

## OYSTERS

### LOCAL

<b>Patty's Fatty's</b>	<b>2.25/ea</b>
<i>Eastport, MD</i>	
Eastport's last remaining watermen, The Mahoney Family's oysters. Super-fresh, plump, mild oysters.	
<b>Double TT</b>	<b>3.00/ea</b>
<i>Tall Timbers, MD</i>	
Double T Oysters is mild, savory, and balanced with sweetness and saltiness with mineral undertones.	

### NORTHEASTERN

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

### WEST COAST

<b>Chelsea Gem</b>	<b>3.75/ea</b>
<i>Eld Inlet, WA</i>	
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.	
<b>Crescent Moons</b>	<b>3.75/ea</b>
<i>Hood Canal, WA</i>	
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

## ENTREES

### **Jumbo Scallops** **39.99**

#### **CRABonara**

Plump ocean city Sea Scallops delicately seasoned & quickly pan seared. Served over egg fettuccine 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** **35.99**

#### **Imperial**

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 sautéed with Cajun mirepoix, peppers and shrimp stock with a touch of heat. Finished with rice and a crusty baguette.

## DESSERTS

### **Double Chocolate Cake** Whipped Cream

### **Salty Crab Ice Cream**

Boatyard exclusive ice cream  
Old bay caramel & a fudge swirl