

Appetizers

Maryland Crab Cakes \$24

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

Chicken Cordon Bleu Fingers \$12

With Joe's mustard sauce

Rico's Dip \$12

Spicy Chicken, black olives, guacamole, sour cream
and green onions served with tri-colored chips

Crab Stuffed Mushrooms \$14

Topped with mozzarella & mornay sauce

Jumbo Shrimp Martini \$18 GF

Oysters Rockefeller \$18

Blue Point Oysters on the half shell \$18 GF

Signature Seafood

North Carolina Rainbow Trout \$25

Mesquite gilled with lemon butter. Served with
broccolini, red peppers, and snow peas sautéed in
toasted almond bacon butter and Yukon gold
mashed potatoes.

Hawaiian Bigeye Tuna \$35

Pan seared medium-rare and served with basmati
rice, Japanese calamari salad, wasabi-soy butter
glaze, Sriracha, and micro greens.

Florida Red Grouper \$33 GF

Blackened Cajun style, and then topped with shrimp
etouffee, served with sun-dried tomato rice.

Fried Louisiana Catfish Filets \$22

Tartar sauce and coleslaw served with steak fries

Florida Mahi-Mahi \$30

Grilled with Asian pesto & served atop of soba
noodles with stir-fry vegetables & black bean soy
vinaigrette. Garnished with seaweed salad

Lock Duart Salmon \$32 GF

Lemon butter grilled and served with Bruschetta,
Fresh Mozzarella, Yukon gold mashed potatoes

Grilled Fisherman's Platter \$40 GF

Atlantic salmon, half lobster tail, jumbo shrimp and
scallops grilled with lemon butter

Cajun Louisiana Catfish Filets \$22 GF

Seared blackened style served with remoulade,
coleslaw and steak fries

Atlantic Salmon Roulades \$32

Rolled w/spinach and Boursin, topped w/mornay

Chicken & Pasta

Maryland Blue Crab Ravioli \$26

Tossed in apricot-mustard sauce & served with a
crab cake

Shrimp & Scallop Linguine \$28

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

Jumbo Shrimp Scampi \$24

In garlic butter, roma tomatoes, fresh herbs,
chardonnay over linguine

Linguine Roma \$14

Roasted garlic butter, fresh basil, Roma tomatoes,
green onions & Chablis tossed over linguine with
fresh parmesan

Raspberry Chicken \$16

Served with sun-dried tomato rice

Teriyaki Chicken \$15

Served with sun-dried tomato rice

Five Pepper Chicken Fettuccine \$16

In parmesan cream sauce

Parmesan Chicken Fettuccini \$16

Served atop fettuccine alfredo

Cuban Chicken \$16

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

Shrimp and Sausage Rustica \$22

Vodka-tomato cream sauce with penne, parmesan,
and green onions

Pan Seared Duck Breast \$27

Marinated in Fresh Rosemary, Lemon, red-wine
vinegar and oil. Pan Seared and finished with Port-
sherry-demi-glaze.

Served with Herbed Yukon Gold mash potatoes.

Pork Rib Chop GF

One Chop \$18 Two Chop \$26

Mesquite grilled with garlic butter and served with
Yukon gold mashed potatoes

**A Boatyard greens or Caesar salad may be added
to any entrée for \$4**

***GF stands for Gluten Free**

Sandwiches

Smoked Pulled Pork \$12

Topped with chili fried onions served with bb
sauce and coleslaw

Grilled Grouper Sandwich \$18

Mesquite grilled, with lemon butter served on
Kaiser bun with lemon-sage aioli and coleslaw

Pork Tenderloin \$10

Served wood grilled with house seasoning or
Southern fried with chips

Islamorada Mahi-Mahi \$16

Blackened Cajun style, roasted red pepper aioli
chili fried onions with fruit salad

Island Grilled Chicken \$10

Grilled with teriyaki and served with chips

Fried Louisiana Catfish \$13

French bread, tarter sauce, cole slaw & chips

Boatyard Burger \$12

Grilled with Swiss cheese and served with chip

Maryland Crab Cakes \$24

Two crab cakes on French bread served with Jo
mustard and chips

Prime & Cheddar \$15

½ lb shaved prime rib, pan seared on grilled ma
rye & cheddar with chips

Buffalo Chicken Sandwich \$10

Tempura breaded & deep fried, served with chi
Substitute fries for \$1.50

Wood Fired Pizza

Traditional \$14

Italian sausage, pepperoni & mushroom

Italian Grilled Vegetable \$13

Veggies with pine nuts and pistachio pesto

Chicken Tostada \$14

Spicy black beans, pico de gallo, ranch dressin,
Co-jack cheese, chopped lettuce & tortilla chip

Barbeque Chicken \$12

John Tom's BBQ sauce, charred corn salsa,
colby-jack cheese

Roasted Garden Tomato \$14

Roasted yellow and red grape tomatoes, fresh b
pistachio peso, parmesan, and mozzarella chee

Soups & Salads

Chicken & Andouille Gumbo \$6

Chef's Soup \$6

New England Seafood Chowder \$6

Wedge of Iceberg \$8 GF

Blue cheese dressing & crumbles, Bermuda onions and tomatoes

House or Caesar Side Salad \$6

Boatyard Caesar \$8

With grilled or blackened chicken \$14

With grilled or blackened salmon \$18

Smoked Salmon Salad \$18 GF

Romaine, mandarin oranges, toasted almonds, co-jack cheese, tomato, onion in a raspberry-ranch dressing topped with smoked salmon

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.

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

Maryland Crab Cake Salad \$18

Served with a sesame-ginger vinaigrette, and Sriracha aioli

Blue Cheese Broiled Steak Salad \$18 GF

Pepper seared sirloin is broiled with Blue cheese butter served on Artisan lettuce, tossed with candied walnuts, pears, and sherry vinaigrette

Traditional Greek Salad \$12 GF

Romaine hearts, red & yellow peppers, pepperoncini, cucumber, Roma tomato and Bermuda onion, tossed in feta vinaigrette

Desserts

Key Lime Pie

Chef's cheesecake or Chef's special cake

(Ask for today's varieties)

Mile High Chocolate Cake

Lunch Menu Items

Monday-Saturday from 11:00 a.m.-4:00 p.m.

Lunch combination platter-Choose Two \$10

Cup of soup, half boatyard club, small Caesar or boatyard greens

Substitute a small Greek or wedge of iceberg for \$2

Boatyard Club \$10

Our version with wheat toast, mayo, ham, turkey, bacon, lettuce, American cheese, and tomatoes. Served with chips.

Boatyard Chicken Wrap \$12

Wood-grilled with apple-smoked bacon, lettuce, tomatoes, red onions, red pepper aioli, and provolone in a cheddar wrap.

Tuscan Tuna Flatbread \$14

Italian style tuna salad with roasted tomatoes and fresh mozzarella.

Lunch Teriyaki Chicken \$12 GF

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

Grilled or Blackened Chicken Penne \$12

Your choice with creamy alfredo sauce.

Lunch Pork Rib Chop \$14

An 8 oz. pork ribeye chop mesquite grilled with roasted garlic butter, served with Yukon gold mashed potatoes.

Cajun Blackened Louisiana Catfish \$14

Or

Cajun Blackened Florida Mahi-Mahi \$16

Both served with sun-dried tomato rice and smothered in shrimp etouffee sauce.

Cajun Seafood Pasta \$13

Sautéed with tri-colored peppers and wild mushrooms, tossed with penne pasta in a Cajun brandy cream sauce.

Lunch Salmon Roulade \$15

Rolle in spinach and Boursin cheese then fired in our wood oven. Served with mornay sauce and Yukon gold mashed potatoes.

Stir-fry \$14

Our Chef's choice of seafood stir-fried with black bean soy vinaigrette and garden vegetables, served on basmati rice.

Fish and Chips \$14

Three pieces of North Atlantic cod dipped in our house recipe beer batter made with Bass Ale and deep fried.

Served with steak fries, coleslaw and tropical tartar sauce.

*****All ToGo orders are subject to our carryout fee (\$1 per item)**



Eagle Creek Reservoir
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