
Whipped Cream

Salty Crab Ice Cream
Boatyard exclusive ice cream
Old bay caramel & a fudge swirl

ENTREES

Jumbo Scallops 39.99
CRABonara
Plump ocean city Sea Scallops delicately seasoned & quickly pan seared. Served over egg fettucine tossed with our creamy Carbonara sauce with jumbo lump crab meat, chopped bacon & parmesan. Garnished with tomato & scallions. Garlic baguette

Snapper Puttanesca 35.99
Florida Red Snapper, lightly blackened & pan seared. Served over creamy risotto, topped with a Puttanesca sauce with tomatoes, and peppers. Accompanied with grilled asparagus and head on shrimp.

Stuffed Flounder Imperial 35.99
Beautiful, fresh Yellowtail Flounder fillets stuffed with Lobster and Jumbo lump crab, served over creamy risotto with grilled broccolini. Finished with our classic lemon caper Picatta sauce.

Half Rack & Crabcake 39.99
Marinated, smoked and slow roasted for hours, half a rack of our baby back ribs shellacked in BBQ paired with one of our famous crabcakes. Served with smashed potatoes and sauteed seasonal vegetables.

Prime Rib 35.99
A 12-ounce cut of USDA Ribeye, herb crusted and slow roasted for hours, hand cut, served with mashed potatoes, grilled broccolini, au jus and tiger sauce.

Creole Shrimp Étouffée 29.99
A New Orleans classic for Fat Tuesday. Tender shrimp sauteed with Cajun mirepoix, peppers and shrimp stock with a touch of heat. Finished with rice and a crusty baguette.