



# dinner

## light bites and great beginnings

**Seafood Gumbo** ... Cup \$5.50 Bowl \$7.50

A traditional southern favorite made with the freshest Seafood and ingredients. Served with white rice and just the right amount of spice to make this a Gumbo to remember.

**Gazpacho** ..... Cup \$4.50 Bowl \$6.50

A refreshing Spanish chilled summer soup of fresh Tomatoes, sweet Bell Peppers and Cucumbers, flavored with Sour Cream and Cilantro.

**Hot Crab Dip with Cheese** ..... Cup \$6.95 Bowl \$11.95

Fresh Lump Crab Meat in a Creamy Jack and Cheddar Cheese Dip and served with Tortilla Chips.

**Lobster Relleno** ..... \$12.95

A large Poblano Pepper stuffed with a mixture of Lobster Meat, Corn and mixed Cheeses then crispy fried and served with Tomatilla Sauce and Sour Cream.

**Baked Brie** ..... \$9.95

Imported Soft Brie Cheese oven-baked with Fuji Apples, Raisins and spicy Pecans. Served with Toast Points.

**Summer Bruschetta** ..... \$8.95

Fresh chunky vine ripe Tomatoes and crushed Garlic served on fresh baked Crostinni with snipped Basil.

**Smoked Tuna Dip** ..... \$7.95

Cardenas special recipe served with Tortilla Chips and Jalapeno Peppers.

**Buffalo Shrimp** ..... \$10.95

A delicious alternative to the Buffalo Wing! Shrimp, fried to crispy brown and tossed in our own hot sauce. Served with Celery and either Ranch or Blue Cheese Dressing.

**Peel & Eat Shrimp** ..... 1/2 Pound \$12.95

Fat and flavorful Shrimp, boiled, chilled and served with our own homemade spicy Cocktail Sauce.

## food bar

Taste the beach's best Seafood offerings at the new Food Bar! **Sushi, Oysters on the Half Shell, Oysters Rockefeller, Oyster or Lobster Stew, King Crab Legs**.... and more! Thursday - Sunday.

## salads

**Dixie Oyster Salad** ..... \$12.95

Crispy fried Apalachicola Oysters served over fresh Spinach with crumbled Bacon, diced Mango, Cucumbers, vine ripe Tomatoes, hardboiled Egg, Avocado and Mango Vinaigrette.

**Island Cobb Salad with Shrimp, Bacon and "Louie Dressing"** ..... \$12.95

Our most popular Salad served with an icy chill. Chopped Romaine, medium Shrimp, Avocado, vine ripe Tomatoes, chopped Bacon Bits and Cucumbers. Served with Key West's own "Louie Dressing".

**Hearts of Palm and Roasted Pepper Chopped Salad** ..... \$11.95

Served on a bed of Spring Mix with vine ripe Tomatoes, candied Pecans, roasted Red Peppers, Kalamata Olives, Feta Cheese and topped with a sun-dried Tomato Vinaigrette.

**Mediterranean Seafood Salad** ..... \$17.95

Chopped Romaine Lettuce, Red Onion, vine ripe Tomatoes, Cucumbers, Artichoke Hearts, Kalamata Olives, Pepperoncini and Feta Cheese tossed in a Lemon Herb Vinaigrette and topped with Gulf Shrimp and Blue Crab Meat.

**Boatyard Caesar Salad** ..... \$6.50

Chopped Romaine Lettuce tossed in a creamy Caesar Dressing with Parmesan Cheese and herbed Croutons.

**Boatyard House Salad** ..... \$5.50

Mixed Greens, Roma Tomatoes, Red Onions, Cucumbers, Cheddar and Monterey Jack Cheese blend. Served with your choice of dressing.

Add 8oz. Jerk Chicken for \$6.50 or Grilled Shrimp for \$7.50

## sandwiches

Served with your choice of one side item.

**Paradise Cheeseburger** ..... \$9.95

Add your choice of American, Swiss or Cheddar Cheese. Served with Leaf Lettuce, Beefsteak Tomato and sliced Red Onion. Bacon... \$1 extra

**Square Grouper Sandwich** ..... mkt price

Caught fresh locally and filleted daily. Grilled and served with crispy fried Onions, Leaf Lettuce, Beefsteak Tomato and spicy sauce.

**Seared Grouper Tacos** ..... \$15.95

Five spice seared grouper medallions served in grilled flour tortillas with creole remoulade, shredded cabbage, jack cheese, and pico de gallo. Served with a tropical melon salsa

**Konrad's BLT (Bacon, Lobster and Tomato)** ..... \$16.95

Crisp golden fried lobster served on grilled sourdough bread with creole remoulade, dressed with confetti lettuce, bacon, tomatoes, and banana peppers.

## a taste of the keys

Add a House or Caesar Salad for an additional charge of \$2.95

- Cilantro Spiced Mahi Mahi** ..... \$19.95  
Fresh local Mahi Mahi seasoned with Caribbean spices, flash seared, then topped with a Garlic and Cilantro sauce and served with Black Beans, Yellow Rice and Sweet Plantains.
- Five Spice Seared Tuna** ..... \$24.95  
Fresh Yellow Fin Tuna Steak rubbed with our five spice seasoning, seared and served with a Tomatilla sauce, Black Beans, Yellow Rice and Sweet Plantains.
- Key Lime Garlic Shrimp** ..... \$23.95  
Colossal Pink Shrimp broiled in Garlic Butter and fine herbs, topped with a Garlic and Cilantro sauce and served with Black Beans, Yellow Rice and Sweet Plantains.
- Shrimp and Grits** ..... \$23.95  
Colossal Pink Shrimp seared in Garlic Butter and fine Herbs served with Tasso Smoked Gouda Grits and a Sherry Mushroom Gravy.
- Southernmost Crab Cakes** ..... \$22.95  
Sautéed Jumbo Lump Crab Cakes flavored with Creole Remoulade, garnished with a tropical Pineapple Salsa and served with Black Beans, Yellow Rice and Sweet Plantains.
- Lobster Relleno** ..... \$24.95  
Poblano Peppers stuffed with a mixture of Lobster, fresh herbs, corn, and three cheeses. Crispy fried and served with Tomatilla sauce, Sour Cream and Yellow Rice.
- Pan Roast of Fish & Shellfish** ..... \$22.95  
Fresh Local Fish and Jumbo Shrimp sautéed in Pan Butter Sauce with Andouille Sausage and Mushrooms, served over Smoked Gouda Cheese Grits. Savory, hearty and full of flavor.
- Bowtie Pasta with Shrimp and Tasso** \$21.95  
Cajun spiced smoked Ham and jumbo Shrimp, fine Herbs and Mushroom Cream, tossed with Bowtie Pasta.
- Grilled Caribbean Jerk Chicken** ..... \$16.95  
Tender breast of Chicken marinated in Caribbean Jerk spices, char grilled, topped with a Tropical Pineapple Salsa. Served with Black Beans, Yellow Rice and Sweet Plantains.
- Guava Glazed Baby Back Ribs** ..... \$21.95  
Sweet and tender Baby Back Ribs baked and brushed with a Tropical Guava BBQ sauce. Served with your choice of one side item.

## gulf coast and southern classics

The flavors of the Gulf Coast are strongly influenced by our abundant Fresh Seafood and Rich Farmland. There's an undeniable tang of salt in the air as it blows over the Gulf and cools us on shore... we think it makes every bite taste better! Enjoy!

Served with a choice of one side item. Add a House or Caesar Salad for an additional charge of \$2.95

- Fried Apalachicola Oysters** ..... \$16.95  
The best Oysters in the world are harvested just 55 miles from the Boatyard in Apalachicola Bay. This is the real thing... Fat and fresh Apalachicola Oysters, deep-fried and served golden brown with spicy Cocktail Sauce.
- Fried or Grilled Grouper** ..... mkt price  
The ultimate. Fresh, caught locally and filleted in our kitchen daily. Served with spicy Tarter Sauce.
- The Fried Shrimp You Can't Live Without** \$18.95  
Large butter-fried Shrimp, hand-battered and fried to a crisp golden brown. Served with spicy Cocktail Sauce.
- The Boatyard Fried Seafood Platter** ..... \$24.95  
A signature dish, overflowing with fresh fried Local Grouper, Shrimp and Oysters, fried golden brown, and served with spicy Cocktail Sauce and spicy Tartar Sauce.
- Fried Chicken Tenders** ..... \$11.95  
Served with golden Fries and Honey Mustard for dipping.
- Char-grilled 8oz Filet Mignon** ..... \$26.95  
Grilled to your preference and basted with our own Steak Marinade.
- Char-grilled 12oz Ribeye** ..... \$22.95  
Hand cut daily in house. Basted with our own Steak Marinade and cooked to your preference.

[www.boatyardclub.com](http://www.boatyardclub.com)

## and on the side

- French Fries** ..... \$3.50  
Served crispy and golden brown.
- Black Beans and Yellow Rice** ..... \$3.50  
A Cuban classic recipe with Cumin and Tasso.
- Yellow Rice** ..... \$2.50  
Key West style, flavored with Cumin and Turmeric.
- Steamed Seasonal Vegetables** ..... \$4.50  
Mélange of fresh vegetables seasoned with our house blend of spices.
- Garlic Mashed Potatoes** ..... \$3.50
- Smoked Gouda Grits** ..... \$4.50  
Stone ground Grits flavored with Smoked Gouda Cheese and Tasso.
- Sweet Potato Fries** ..... \$4.50  
Crispy fried and deliciously seasoned.

## yard puppies

All Kids Meals are served with French Fries on a souvenir Boatyard Frisbee and includes a beverage.

- Chicken Tenders** ..... \$6.95  
Boneless strips of fried Chicken.
- Popcorn Shrimp** ..... \$6.95  
Miniature Shrimp fried golden brown.
- Burger or Cheeseburger** ..... \$6.95  
Juvenile sized Hamburger patty served with or without American Cheese.
- Cheese Sticks** ..... \$6.95  
Mozzarella Cheese Sticks fried golden brown and served with Marinara Sauce.

## desserts

- Key Lime Pie On A Stick** ..... \$6.95  
Creamy and tart Key Lime Pie with Graham Cracker crust, dipped in Dark Chocolate, frozen and served old-fashioned popsicle style - on a stick! Yum!
- White Chocolate Macadamia Nut Cheese Cake** ..... \$6.95  
Garnished with Caramel and Mango Coulis.
- Chocolate Tower For Two** ..... \$12.95  
An indulgent feast for two. The biggest Chocolate Layer Cake, rich Chocolate Ganache, Dark and White Chocolate Sauces.
- Fried Banana Caramel Cheese Cake** ..... \$7.95  
Crispy fried and served with Cinnamon & Sugar dusted Plantains.

## beverages

- Soft Drinks** ..... \$2.50  
Coca-Cola, Diet Coke, Sprite, Mr. Pibb, Fanta Orange, Ginger Ale.
- Bottled Water** ..... Econfina \$2.50 Perrier \$3.50
- Fresh Squeezed Orange Juice** ..... \$4.50
- Domestic Bottled Beer**- Coors Light, Michelob Light, Michelob Ultra, Budweiser, Bud Light, Miller Lite ... \$3.75
- Import Bottled Beer**- Amstel Light, Red Stripe, Heineken, Heineken Light, Corona, Corona Light, Warsteiner, Dos Equis, Samuel Adams, Blue Moon Belgium Ale, Sweetwater 420 ..... \$4.50  
Stella Artois, New Castle. .... \$5.50  
Guinness (Pint Can). .... \$6.50  
O'Douls ..... \$3.50

## Boatyard House Drink Special

- Fresh Muddled Mojito** ..... \$7.00  
**Raspberry Mojito** ..... \$7.50

Ask your server for a complete **Wine List. Full Liquor Bar** including **Frozen Drinks** and **Martinis**. After Dinner **Coffee Drinks** and **Port Wines**.

For parties of eight or more a 18% gratuity will be added.

## monthly gatherings at the yard:

### little black dress

(LBD)

Third Thursday of every month **October - May**. Lovely ladies in Little Black Dresses gather to drink frosty cocktail concoctions and nibble tasty knosh all the while looking beautiful and raising money to fight breast cancer.



BABY, IT'S HOT OUTSIDE!

### Little Sun Dress

(LSD)

Third Thursday of every month **June - September**. Chill off with a complimentary glass of Champagne and a gift bag for all ladies in sun dresses. It's the hottest party of the summer and proceeds go to the American Cancer Society.

