

## Light Bites And Great Beginnings

**Seafood Gumbo** Cup **\$5.50** Bowl **\$7.50**  
A Southern Favorite with the freshest Seafood.

**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.

**Smoked Fish Dip** **\$7.95**  
Served with Tortilla Chips and Jalapeno Peppers.

**Cajun BBQ Shrimp 1/2 Pound** **\$12.95**  
Sautéed in Garlic Butter, Cajun Spices and Dark Beer.

**Thai Shrimp Fritters** **\$12.95**  
Gulf Shrimp Garlic and Ginger, wrapped in Won Ton Skins, Crispy Fried and served with Wasabi Mayonnaise and Pepper Jelly.

**Baked Brie** **\$10.95**  
Imported Soft Brie Cheese, ovenbaked with Fuji Apples, Raisins and Spicy Pecans.

**House Smoked Salmon** **\$11.95**  
Served with Key Lime Mustard Sauce, Pickled Onions, Capers and Toasted Pumpernickel.

**Crispy Crab Rangoon** **\$11.95**  
Blue Crab Meat Cream Cheese and Scallions, wrapped in Won Ton Pouches fried and served with Wasabi Mayonnaise and Pepper Jelly.

## Salads

**Island Cobb Salad with Shrimp, Bacon and "Louie Dressing"** **\$12.95**  
Chopped Romaine, medium Shrimp, Avocado, Grape Tomatoes, chopped Bacon Bits and Cucumbers. Served with Key West's own "Louie Dressing".

**Spinach & Arugula Salad** **\$11.95**  
Baby Spinach and Arugula tossed with Pear Tomatoes, Strawberries, Raspberries, Blueberries, Dried Cranberries, sliced Apples and Goat Cheese, drizzled with an Apple Cider Vinaigrette.

**Hearts of Palm and Roasted Pepper Chopped Salad** **\$11.95**  
Served on a bed of Spring Mix with Grape Tomatoes, Candied Pecans, Roasted Red Peppers, Kalamata Olives, Feta Cheese and topped with a Roasted Red Pepper Vinaigrette.

**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, Grape Tomatoes, Red Onions, Cucumbers, Cheddar and Monterey Jack Cheese Blend. Served with your choice of dressing.

**Add To Any Of Our Salads**  
**Grilled Chicken** **\$6.50**      **Grilled Shrimp** **\$7.50**

## Entrees

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.

**Sesame Seared Tuna** **\$24.95**  
Fresh Yellow Fin Tuna Steak coated in toasted Sesame Seeds, seared and served with a Napoleon of Seaweed Salad and Crispy Won Tons.

**Grilled Atlantic Salmon** **\$23.95**  
Fresh Salmon grilled and topped with Spinach and Feta Cheese, served over Cuban Yellow Rice and 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.

**Seafood and Wild Mushroom Stew** **\$22.95**  
Fresh local Fish and Jumbo Shrimp sautéed in Wild Mushroom and Sherry Cream Sauce with Andouille Sausage, served over Smoked Gouda Cheese Grits. Savory, hearty and full of flavor.

**Fried Apalachicola Oysters** **\$19.95**  
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 Fish, Shrimp and Oysters, fried golden brown and served with spicy Cocktail Sauce and spicy Tartar Sauce.

**Bowtie Pasta with Shrimp and Tasso** **\$21.95**  
Cajun spiced smoked Ham and Jumbo Shrimp, fine herbs and Mushroom Cream, tossed with Bowtie Pasta.

**Shrimp & Grits** **\$23.95**  
Colossal Pink Shrimp seared in Garlic Butter and fine herbs, served with Tasso, Smoked Gouda Grits and a Mushroom and White Wine Gravy.

**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.

## Sandwiches

Served with your choice of French Fries or Sweet Potato Fries.

### 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 Creole Remoulade. Served with Sweet Potato Fries.

### 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. Served With Sweet Potato Fries.

## 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.

### Sweet Potato Fries \$4.50

Crispy fried and deliciously seasoned.

### Smoked Gouda Grits \$4.50

Stone ground Grits flavored with Smoked Gouda Cheese and Tasso.

## Yard Puppies

All Kids Meals are served with French Fries and include 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

Key Lime Pie 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.

#### Fried Banana Caramel Cheese Cake \$7.95

Crispy fried and served with Cinnamon and Sugar dusted Plantains.

#### Chocolate Tower for Two \$12.95

An indulgent feast for two. The biggest Chocolate Layer Cake, rich Chocolate Ganache, Dark and White Chocolate Sauces.

## 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 \$3.75

Coors Light, Michelob Light, Michelob Ultra, Budweiser, Bud Light, Miller Lite

#### 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.*

