

RICK'S CAFE BOATYARD

APPETIZERS

HAWAIIAN SASHIMI TUNA 17

Togarashi seared, sesame-seaweed salad, miso-ginger, oyster sauce, sriracha, plum glaze, and wasabi.

(R) TEMPURA FRIED CALAMARI 12

Tender tempura fried strips with ancho chili aioli. A must have for all true seafood lovers!

BAKED GOAT CHEESE 10

Fresh goat cheese rolled in crouton crumbs over marinara sauce with Pistachio Pesto French bread.

(R) CRAB STUFFED MUSHROOMS 14

Sizzling from the wood oven with mozzarella and Mornay sauce.

MARYLAND CRAB CAKES 24

Two blue crab cakes with shrimp and avocado relish, Joe's mustard and spinach artichoke sauce.

(GF) RICO'S DIP 12

Spicy chicken, green onions, black olives, guacamole, sour cream and tomatoes smothered in co-jack cheese served with red, white and blue tortilla chips and salsa.

CHICKEN CORDON BLEU FINGERS 10

Rolled with ham and Swiss, breaded, and fried. Served with Joe's Mustard sauce.

(GF) JUMBO SHRIMP MARTINI 18

Five jumbo shrimp chilled with spicy cocktail sauce.

SMOKED SALMON AND ROASTED POBLANO NACHOS 14

Tri-colored tortilla chips, co-jack, jalapenos, green onions, black bean chili, and sour cream.

(GF) BARBEQUE PORK NACHOS 12

Smoked pork butt, John Tom's barbeque sauce, jalapenos, pickled red onions, colby jack, sour cream on tri colored tortilla chips.

CHEF'S COMBINATION 25

Tempura fried calamari, jumbo fried shrimp, and chicken cordon bleu fingers.

CHICKEN & PASTA

PAN SEARED DUCK BREAST 27

Marinated in fresh rosemary, lemon, red-wine vinegar and olive oil. Pan seared and finished with a port and cherry demi - glaze. Served with Herbed Yukon Gold mashed potatoes.

CUBAN CHICKEN 16

Marinated in mojo criollo and mesquite grilled. Served with black bean chili, basmati rice, pico de gallo and charred corn salsa.

TERIYAKI CHICKEN 15

Mesquite grilled with ginger-teriyaki and sliced pineapple. Served with sun-dried tomato rice.

PARMESAN CHICKEN FETTUCCHINI 16

Breaded chicken baked with marinara and mozzarella; served on fettuccine Alfredo.

MARYLAND BLUE CRAB RAVIOLI 26

Tossed in apricot-mustard sauce and served with a crab cake.

SHRIMP AND SCALLOP LINGUINE 28

In basil pesto cream sauce with wild mushrooms, sun-dried tomatoes, snow peas and prosciutto.

JUMBO SHRIMP SCAMPI 24

Served in garlic butter, Roma tomatoes, fresh herbs, Chardonnay and linguine.

SHRIMP AND SAUSAGE RUSTICA 22

In a vodka-tomato cream sauce with penne, Parmesan and green onions.

RASPBERRY CHICKEN 16

Sautéed with onion, tomatoes, mushrooms, Chambord cream and fresh raspberries. Served with sun-dried tomato rice.

FIVE PEPPER CHICKEN FETTUCCHINI 16

Red, yellow, and green peppers, lemon-pepper and green onions tossed in alfredo sauce.

LINGUINE ROMA 14

Roasted garlic butter, fresh basil, Roma tomatoes, green onions and Chablis tossed over linguine with fresh Parmesan.

- (R) Rick Recommends
- (MP) Market Price
- (GF) Indicates Gluten-Free Items
- (B) Try it blackened and served with roasted red pepper sauce, and sun-dried tomato rice.

BLUE POINT OYSTERS

(GF) OYSTER SHOOTERS 7

Chilled rocks glass with an oyster, cocktail sauce, and Stolichnaya jalapeño vodka.

(R) ROCKEFELLER 18

Five oysters baked with Pernod liqueur, creamed spinach, and Parmesan cheese.

(GF) CHILLED ON THE HALF SHELL 18

Six oysters served with spicy cocktail sauce.

OYSTERS DE PROVENCE 18

Five oysters baked with garlic-rosemary cream, bacon, Parmesan, and chives.

ADD TO ANY ENTREE GRILLED OR BLACKENED

(3) Jumbo Shrimp \$9
Chicken Breast \$6

6 oz. Sirloin \$10
4 oz. Salmon Filet \$10

SOUP & SALADS

CHEF'S SOUP OF THE DAY 6

NEW ENGLAND SEAFOOD CHOWDER 6

CHICKEN & ANDOUILLE GUMBO 6

(R) MARYLAND CRAB CAKE SALAD 17

Artisan lettuce, blue nori relish, sesame-ginger vinaigrette, Sriracha aioli and wonton crisps.

(GF) TRADITIONAL GREEK SALAD 10

Topped with feta and Kalamata olives.

(GF) SMOKED SALMON SALAD 15

Romaine hearts, Mandarin oranges, toasted almonds, co-jack, tomatoes, and onion in raspberry-ranch dressing and topped with chilled smoked salmon.

(GF) WEDGE OF ICEBERG 7

Bleu cheese dressing & crumbles, Bermuda onion, Roma tomato, and fresh ground black pepper.

HOUSE OR CAESAR SALAD 5

TRADITIONAL CAESAR 8

(GF) BLEU CHEESE BROILED STEAK SALAD 18

Pepper seared sirloin is broiled with bleu cheese butter. Served on Artisan lettuce with candied walnuts, pears, and sherry vinaigrette.

(GF) SOUTHWEST CHICKEN SALAD 14

Artisan lettuce, charred corn salsa, roasted poblano, tossed in Ranch dressing. Topped with roasted red pepper aioli, tortilla strips, co-jack cheese, and grilled chicken.

(GF) TUSCAN GRILLED CHICKEN SALAD 14

Romaine lettuce, fresh mozzarella, grape tomatoes, basil, pickled red onions, olive oil, and roasted garlic-balsamic vinaigrette. Topped with grilled chicken.

DRESSINGS

Greek Feta Vinaigrette, Balsamic Glaze, Sherry-Dijon Vinaigrette, Buttermilk Ranch, Low Calorie Catalina, Raspberry Vinaigrette, Raspberry Ranch, Bleu Cheese, Sesame Ginger, 1000 Island and Italian, Roasted Garlic Balsamic Vinaigrette

WOOD FIRED PIZZAS

ROASTED GARDEN TOMATO 14

Roasted yellow and red grape tomatoes, fresh basil, pistachio pessto, parmesan, and mozzarella.

BBQ CHICKEN 12

John Tom's barbeque sauce, charred corn salsa, and co-jack cheese.

CHICKEN TOSTADA 14

Spicy black beans, pico de gallo, ranch dressing, co-jack cheese, chopped lettuce, and tortilla crisps.

ITALIAN GRILLED VEGETABLE 13

Grilled zucchini, yellow and red peppers, eggplant, mozzarella, Parmesan, goat cheese, pine nuts and pistachio pesto.

TRADITIONAL 14

Italian sausage, pepperoni, mushrooms, and fresh herb marinara.

18 % gratuity will be added to parties of 8 or more.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

SIGNATURE SEAFOOD

ADD THREE JUMBO SHRIMP TO ANY ENTREE FOR \$9

GF HAWAIIAN BIGEYE TUNA 35
Grilled with sea salt, pepper, and extra virgin olive oil. Served with fennel-orange-mint relish, Cuban mojo rojo and Yukon Gold mashed potatoes.

B LOCH DUART SCOTTISH SALMON 32
Seasoned and mesquite grilled with lemon butter. Served with roasted tomato bruschetta and fresh mozzarella, balsamic glaze and Yukon Gold mashed potatoes.

GF CAJUN LOUISIANA CATFISH FILETS 22
Seared blackened style; served with remoulade sauce, coleslaw and steak fries.

GF SPICY PLUM GLAZED JUMBO SHRIMP 22
Mesquite grilled and served with blue nori relish and coconut rice.

FRIED LOUISIANA CATFISH FILETS 22
A house favorite deep fried, served with steak fries, tropical tartar sauce and coleslaw.

B FLORIDA MAHI-MAHI 30
Mesquite grilled with Asian pesto and served on a bed of soba noodles tossed with stir-fry vegetables and black bean soy vinaigrette. Garnished with sesame seaweed.

R ATLANTIC SALMON ROULADES 32
A house favorite! Rolled in spinach and Boursin cheese; then fired in our wood oven. Served with Mornay sauce and herbed Yukon gold mashed potatoes.

GF B GRILLED FISHERMAN'S PLATTER 40
Atlantic salmon, half lobster tail, jumbo shrimp and scallops mesquite grilled with lemon butter. Served with coconut rice.

B TEMPURA FRIED JUMBO SHRIMP 24
Served with remoulade sauce, jalapeño-mango glaze, and coconut rice.

GF SOUTH AMERICAN LOBSTER TAILS
ONE TAIL 28 | TWO TAILS 45
Fired in a wood oven, served with clarified butter, and herbed Yukon gold mashed potatoes.

JUMBO DIVER'S SEA SCALLOPS 30
Mesquite grilled and served with warm bacon vinaigrette, green onion relish and herbed Yukon gold mashed potatoes.

GF B NORTH CAROLINA RAINBOW TROUT 25
Mesquite grilled with lemon-herb butter. Served with broccolini, red peppers, and snow peas sauteed in toasted almond bacon butter and Yukon Gold mashed potatoes.

GF FLORIDA RED GROUPER 33
Blackened Cajun style, then topped with shrimp etouffee, served with sun-dried tomato rice.

SANDWICHES

ISLAND GRILLED CHICKEN 9
Marinated in teriyaki with grilled pineapple and chips.

GRILLED HAWAIIAN TUNA SANDWICH 16
Served on a kaiser bun with caramelized onions, kale salad, lemon-sage aioli and fruit salad.

BOATYARD BURGER 10
1/2 lb. of premium Black Angus Beef burger grilled with house seasoning and Swiss cheese. Served with chips.

PRIME AND CHEDDAR 15
1/2 lb of shaved prime rib, pan seared, on grilled marble rye and Cheddar. Served with horseradish sauce and chips.

SMOKED PULLED PORK 10
A heaping 12 oz. of house smoked pork topped with chili fried onions on a kaiser bun. Served with barbeque sauce and coleslaw.

R FRIED GROUPER REUBEN 15
Tempura fried grouper, on grilled marble rye, Swiss, coleslaw, Thousand Island dressing, served with chips.

SUBSTITUTE FRIES WITH ANY SANDWICH FOR 1.50

STEAKS & CHOPS

House is not responsible for steaks ordered medium-well or well done

House Cut steaks are mesquite grilled with roasted garlic butter
All served with herbed Yukon gold mashed potatoes.

R CREOLE CRAB FILET
4 OZ. 30 | 8 OZ. 46

A Filet Mignon stacked with a crab cake, then smothered in shrimp etouffee, served with sun-dried tomato rice.

GF PORK RIBEYE CHOP
ONE CHOP 18 | TWO CHOPS 26
8 oz. pork ribeye chop mesquite grilled with roasted garlic butter.

GF PRIME RIB 35
* Only available Friday and Saturday after 4 p.m. *
16 ounces, slow-roasted for tenderness and served with au jus and horseradish sauce.

GF 14 OZ. NEW YORK STRIP 35

GF 12 OZ. RIBEYE STEAK 32

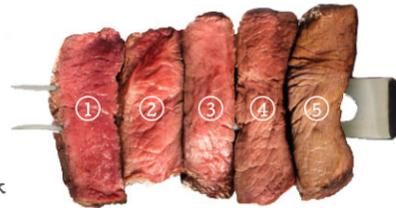
GF 8 OZ. FILET MIGNON 35

GF 8 OZ. SURF AND TURF 50
Filet mignon and South American lobster tail mesquite grilled with roasted garlic butter.

Add sauteed mushrooms or Blue Cheese Butter to any steak for \$2

HOW IT'S DONE

1. Rare- cool, red center
2. Medium Rare- warm, red center
3. Medium- warm, pink center
4. Medium Well- warm with little pink
5. Well- warm with no pink



FROM THE STEAMER

MP GF ALASKAN RED KING CRAB LEGS
One and one-half pounds served with clarified butter.

SHRIMP OR SALMON STEAMER 27
Served with fresh steamed vegetables and basmati rice.

MP GF LIVE MAINE LOBSTER
Available in several sizes, steamed or broiled with clarified butter. Choose your own!

VEGETARIAN STEAMER 17
Fresh steamed vegetables and basmati rice.

PORK TENDERLOIN 9

Served wood grilled with house seasoning or Southern fried with chips.

COASTAL GRILLED FISH SANDWICH 15
Mesquite grilled grouper with lemon-herb butter. Served on a kaiser bun with lemon-sage aioli and coleslaw.

FRIED LOUISIANA CATFISH 13
Focaccia bread, tartar sauce, coleslaw and chips.

ISLAMORADA MAHI-MAHI 15
Blackened Cajun style, roasted red pepper aioli, chili fried onions with fresh fruit salad.

BUFFALO CHICKEN SANDWICH 9
Tempura breaded and deep fried; tossed in Frank's Hot sauce. Served with chips and ranch dressing.

R MARYLAND CRAB CAKES 24
Two crab cakes on Focaccia bread, served with Joe's mustard sauce and chips.

Our two event rooms can be rented for weddings, holiday parties, family gatherings, business meetings, birthday parties, or any other event that you would like. Look out for our wine, whiskey and beer dinners.

Rick's Cafe Boatyard
4050 Dandy Trail • Indianapolis, IN
317.290.9300
www.rickscafeboatyard.com



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