

THE BOAT YARD

Appetizers

Seafood Chowder

roasted corn, potatoes, apple wood smoked bacon, crab, shrimp, scallop & cod bowl - 7 cup - 5

*Steak Flatbread

grilled sliced steak tips, red onion marmalade, cheddar cheese blend, baby arugula, sriracha aioli - 14

*Boneless Sriracha Wings

celery-carrot slaw, bleu cheese dressing - 10

*Portuguese Mussels

steamed P.E.I. mussels, chorizo, onions, peppers, tomatoes, white wine, garlic-butter broth, grilled crostini - 14

Baked Brie

crispy filo dough wrapped brie, peach chutney, toasted almonds, blueberry gastrique, baby arugula, grilled flatbread - 13

*Roasted Vegetable Cheese Dip

warm four cheese & vegetable dip, crispy flatbread - 11

*Deviled Eggs

curried whipped egg yolks, pulled pork, crispy bacon, toasted coconut, cilantro - 10

✦ *no bacon or pulled pork - 8*

Avocado Onion Rings

roasted corn & black bean salsa, baby arugula, chili-lime crème - 12

Lobster Bisque

lobster broth blended with cream & sherry wine, fresh lobster, chive crème bowl - 7 cup - 5

Calamari

rock shrimp, cherry peppers, marinara sauce, garlic aioli, chives - 12

Seared Scallops

cauliflower puree, grilled corn & wild mushroom ragout, garlic herb butter, orange segments, toasted hazelnuts, jalapeno bacon - 14

Crab Cakes

seared lump crab, chipotle-lime remoulade, baby arugula, grilled corn, bacon & cherry tomato relish, fried onions, blueberry bbq - 13

*Tuna Tartar

yellow fin tuna, sesame seaweed salad, avocado, cucumbers, fried wonton strips, wasabi crème - 14

*Coconut Lobster Fritters

grilled corn, bacon, cucumber, avocado & cabbage slaw, roasted garlic-chili sauce - 14

*Lettuce Wraps

chicken, jasmine rice, stir fry vegetables, thai peanut sauce, soy glaze - 12

✦ *no chicken, tofu substitute - 10*

Salads

*Berry Spinach

baby spinach, feta cheese, clementine's, toasted almonds, red onion, blueberries, cherry tomatoes, shaved carrots, aged balsamic strawberry vinaigrette - 14

*Cape Cobb

chopped romaine, roasted corn, bacon, tomatoes, avocado, Maine lobster, smoked lemon vinaigrette - 23

✦ *no lobster or bacon - 14*

*Grilled Caesar

house made dressing, shaved parmesan, roasted cherry tomatoes, herb focaccia croutons - 12

*Beet

roasted beets, fried goat cheese fritters caramelized onions, herb oil, fried brussel sprout leaves, bacon-sherry vinaigrette - 14

*Baby Iceberg Wedge

chopped bacon, tomatoes, red onion, bleu cheese dressing - 12

✦ *no bacon - 8*

*Caprese

vine ripened tomatoes, fried mozzarella, fresh basil, herb oil, aged dark balsamic vinegar, cracked black pepper - 14

Salad Add-Ons

*anchovies - 2 • crispy tofu - 5 • grilled chicken - 6
seared shrimp - 9 • scallops - 9 • grilled steak tips - 10 • salmon - 11 • Lobster Tail - MP*

www.boatyardnewport.com

Executive Chef Brent Clark

***Denotes Gluten Free Version Available. ✦ Denotes Vegetarian Version Available. Please ask your server**

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

More information about the safety of consuming raw food is available upon request.

Before placing your order, please inform your server if anyone in your party has a food allergy.

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Entrees

***Boat Yard Kabobs**

house marinated steak tips, shrimp, scallops, peppers, onions, mushrooms, pineapple, over fried rice - 28

***Roasted Salmon**

sesame encrusted, citrus salmon filet, ginger scented jasmine rice, steamed baby bok choy, soy glaze - 24

Scallops

seared sea scallops, wild mushroom ravioli, grilled corn, bacon & cherry tomato relish, herb butter - 27

***Baked Lobster Mac n Cheese**

cavatappi pasta tossed with fresh lobster claws & three cheese house blend topped with butter toasted herb crumbs - 24 ✦ *no lobster* - 15

***Yellowfin Tuna**

sesame crusted seared tuna filet over warm wasabi-coconut scented lo mein noodles, pickled cucumber & radish, drizzled with sweet soy, carrot ginger sauce - 23

Chicken & Waffles

buttermilk fried chicken, chorizo-cornbread waffle, bacon-bourbon butter, raspberry-chipotle maple syrup -26

Stuffed Meatloaf

beef, pork & veal blend stuffed with spinach, roasted red pepper & smoked gouda, wrapped in bacon, tomato & herb-bourbon glaze, garlic whipped red bliss mashed potatoes & steamed broccolini - 22

***Vegetable Stir Fry**

crispy tofu, jasmine rice, cabbage, peppers, onions, carrots, bean sprouts, thai peanut sauce, sweet soy glaze - 18

Stuffed Cod

crab & shrimp stuffed roasted cod filet, onions, peppers, tomatoes, cilantro-lime risotto, lobster-saffron broth - 26

Surf n Turf Duo

two 4oz center cut filets, spiced dry rub crab cake, steamed asparagus, hollandaise, bacon wrapped over horseradish mashed, sautéed spinach, wild mushroom bordelaise, butter poaches shrimp - 38

***Roasted Duck Breast**

pan roasted coffee rubbed duck breast, cauliflower puree, rainbow swiss chard, port-cherry demi - 29

***Filet Mignon**

bacon wrapped, horseradish mashed potatoes, sautéed spinach, wild mushroom bordelaise sauce - 36

***Black n Bleu Rib Eye Filet**

pan roasted blackened center of the rib-eye, cheddar & bacon mashed potatoes, bleu cheese cream sauce, crispy fried onion strings - 36

Halibut

pan roasted halibut filet, white bean ragout, sautéed rainbow swiss chard, lemongrass broth, chili oil -29

Stuffed Mushroom Filet

roasted portabella mushroom, wilted spinach, roasted red pepper, sliced tomato, goat cheese, fried onions, basil pesto, marinara sauce - 18

Boat Yard Burger

grilled 8oz certified angus, house sauce, choice of cheese, l.t.o., butter toasted brioche bun - 14
add bacon, jalapenos, pickles, avocado onion ring, caramelized onions or mushrooms - 1 each

***Blueberry BBQ Pork Chop**

grilled blueberry bbq glazed bone-in pork chop, summer succotash, bacon-cheddar mashed potatoes, crispy fried onions - 26

***Vegetable Risotto**

sautéed asparagus, mushrooms, roasted corn, carrots, cherry tomatoes, peas, fresh mixed herbs, parmesan risotto - 17

Sides

*Mac n Cheese - 8	*Asparagus - 6
*Jasmine Rice - 5	*Baby Bok Choy - 7
*Garlic Mashed Potatoes - 5	*Sautéed Spinach - 6
Hand Cut Fries - 6	Sautéed Swiss Chard - 6
*Vegetable Risotto - 8	*Simple Salad - 6
*Parmesan Risotto - 7	*Broccolini - 6
House Sweet Potato Chips - 6	*Fried Brussel Sprouts - 6

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