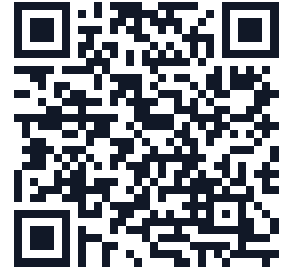


Boatwright's Dining Hall

1251 Riverside Dr Disney's Port Orleans Resort 32830-8514 · +14079395277 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 4

French Onion Soup Au Gratin \$10.00

Gruyère Cheese, Onions, and a Toasted Crouton in a rich Beef Broth reminiscent to Pierre D'Orr's Home Village

Mardi Gras Fritters \$12.00

House-made Pimiento Cheese Fritters

Boudin Balls \$13.00

A mix of Andouille Sausage, Smoked Sausage, and Dirty Rice Breaded and Fried. Served with Remoulade, Creole Mustard, and Pickled Vegetables.

Amelia's Salad \$10.00

Romaine Heart with Rainbow Carrots, Watermelon Radish, Tomatoes, and Crispy Black-eyed Peas with an Avocado-Tarragon Purée (Plant-based)

ENTRÉES 8

Taste of the Bayou All-You-Care-To-Enjoy Platter \$36.00

Hickory-smoked Pork Ribs, Crispy Cajun Chicken, Smoked Sausage, Barbecued Beef Brisket, Mashed Potatoes, Mac & Cheese, Roasted Corn with Cajun Butter, and Seasonal Vegetables

Boatwright's Jambalaya \$26.00

A New Orleans Dinnertime favorite! A Slow-cooked Spicy Shrimp, Andouille Sausage, and Chicken served with Rice.

Crispy Cajun Chicken \$25.00

Spicy Battered Chicken Breast, Red Beans and Rice, and Collard Greens with House-made Pickles

Blackened Prime Rib* \$38.00

Slow-roasted Blackened Prime Rib with Cajun Butter served with Mashed Potatoes and Seasonal Vegetables

Blackened Salmon \$28.00

with Dirty Rice, Seasonal Vegetables, Pickled Onions and Brown Butter Beurre Blanc

Deep South Shrimp and Grits \$26.00

Sustainable Shrimp and Andouille Sausage served with Spicy Cream Sauce over our Creamy Charleston-style Grits

Lowcountry Seafood Boil \$32.00

Shrimp, Mussels, Andouille Sausage with Corn on the Cob and Potatoes simmered in a Spicy Cajun broth served with Toasted Baguette

Harvest Red Beans & Rice \$24.00

Red Beans simmered with Plant-based 'Sausage', Peppers, Onions, and Celery served over Rice with Cornbread

ENHANCEMENTS 3

Louisiana Grilled Shrimp	\$10.00
Fried Okra	\$5.50
Andouille Sausage	\$7.00

A FINALE FROM THE D'SERT SISTERS 4

Mississippi Mud Crème Brûlée	\$11.00
Milk Chocolate Crème Brulee with a Sable Breton Cookie and Fresh Fruit	
Southern Cheesecake	\$11.00
Classic Vanilla Cheesecake with Bourbon-Caramel Sauce garnished with Pecan-Praline Brittle (Made with or contains alcohol product)	
Bananas Foster Bread Pudding	\$9.50
Warm Bread Pudding with House-made Bananas Foster Sauce, Bourbon-soaked Raisins, and Vanilla Ice Cream (Made with or contains alcohol product)	
Peach-Blackberry Cobbler	\$11.00
Classic Peach and Blackberry Cobbler topped with Blackberry Sorbet	

KIDS' APPETIZERS (À LA CARTE) 2

Garden Salad	\$3.25
with Fat-free Ranch Dressing	
Chicken Noodle Soup	\$3.25

KIDS' CREATE-YOUR-OWN ENTRÉE (CHOOSE ONE) 5

Grilled Chicken	\$11.50
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small Dasani® Bottled Water, or Small Minute Maid® Apple Juice	
Macaroni & Cheese	\$10.50
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small Dasani® Bottled Water, or Small Minute Maid® Apple Juice	
Grilled Fish	\$13.50
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small Dasani® Bottled Water, or Small Minute Maid® Apple Juice	
Cheeseburger	\$11.50
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small Dasani® Bottled Water, or Small Minute Maid® Apple Juice	
Pasta with Marinara	\$11.50
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small Dasani® Bottled Water, or Small Minute Maid® Apple Juice	

KIDS' CREATE-YOUR-OWN SELECTIONS (CHOOSE TWO) 9

Broccoli

Green Beans

Garden Salad

Roasted Potatoes

Mixed Fruit Cup

Mashed Potatoes

Milk and Cookies

Honey-Banana Yogurt Pop

Row Row Oar Your Boat Ice Cream Sundae

Vanilla Ice Cream with Sprinkles, Chocolate Sauce, and a Butter Cookie

KID'S SPECIALTY DRINK 1

Specialty Character Drink

\$6.50

Minute Maid® Zero Sugar Lemonade with flavors of Cotton Candy served in a souvenir Character Cup

NON-ALCOHOLIC BEVERAGES 5

Agave Garden

\$12.00

Lyre's Agave Reserva Spirit, Cold-pressed Lime Juice, Passionfruit Papaya Green Tea, and Cucumber

Pomegranate Lemonade

\$5.99

Minute Maid® Premium Lemonade with Pomegranate and Lime Juice

Assorted Fountain Beverages

Coca-Cola®, Diet Coke®, Coca-Cola® Zero Sugar, Sprite®, Barq's® Root Beer, Minute Maid® Zero Sugar Lemonade

Freshly Brewed Joffrey's Coffee™

\$3.99

Regular or Decaf

New Orleans Chicory Coffee (Serves Two)

\$9.25

French Press Pot

SPECIALTY HOT BEVERAGES 6

New Orleans Chicory Coffee (Serves Two)

\$9.25

French Press Pot

Espresso

\$4.29

Featuring Freshly Brewed Joffrey's Coffee™

Cappuccino

\$4.99

Featuring Freshly Brewed Joffrey's Coffee™

Latte	\$4.99
Featuring Freshly Brewed Joffrey's Coffee™	
Café Mocha	\$5.49
Freshly Brewed Joffrey's Coffee™	\$3.99
Regular or Decaf	

SPECIALTY COCKTAILS 4

Sazerac	\$16.00
Knob Creek Rye, Agave Nectar and Peychaud's Bitters with a splash of Pernod	
Pineapple Mule	\$17.00
Uncle Nearest 1884 Small Batch Whiskey, Hella Cocktail Co. Ginger Bitters, Pineapple Juice, Ginger Beer, and Mint	
Hurricane	\$15.00
Bayou Silver Rum, Captain Morgan Original Spiced Rum, Orange, Pineapple and Lime Juices with Grenadine and a float of Myer's Dark Rum	
Big Easy Whisky Sour	\$16.00
Maker's Mark Bourbon, Lemon Juice, and Pure Cane Sugar with a float of Fess Parker Big Easy Red Blend	

DESSERT COCKTAILS 4

Chocolate Martini	\$16.00
Mozart Chocolate Liqueur, Stoli Vanil Vodka, White Crème de Cacao, and Frangelico Liqueur	
Cold Brew Martini	\$16.00
SelvaRey Chocolate Rum, Tia Maria Liqueur, and Joffrey's Coffee™ Cold Brew	
Baileys and Coffee	\$14.00
Baileys Irish Cream mixed with Freshly Brewed Joffrey's Coffee™	
Fonseca Bin 27 Reserve Port	\$13.00
3-oz Pour	

DRAFT BEER 4

Abita Amber	\$10.50
Munich-style lager brewed with crystal malt and Perle hops. It has a smooth, malty, slightly caramel flavor, and a rich amber color.	
Abita Purple Haze	\$10.50
Crisp, American-style wheat beer with raspberries, which provide the lager with a subtle purple coloration and haze, a fruity aroma, and a tartly sweet taste	
Abita Turbodog	\$10.50
Dark brown ale brewed with Willamette hops and a combination of British pale, crystal, and chocolate malts, giving it a rich body and a sweet chocolate-toffee-like flavor	

Abita Beer Flight

\$11.50

Sample all three - Ask about the current seasonal selection of bottled Abita Harvest Series

BEER (AVAILABLE IN BOTTLE, CAN, OR DRAFT 8.75 - 12.25) 20

Budweiser - St. Louis, MO

Bud Light - St. Louis, MO

Coors Light - Golden, CO

Corona Extra - Mexico

Heineken - Netherlands

Michelob Ultra - St. Louis, MO

Miller Lite - Milwaukee, WI

Modelo Especial - Mexico

Stella Artois - Belgium

Kona Longboard Island Lager - Kona, HI

Yuengling Traditional Lager - Pottsville, PA

Blue Moon Belgian White - Golden, CO

Schöfferhofer Pink Grapefruit Hefeweizen - Germany

Sierra Nevada Pale Ale - Chico, CA

SweetWater 420 Extra Pale Ale - Atlanta, GA

Cigar City Jai Alai IPA - Tampa, FL

Goose Island IPA - Chicago, IL

Samuel Adams Seasonal - Boston, MA

Angry Orchard Crisp Apple Hard Cider - Cincinnati, OH

Truly Wild Berry Hard Seltzer - Boston, MA

ALLERGY-FRIENDLY APPETIZERS 5

Guests must speak to a Cast Member about their allergy-friendly request

French Onion Soup Au Gratin

\$10.00

Gruyère and Caramelized Onions in a rich Beef Broth with Allergy-Friendly Toasted Crouton (For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)

Boudin Balls	\$13.00
A Mix of Andouille Sausage, Smoked Sausage, and Dirty Rice Breaded and Fried served with Rémoûlade, Creole Mustard, and Pickled Vegetables (For Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)	
Mardi Gras Fritters	\$12.00
House-made Pimiento Cheese Fritters with Pepper Jelly (For Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)	
Amelia's Salad	\$10.00
Romaine Heart with Grape Tomatoes, Watermelon Radish, Rainbow Carrots, and Crispy Black-eyed Peas with an Avocado-Tarragon Dressing (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)	

ALLERGY-FRIENDLY ENTRÉES 9

Guests must speak to a Cast Member about their allergy-friendly request

Blackened Prime Rib*	\$38.00
Slow-roasted Blackened Prime Rib with Cajun Butter served with Mashed Potatoes and Seasonal Vegetables (For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)	
Blackened Salmon	\$28.00
with Dirty Rice, Seasonal Vegetables, Pickled Onions, and Brown Butter-Beurre Blanc (For Gluten/Wheat, Egg, Peanut/Tree Nut, Sesame, and Shellfish Allergies)	
Crispy Cajun Chicken	\$25.00
Spicy-battered Chicken Breast served with Red Beans and Rice, Collard Greens, and House-made Pickles (For Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)	
Boatwright's Jambalaya	\$26.00
A Louisiana Dinnertime Favorite! Slow-cooked Spicy Rice with Shrimp, Andouille Sausage, and Chicken (For Gluten/Wheat, Egg, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)	
Deep South Shrimp and Grits	\$26.00
Sustainable Shrimp and Andouille Sausage in a Spicy Cream Sauce over Creamy Charleston-style Grits (For Gluten/Wheat, Egg, Peanut/Tree Nut, and Sesame Allergies)	
Taste of the Bayou All-You-Care-To-Enjoy Platter	\$36.00
Hickory-smoked Pork Ribs, Crispy Cajun Chicken, Smoked Sausage, Barbecued Beef Brisket with Mashed Potatoes, Mac & Cheese, Roasted Corn with Cajun Butter, and Seasonal Vegetables (For Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)	
Lowcountry Seafood Boil	\$32.00
Shrimp, Mussels, Andouille Sausage, Corn on the Cob, and Potatoes simmered in a Spicy Cajun Broth and served with Allergy-Friendly Toasted Crostini (For Gluten/Wheat, Egg, Fish, Milk, Peanut/Tree Nut, and Sesame Allergies)	
Harvest Red Beans & Rice	\$24.00
Red Beans simmered with Plant-based 'Sausage', Peppers, Onions, and Celery served over Rice with Cornbread (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut, Sesame, and Soy Allergies)	

ALLERGY-FRIENDLY DESSERTS 5

Guests must speak to a Cast Member about their allergy-friendly request

Mississippi Mud Crème Brûlée **\$11.00**

Milk Chocolate Crème Brûlée, Sable Breton Cookie, and Fresh Fruit (For Gluten/Wheat, Fish/Shellfish, Peanut, and Sesame Allergies)

Southern Cheesecake **\$11.00**

Classic Vanilla Cheesecake with Bourbon-Caramel Sauce garnished with Pecan-Praline Brittle (Made with or contains alcohol product)
(For Fish/Shellfish, Peanut, and Sesame Allergies)

Bananas Foster Bread Pudding **\$9.50**

Warm Bread Pudding with House-made Bananas Foster Sauce, Bourbon-soaked Raisins, and Vanilla Ice Cream (Made with or contains alcohol product) (For Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)

Peach-Blackberry Cobbler **\$11.00**

Classic Peach and Blackberry Cobbler topped with Blackberry Sorbet (For Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

ALLERGY-FRIENDLY KIDS' APPETIZERS (À LA CARTE) 3

Guests must speak to a Cast Member about their allergy-friendly request

Chicken Noodle Soup **\$3.25**

(For Fish/Shellfish, Milk, Peanut/Tree Nut, and Sesame Allergies)

Garden Salad **\$3.25**

with Fat-free Italian Dressing (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

ALLERGY-FRIENDLY KIDS' CREATE-YOUR-OWN ENTRÉE (CHOOSE ONE) 6

Guests must speak to a Cast Member about their allergy-friendly request

Grilled Chicken **\$11.50**

Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Macaroni & Cheese **\$10.50**

Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small Dasani® Bottled Water, or Small Minute Maid® Apple Juice (For Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)

Grilled Fish **\$13.50**

Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small Dasani® Bottled Water, or Small Minute Maid® Apple Juice (For Gluten/Wheat, Egg, Milk, Peanut/Tree Nut, Sesame, Shellfish, and Soy Allergies)

Cheeseburger **\$11.50**

Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small Dasani® Bottled Water, or Small Minute Maid® Apple Juice (For Egg, Fish/Shellfish, Sesame, and Peanut/Tree Nut Allergies)

Pasta with Marinara **\$11.50**

Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small Dasani® Bottled Water, or Small Minute Maid® Apple Juice (For Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

ALLERGY-FRIENDLY KIDS' CREATE-YOUR-OWN SELECTIONS (CHOOSE TWO) 10

Guests must speak to a Cast Member about their allergy-friendly request

Broccoli

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Green Beans

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, and Peanut/Tree Nut, Sesame, and Soy allergies)

Garden Salad

with Fat-free Italian Dressing (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Elbow Pasta

(For Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Mixed Fruit Cup

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Roasted Potatoes

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Milk and Cookies

(For Gluten/Wheat, Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)

Honey-Banana Yogurt Pop

(For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)

Row Row Oar Your Boat Ice Cream Sundae

Vanilla Ice Cream with Sprinkles, Chocolate Sauce, and a Butter Cookie (For Gluten/Wheat, Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)
