

# RICK'S CAFÉ BOATYARD

## STARTERS & SHAREABLES

### POACHED MUSSELS | \$15

WHITE BEAN, ROASTED TOMATOES, CHORIZO

### CHICKEN CORDON BLEU FINGERS | \$13

FRIED HAM AND SWISS, WITH JOE'S MUSTARD SAUCE

### TEMPURA FRIED CALAMARI | \$12

WITH ANCHO CHILI AIOLI

### BAKED GOAT CHEESE | \$13

CROUTON CRUMBS, MARINARA, AND PISTACHIO-PESTO CROSTINI

### CRAB CAKE HUSH PUPPIES | \$15

WITH HOUSE-MADE RÉMOULADE SAUCE

### RICO'S DIP | \$13

ROTISSERIE CHICKEN, GREEN ONIONS, BLACK OLIVES, GUACAMOLE, SOUR CREAM, TOMATOES AND CO-JACK, SERVED WITH TORTILLA CHIPS

### STEAK NACHOS | \$16

SKIRT STEAK, GREEN CHILI QUESO, CORN SALSA, FAJITA VEGGIES, GUACAMOLE AND CREMA

### LOBSTER MAC & CHEESE | \$18

FUSILLI PASTA, THREE CHEESE BLEND, LOBSTER MEAT

### TUNA TARTARE | \$19

SESAME GINGER, AVOCADO, WONTON CHIPS

### JUMBO SHRIMP MARTINI | \$18

SERVED WITH SPICY COCKTAIL SAUCE

### HAND SHUCKED OYSTERS | \$18

SIX OYSTERS ON THE HALF SHELL, SERVED WITH SPICY COCKTAIL SAUCE

### CRAB STUFFED MUSHROOMS | \$14

TOPPED WITH MOZZARELLA AND MORNAY SAUCE

### FRENCH ONION SMOKED SALMON DIP | \$17

CREAM CHEESE, CHARRED ONION, HERBS, PROVOLONE, SWISS, TOPPED WITH FRENCH FRIED ONIONS

## WOOD FIRED PIZZAS

### MARGHERITA | \$14

FRESH MOZZARELLA, TOMATO SAUCE, BASIL

### BACON JAM | \$16

BACON JAM, GOAT CHEESE, PROSCIUTTO, ARUGULA

### TRADITIONAL | \$14

SAUSAGE, PEPPERONI, MUSHROOM, MARINARA, MOZZARELLA

### CRAB & RICOTTA | \$18

LUMP CRAB MEAT, RICOTTA, ROASTED RED PEPPERS, SPINACH, MUSHROOMS, PISTACHIO PESTO

## SOUPS & SALADS

### CHEF'S SOUP OF THE DAY | \$6

### VEGETARIAN SOUP OF THE DAY | \$6

### NEW ENGLAND SEAFOOD CHOWDER | \$6

### HOUSE SALAD | \$6

MIXED GREENS, CHERRY TOMATOES, CUCUMBER, RED ONION

### CAESAR SALAD | \$6

### BABY ICEBERG WEDGE | \$10

BLEU CHEESE DRESSING & CRUMBLES, SMOKED BACON, RED ONIONS, GRAPE TOMATOES

### SMOKED SALMON SALAD | \$20

HOUSE SMOKED SALMON, MIXED GREENS, EDAMAME, ONION, MANDARIN ORANGES, CRISPY WONTON STRIPS, SOY-GINGER DRESSING

### BLEU CHEESE STEAK SALAD | \$20

SIRLOIN STEAK, MIXED GREENS, BLEU CHEESE BUTTER, CANDIED WALNUTS, PEARS, SHERRY-DIJON VINAIGRETTE

### GRILLED CHICKEN SALAD | \$16

GRILLED CHICKEN, SPINACH, GOAT CHEESE, CORN SALSA, TOMATOES, ONION, BACON HONEY DIJON

### CAPRESE SALAD | \$15

HEIRLOOM TOMATOES AND MOZZARELLA, MIXED GREENS, DRIZZLED WITH BALSAMIC GLAZE

### DRESSINGS

BUTTERMILK RANCH • LOW CALORIE CATALINA  
BLEU CHEESE • SESAME GINGER • 1000 ISLAND  
ITALIAN • ROASTED GARLIC BALSAMIC VINAIGRETTE  
GREEN GODDESS • BACON HONEY DIJON

## SANDWICHES

SERVED WITH HOUSE-MADE CHIPS, SUBSTITUTE FRIES FOR \$1.50

SUBSTITUTE A BEYOND BURGER PATTY FOR \$5

### BOATYARD BURGER | \$13

HONEY CREEK FARMS BURGER, LETTUCE, TOMATO, ONION, WHITE CHEDDAR CHEESE, SECRET SAUCE

### BACON JAM BURGER | \$16

HONEY CREEK FARMS BURGER, BACON JAM, CARAMELIZED ONIONS, WHITE CHEDDAR CHEESE

### SALMON BURGER | \$16

TOMATO, FRESH ARUGULA, GREEN GODDESS DRESSING

### FISCHER FARMS PORK TENDERLOIN | \$14

MESQUITE GRILLED OR SOUTHERN FRIED, LETTUCE, TOMATO, ONION, HORSEY AIOLI

### FISH TACOS | \$18

BLACKENED MAHI MAHI, CHIPOTLE MAYO, LIME SLAW

### FRIED CATFISH SANDWICH | \$14

WITH TROPICAL TARTAR SAUCE

### BLACKENED SHRIMP PO BOY | \$16

LETTUCE, TOMATO, ONION, HOUSE-MADE RÉMOULADE SAUCE

### GRILLED CHICKEN | \$13

FRESH MOZZARELLA, SMOKED BACON, PESTO, ARUGULA, PICKLED RED ONIONS

### ITALIAN BEEF | \$18

SHAVED SMOKED PRIME RIB, WHITE CHEDDAR CHEESE, HOT GIARDINIERA

### CHICKEN SALAD SANDWICH | \$13

ROTISSERIE CHICKEN, LETTUCE, TOMATO, ONION

## SIGNATURE SEAFOOD

**(R) LUMP CRAB CAKES | \$31**

SERVED WITH SEAFOOD SUCCOTASH

**SEARED SALMON | \$33**

YUKON GOLD MASHED POTATOES, ASPARAGUS, HEIRLOOM TOMATO CREAM SAUCE

**(R) GRILLED FISHERMAN'S CATCH | \$40**

MESQUITE GRILLED ATLANTIC SALMON, HALF LOBSTER TAIL, JUMBO SHRIMP AND SCALLOPS, COCONUT RICE

**GRILLED TUNA STEAK | \$40**

SERVED WITH COCONUT RICE AND STIR FRY VEGETABLES

**TEMPURA FRIED JUMBO SHRIMP | \$24**

RÉMOULADE, JALAPEÑO-MANGO GLAZE, COCONUT RICE

**CRAB STUFFED ORANGE ROUGHY | \$29**

CRAB IMPERIAL STUFFED, ROASTED RED PEPPER CREAM SAUCE, YUKON GOLD MASHED POTATOES

**JUMBO SEA SCALLOPS | \$32**

BLACKENED SCALLOPS, HOPPIN' JOHN'S, COLLARD GREENS

**FRIED LOUISIANA CATFISH FILETS | \$25**

DEEP FRIED, SERVED WITH FRIES, TROPICAL TARTAR SAUCE, AND COLESLAW

**(R) LOBSTER MANICOTTI | \$48**

CRAB, RICOTTA CHEESE, AND HERB FILLED PASTA, LOBSTER TAIL, ROSE SAUCE

**ATLANTIC SALMON ROULADES | \$32**

SPINACH AND BOURSIN CHEESE STUFFED SALMON, TOPPED WITH MORNAY SAUCE, YUKON GOLD MASHED POTATOES

**FISH & CHIPS | \$18**

BEER BATTERED COD, FRIES, TARTAR SAUCE

**GRILLED LOBSTER TAIL | \$30**

SERVED WITH ASPARAGUS AND YUKON GOLD MASHED POTATOES

## CHICKEN & PASTA

**CHICKEN PARMESAN | \$21**

HAND BREADED AND CRISPY, SERVED ON A BED OF LINGUINE AND MARINARA SAUCE

**ROTISSERIE CHICKEN BREAST | \$23**

SWEET POTATO PUREE, GRILLED ASPARAGUS, HONEY JUS

**JUMBO SHRIMP SCAMPI | \$28**

ROASTED GARLIC BUTTER, ROMA TOMATOES, FRESH HERBS, CHARDONNAY AND LINGUINE

**(R) SHRIMP & SCALLOP LINGUINE | \$32**

SUN-DRIED TOMATOES, MUSHROOMS, SNOW PEAS, AND PROSCIUTTO IN A PISTACHIO-PESTO CREAM SAUCE

**FIVE PEPPER CHICKEN FETTUCCINE | \$19**

CHICKEN, TRI-COLORED BELL PEPPERS, TOSSED IN CAJUN ALFREDO SAUCE

**WILD MUSHROOM RISOTTO | \$21**

TOSSED IN TRUFFLE OIL

**CRISPY CARBONARA | \$23**

SAUTÉED PANCETTA, LINGUINE, PARMESAN

## STEAKS & CHOPS

SERVED WITH TWO HOUSE-MADE SIDES OF YOUR CHOICE

**FISCHER FARMS 14 OZ RIBEYE | \$52**

MESQUITE GRILLED WITH ROASTED GARLIC BUTTER

**8 OZ FILET MIGNON | \$48**

MESQUITE GRILLED WITH ROASTED GARLIC BUTTER

**FISCHER FARMS 8 OZ SIRLOIN | \$24**

MESQUITE GRILLED WITH ROASTED GARLIC BUTTER

**BONE IN PORK CHOPS | \$28**

2 CHOPS SPICE CRUSTED AND SEARED, HAND SLICED AND FINISHED ON THE MESQUITE GRILL WITH ROASTED GARLIC BUTTER

**WHITEMARBLE FARMS BBQ RIBS | \$28**

1/2 RACK HOUSE SMOKED BABYBACK RIBS, SMOTHERED IN JOHN TOM'S BBQ SAUCE

### ENHANCEMENTS

**GRILLED LOBSTER TAIL | \$20**

**RICO'S STYLE | \$15**

LUMP CRAB, ASPARAGUS, SHERRY CREAM SAUCE

**JUMBO SHRIMP | \$10**

**BLEU CHEESE BUTTER | \$4**

**SAUTÉED MUSHROOMS | \$4**

**BACON JAM | \$4**

## HOUSE-MADE SIDES

A LA CARTE SIDES | \$8

YUKON GOLD MASHED POTATOES • BAKED POTATO • COCONUT RICE  
HERBED BASMATI RICE • GRILLED ASPARAGUS • CREAMY COLESLAW • FRENCH FRIES  
SWEET POTATO PUREE • COLLARD GREENS • HOPPIN' JOHN'S

**GLUTEN SENSITIVE**

**VEGETARIAN**

**(R) RICO'S FAVORITE**

20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE GUESTS