

### Market Breakfast available

#### Monday-Friday 7:30a.m.-11a.m.

##### **Breakfast Pizza- \$8.95**

Two scramble eggs, bacon bits, and shredded Cheddar cheese served on top of our house made whole wheat pizza crust.

##### **Boatyard Breakfast Sandwich- \$6.95**

One egg scrambled or fried, with your choice of meat, cheese and bread and fruit or hash browns Add one more egg for **\$1.25**.

<b>Meat-</b>	<b>Cheese-</b>	<b>Bread-</b>
Sausage Patty	Swiss	Thick-sliced Rye,
Maple Ham	Muenster	White,
Smk.Turkey	Pepperjack	Sourdough,
Bacon	Smk Gouda	Wheatberry
Smoked Fish	Provolone	Croissant
(add \$2.95)	America	Bagels
Lump Crab	Cheddar	Biscuits
(add \$3.95)	Cream Cheese	English
	Havarti	Muffin

##### **Fresh Fruit Platter-**

Assorted sliced fresh fruit served with your choice of low-fat strawberry yogurt or cottage cheese.

**\$5.95**

##### **Oatmeal-**

Slow simmered whole grain delight with a light touch of cinnamon, green apples and golden raisins. **\$3.25**

##### **Bagels-**

Enjoy a toasted bagel delivered fresh daily from Bagels and...

(Plain, sesame, cinnamon raisin, poppy seed, everything)

Plain	<b>\$2.25</b>
Cream Cheese	<b>\$3.25</b>

(plain,strawberry, veggie-lowfat)

Our house smoked fish of the day, cream cheese, and red onions. **\$6.25**

Our house smoked salmon or gravlax, cream cheese, and red onions. **\$8.95**

### Boatyard Bar & Grill Box Lunches

Box lunches to include sandwich, pasta or fruit salad, and cookie for **\$8.95**. Please return your orders to the Boatyard either in **person** or by **fax (410-216-6012)** by **7 p.m.** the evening before you want your lunches. Boxes will be available by **8 a.m.** for pick-up. Please put how many of each sandwich you want to order and total the number at the bottom. Thanks.

- \_\_\_ Turkey /Havarti on wheat bread with lettuce and tomato.
- \_\_\_Ham/American on sourdough bread with lettuce and tomato.
- \_\_\_ Corned Beef/Swiss on rye bread with lettuce and tomato.
- \_\_\_Roast Beef/Smoked Gouda on an onion roll with lettuce and tomato.
- \_\_\_Fresh Mozzarella/Tomato with pesto on mini-baguette.

\_\_\_ Total Sandwiches

\_\_\_ Fruit Salad      \_\_\_ Pasta Salad

**Please no substitutions**

**Prices subject to change**

### Brunch at the Boatyard

#### Saturday and Sunday

##### 8 a.m.-1 p.m.

All brunch entrees served with hash browns or fresh fruit.

##### **Cream Chipped Beef \$7.95**

Rich creamy homemade gravy loaded with dried beef and served over freshly baked Buttermilk biscuits

##### **Pancakes- \$6.95**

Two large buttermilk pancakes served with a side of maple syrup and your choice of bacon, sausage patty, sausage link, or ham.

##### **Huevos Rancheros- \$8.95**

Two eggs, any style, served over a flour tortilla with black beans, olives, guacamole, salsa, sour cream, green onions, fresh jalapenos, and finished with our house-made chipotle ranchero sauce.

##### **Eggs Benedict- \$8.95**

Two poached eggs served over English muffins, and grilled smoked maple Ham, then topped with our house-made Hollandaise.

##### **Boatyard Corned Beef Hash- \$9.95**

Our house prepared Corned beef shredded and tossed with grilled onions and shredded potatoes then topped with two eggs cooked any style.

##### **Eggs Chesapeake- \$11.95**

Two poached eggs served over toasted English muffin and grilled tomato slices, topped with lump crabmeat, Hollandaise sauce and a sprinkle of Chesapeake Bay style seasonings.

##### **Build your Own Omelette- \$8.95**

Three fluffy egg omelette filled with your choice of two fillings and a side of toast (wheat, rye, or sourdough). Additional fillings may be added for .50 each. Choices include: Ham, Smoked Turkey, Sausage, Bacon, Cheddar, Pepperjack, Feta, Mushrooms, Onions, Red Peppers, Jalapenos, Avocado, Salsa, Guacamole, Tomatoes, Black Olives, Kalamata olives.

##### **Boatyard Combination- \$7.95**

Two eggs cooked to perfection with your choice of bacon, ham, sausage link or country style patty and toast (wheat, rye, sourdough).

Twin Filet medallions may be substituted for an additional

**\$7.95**  
10 oz Rib Eye steak may be substituted for an additional **\$11.50**

(For the toast choices above English muffins, biscuits may be substituted for additional \$.25 and bagels for an additional \$.75)

#### Sides

Hash Browns	<b>\$1.95</b>
Extra Egg	<b>\$1.25</b>
Extra Meat	<b>\$2.50</b>
Side of Corned Beef Hash	<b>\$6.95</b>
Toast	<b>\$1.50</b>
English Muffin or Biscuit	<b>\$1.75</b>
Fruit Cup	<b>\$2.50</b>

**Thanks for joining us for Brunch at  
The Boatyard Bar & Grill**



# Boatyard Bar & Grill To Go Menu

## Hours of Operation

Monday-Friday

Open 7:30 am

Saturday-Sunday

Open 8 am

410-216-6206

Fax 410-216-6012

### Appetizers

##### **Fried Calamari-**

Tender calamari rolled in Southwestern seasonings, breaded then cooked to a golden brown, served with chipotle mayo. **\$8.50**

##### **Hot Blue Crab Dip-**

Lump blue crab with Parmesan cheese, artichoke hearts, spinach and onions baked to a golden brown and served with baguette slices. **\$9.95**

##### **Cuban Grilled Shrimp-**

Citrus marinated Gulf shrimp char grilled and served over roasted sweet corn and black bean salsa. **\$9.25**

##### **Caribbean Conch Fritters-**

Golden fried fritters loaded with conch and Caribbean seasonings are accompanied by a mango chili sauce for dipping. **\$8.25**

##### **Chesapeake Chicken Wings-**

Crispy wings tossed in spicy butter and Chesapeake Bay seasoning Served with ranch dressing, celery and carrot sticks. **\$8.95**

##### **Smoked Fish of the Day-**

House smoked fish served with red onion, capers, baguette slices, and a creamy horseradish sauce. Ask your server about today's selection. **\$(Market Value)**

##### **Fried Oysters-**

Handful of plump, juicy oysters dipped in a light buttermilk batter, fried to a golden brown and served with Cajun remoulade. **\$8.95**

##### **Jerk Chicken Skewers-**

Jamaican jerk marinated chicken strips grilled and served with mango chutney for dipping. **\$8.95**

##### **Buttermilk Battered Chicken Tenders-**

Chicken tenders marinated in buttermilk then lightly battered, crispy fried, accompanied with your choice of one of our house made sauces for dipping. **\$9.25**

##### **Chicken Quesadilla-**

Golden brown flour tortilla filled with pulled chicken, pepperjack cheese, black olives, green onions, hot pepper jelly and cilantro topped with guacamole, sour cream and fresh salsa. **\$8.95**

##### **The Boatyard Bar's Ultimate Nachos-**

Tri-colored tortilla chips loaded with pepperjack and Cheddar cheeses, black olives, green onions, fresh jalapenos, black beans then topped with house made salsa, guacamole and sour cream. **\$8.95**

Add Chicken for **\$2.00**

##### **Chips and Salsa-**

Tri-colored tortilla chips served with our house made salsa. **\$3.95**

Add fresh guacamole for **\$4.25**

##### **Crispy Portobello Fries-**

Strips of Portobello mushrooms lightly breaded with Japanese breadcrumbs and served with whole grain mustard sauce. **\$6.95**

##### **Beer Battered Jumbo Onion Rings-**

Thick cut sweet onions dipped in Otter Creek Copper Ale batter, fried to a golden brown, accompanied with your choice of one of our house made sauces for dipping. **\$6.50**

##### **Boatyard Cheese Fries**

Basket of our French fries smothered in melted Cheddar and pepperjack cheeses, then topped with hickory smoked bacon bits, served with our housemade Ranch for dipping. **\$7.25**

## The Market Raw Bar

### Choptank Sweets (Our House Oyster)

A sustainably produced, farm raised oyster from Maryland’s Choptank River. Robust, meaty oyster with a rich, creamy texture and buttery flavor with a clean, crisp finish. Steamed or on the half shell. Sold by the half dozen or BAKERS dozen. Market Price

### Middle Neck Clams

The perfect sized clam for steaming or raw on the half shell. Served with drawn butter and crusty French bread. MARKET PRICE.

### Mussels Sailor Style

Prince Edward Island mussels (The gold standard of all mussels) sautéed with sweet onion, fresh garlic and herbs, splashed with white wine and served with a hunk of crusty French bread. \$8.95

### Louisiana Crawdads

A pound of Cajun seasoned crawfish steamed boiled in beer and served in their own juices.

Directions for eating Bayou style: Look at crawdad, say goodbye, break in half, suck de head, den eat da tail! Sop sauce wit French bread! \$8.95

### Steamed Shrimp ala Chesapeake

Jumbo Gulf shrimp seasoned Chesapeake style, steamed in Otter Creek Copper Ale with chunks of sweet onion. Served with house made cocktail sauce. ½ pound - \$12.95 Full pound - \$18.95

### Canadian Snow Crab Legs

Two clusters of steamed Canadian Snow Crab legs served with garlic butter and cocktail sauce \$16.95

### Oyster Shooters-(Not available for takeout)

Our Choptank Sweets freshly shucked and served in a shooter glass with your favorite mixer.

Vodka/Cocktail sauce \$4.95 Vodka/Bloody Mary mix \$4.95 Beer/Cocktail sauce \$3.95

*Your server will inform you of today's Fresh raw bar specials*

## Soups

### Maryland Crab Soup-

Rich and spicy crab and beef broth loaded with bacon, celery, onion, peppers, tomatoes, potatoes, cabbage and chunks of lump blue crab meat. \$5.95

### Cream of Crab Soup-

Thick and creamy soup, full of lump crabmeat and laced with sherry. \$6.25

### Boatyard Chili of the Day-

Different variations of chili ask you servers for today’s choice. (Priced daily)

### Daily Homemade Soup-

Check for the daily selection. (Priced daily)

## Starter Salads

### House Salad-

Seasonal greens, chopped romaine and iceberg lettuce tossed with shredded carrots, cucumber slices, grape tomatoes, garlic-herb croutons, and your choice of house-made dressing. \$5.50

### Iceberg Wedge-

Large wedge of iceberg lettuce topped with our chunky blue cheese dressing or our creamy 1000 Island dressing. \$5.25

### Caesar Salad-

Chopped romaine tossed with shredded Parmesan cheese, garlic-herb croutons, and our homemade Caesar dressing. \$5.95

\*Make any of the above salads into an entrée-

Large salad add **\$3.00**

Grilled chicken breast add **\$4.95**

Pan seared fish of the day add **\$5.95**

Grilled Beef Medallions add **\$8.95**

Crispy chicken tenders add **\$4.50**

Grilled Citrus-marinated Shrimp add **\$7.95**

## House Specialties

### Sun Dried Tomato Pesto Pasta-

Julienned chicken breast lightly pan-seared with red bell peppers, mushrooms and onions, tossed in sun dried tomato pesto sauce with the Chef’s choice of pasta.

**\$15.95**

Substitute shrimp for **\$17.95**

Substitute Portobello for **\$13.95**

### Beer Battered Fish and Chips-

New England cod dipped in Otter Creek Copper Ale batter and fried golden brown. Served with crispy fries, and homemade tartar sauce and malt vinegar for dipping. \$12.95

### Grilled Fish of the Day-

Chef’s choice of fresh fish fillet grilled and basted with fresh lemon, garlic and house seasonings. Served with the fresh vegetable of the day and mashed potatoes. **\$16.95**

### Crab Cake Dinner-

Two pan seared lump crab cakes served with our house made Tartar sauce, fresh vegetables, and mashed potatoes. **\$ (Market Value)**

### Blackened Rib Eye Steak-

Generous hand carved Rib eye steak dredged in Cajun seasonings and blackened to order and served with fresh vegetables, and mashed potatoes. **\$17.95**

### Boatyard Surf and Turf

A 4 oz. beef tenderloin medallion grilled to perfection and topped with Hollandaise, and our house made crab cake served with fresh vegetables and mashed potatoes **\$(Market Value)**

## Entree Salads

### Sesame Chicken Salad-

Chopped iceberg lettuce and seasonal greens tossed with pulled chicken, red bell pepper, slivered almonds, crispy wonton strips, and sesame oil dressing. **\$10.95**

### Grilled Portobello Salad-

Mixed seasonal greens and romaine lettuce tossed with feta cheese, roasted peppers, Kalamata olives, and herb vinaigrette, topped with a grilled Portobello cap. **\$9.95**

### Cuban Shrimp Salad-

Grilled citrus marinated Gulf shrimp served over baby greens tossed in our house made Ranch dressing, garnished with roasted sweet corn and black bean salsa and fresh avocado. **\$11.95**

### Spinach Salad-

Tender spinach leaves tossed with warm bacon vinaigrette, mushroom slices, hard-boiled egg slices, crumbled blue cheese, and toasted walnuts. **\$9.95**

### Blackened Tuna Salad

Ahi tuna steak dredged in Cajun spices and blackened to perfection, served on mixed greens tossed in Honey Balsamic dressing, garnished with red onions, grape tomatoes, wasabi peas, and toasted almonds. **\$13.95**

### Barbecue Chicken Salad-

Julienned grilled chicken breast glazed with BBQ sauce, served over mixed greens tossed in our house made Ranch dressing, topped with bacon bits and shredded Cheddar cheese. **\$10.95**

### Crisfield Cobb-

A jumbo crispy-fried Soft Shell crab served over fresh mixed greens tossed in our house made Lemon Vinaigrette, topped with tomato wedges, fire roasted red peppers, shredded pepper jack cheese, and pickled green beans. **\$13.95**

### Crispy Goat Cheese Salad -

Tart, creamy goat cheese lightly breaded and fried to a golden brown served over mixed field greens tossed in low-fat Raspberry vinaigrette and garnished with red onions, mandarin oranges and fresh strawberries . **\$11.95**

## Hot Sandwiches

All of our sandwiches are served with your choice of our special salad of the day (pasta or potato), French fries, Cole slaw or fresh fruit. A mixed green side salad may be substituted for an additional **\$2.25**.

### The Boatyard Burger or Grilled Chicken Breast

Ground beef patty or boneless skinless chicken breast served on our Kaiser roll with lettuce, tomato and sweet onion slices. **\$8.95**

Add any of the following for **\$.50 each**:

Cheddar cheese, American cheese, Provolone cheese, Swiss cheese, Muenster, Pepperjack, Havarti, sautéed mushrooms, sautéed onions, bacon, avocado slices, guacamole, salsa, jalapeno peppers, crispy onions.

### Grilled Jerk Chicken Sandwich-

Char-grilled Jamaican jerk-marinated chicken breast served on our Ciabatta roll with spicy mango mayonnaise and a side of fresh mango chutney. **\$9.25**

### Steak Sandwich-

Grilled beef medallions served open-faced on toasted Ciabatta with sautéed mushrooms, flash fried chili onions and hollandaise sauce. **\$12.95**

### Crispy Buffalo Chicken Sandwich-

Buttermilk battered chicken tenders fried golden brown, tossed in house made Buffalo sauce, and served on a toasted Kaiser roll with lettuce, tomato and a side of blue cheese dressing. **\$9.25**

### Cubano Sandwich-

Cuban-style roasted pork & ham sliced thin, piled high on a mini-baguette with yellow mustard, sliced dill pickles, Swiss cheese, toasted and pressed to perfection on our Panini grill. **\$9.95**

### Build your own Rueben-

Your choice of deli sliced corned beef , pastrami, or smoked turkey layered on thick-sliced rye bread with 1000 Island dressing, Swiss cheese, and fresh sauerkraut or creamy Cole slaw, griddled to perfection. **\$9.95**

### Boatyard Fish Sandwich-

Our fresh fish fillet of the day pan seared and lightly seasoned with lemon pepper. Served on a Kaiser roll with red pepper aioli and lettuce. (Seasonal selections will include grouper, mahi-mahi, and tuna.) **\$9.95**

### Blue Crab Sandwich-

Lump blue crab, artichokes, spinach, and Parmesan cheese served open-faced on our house Ciabatta bread with tomato slices and cheddar cheese melted to a golden brown. **\$10.95**

### Crab Cake Sandwich-

Our pan-seared 6 oz. lump crab cake traditionally seasoned and served on a Kaiser roll with house-made Tartar sauce. **\$(Market Value)**

### Crispy Soft Shell Crab Sandwich-

A soft-shell crab dipped in buttermilk, and lightly coated with Japanese breadcrumbs and comflake crumbs, fried to a golden brown and served on toasted thick-sliced sourdough bread with lettuce, tomato, and our housemade Tartar sauce. **\$11.95**

### Gardenburger-

A vegetarian patty made from mozzarella, brown rice, mushrooms, grilled to perfection, served on our Whole-Wheat Oat Roll with Tomato-tapenade mayonnaise, lettuce, tomato, and sweet onion slices. **\$7.95**

### Portobello Veggie Sandwich-

An herb marinated Portobello cap char-grilled and layered on our Whole-Wheat Oat Roll with provolone, roasted peppers and sun-dried tomato pesto. **\$7.95**

## Deli Sandwiches

### Smoked Turkey Club-

Thinly sliced smoked turkey piled high on our lightly toasted Ciabatta roll, smothered with red pepper mayonnaise, and topped with bacon, avocado, lettuce and tomato. **\$9.50**

### Italian Cold Cut Sandwich-

Prosciuttini, Hot Capicola, Genoa Salami, Provolone, lettuce, tomato, sweet onion slices, hot pepper relish, herb vinaigrette on a toasted mini-baguette. **\$9.95**

### Rare Roast Beef

Our house-cooked rare Roast Beef thinly sliced served on an onion roll with Smoked Gouda, shaved red onion slices, lettuce, and horseradish cream **\$9.50**

### Domestic Prosciutto and Fresh Mozzarella-

Thinly sliced domestic prosciutto, fresh mozzarella, and tomato-tapenade mayo with fresh tomato and onion slices served on Ciabatta bread. **\$11.95**

### Deli Salad Sandwich-

One of our house-made salads served on your choice of bread with lettuce and tomato or on a bed of greens. Choices include egg, chicken, tuna **\$8.95** Shrimp salad **\$10.95**

### Build your own deli sandwich-

Choose from any of our delicious deli meats and cheeses, your own choice of toppings, and also your choice of bread **\$9.50**

<b>Meats-</b>	<b>Breads-</b>	<b>Cheeses-</b>
Rare Roast Beef	Wheat Oat Roll	Swiss
Smoked Turkey	Kaiser Roll	Muenster
Prosciuttini	Ciabatta Panini	Provolone
Maple Ham	Mini-baguette	Havarti
Pastrami	Croissant	Pepperjack
Corned Beef	Thick-sliced Rye,	Smk Gouda
Cuban Pork	Sourdough, or	Cheddar
Genoa Salami	Wheat	Fresh Mozz
Domestic Prosciutto		<b>(add \$.50)</b>
Pepperoni		American
Capicola		

## Pizzas

Our pizzas are made from the freshest ingredients, including our own whole wheat dough made from scratch daily at the Boatyard.

### Crab and Artichoke Pizza

Mango aioli, jerk chicken strips, red onions, pineapple, shredded mozzarella. **\$11.95**

### Margherita Pizza-

Marinara, fresh mozzarella, olive oil, shredded Parmesan, fresh garlic, and fresh basil. **\$9.95**

### Greek Pizza-

Olive oil, Feta cheese, Kalamata olives, roasted red peppers, Portobello strips, fresh oregano and basil. **\$10.95**

### Barbecue Chicken Pizza-

Barbecue sauce, shredded Cheddar cheese, grilled chicken breast, scallions, bacon bits, and red onions. **\$11.95**

### Veggie Pizza-

Marinara sauce, shredded mozzarella, Portobello strips, diced fresh tomatoes, spinach, broccoli, and black olives. **\$10.95**

### Design your own creative Pizza-

Create your own pizza by choosing one of our sauces and two toppings from the first list. Additional toppings may be added from the following lists. **\$9.95**

### Sauces-

Marinara, Alfredo, Sun-dried Tomato Pesto, or Olive Oil

### Toppings- Add \$ .75-

Extra Cheese, Mushrooms, Vidalia Onions, Jalapenos, Red Onions, Scallions , Fresh Spinach, Pineapple, Pepperoncinis, Fresh Garlic, Banana Peppers, Sweet Pickled Peppers, Fresh Tomato, Feta, Broccoli, Kalamata Olives, Green Bell Peppers, Portobello strips, Roasted Red Peppers, Red Bell Peppers, Sliced Black Olives, Bacon Bits, Pepperoni, Peppered Ham, Sausage, Smoked Turkey, Maple Smoked Ham, Genoa Salami, Hot Capicola

### Add \$ 2.00-

Grilled Chicken Breast, Grilled Steak Strips, Grilled Shrimp (each), Jerk Chicken Strips, Domestic Prosciutto, Smoked Fish, Fresh Mozzarella