

Rick's Cafe Boatyard

4050 Dandy Trail 46254-9741 · +13172909300 · Updated: Jan 14, 2026

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STARTERS ²

Fresh fruit Martini **\$10.00**

Layers of summer fruit, granola, and strawberry yogurt topped with whipped cream and raspberries

Jumbo Shrimp Martini **\$18.00**

Served with spicy cocktail sauce

BISCUITS & MORE ³

Southern Style Biscuits & Gravy **\$8.00**

Strawberry belgian waffle **\$10.00**

Served with fresh strawberry topping, whipped cream, and choice of meat

Stuffed French Toast **\$12.00**

French bread stuffed with cream cheese and dipped in amaretto-cinnamon batter, dusted with powdered sugar, served with maple syrup, fresh strawberries, and choice of meat

OMELETS ⁴

Garden omelet **\$11.00**

Roma tomatoes, spinach, mushrooms, onion, jalapeño, and mozzarella, served with salsa and fresh fruit

Western Omelet **\$11.00**

Ham, green peppers, onion, and co-jack, served with Southern biscuits and fresh fruit

Southern style omelet **\$11.00**

Brunch potatoes, co-jack, and sausage gravy, served with southern biscuits and fresh fruit

Seafood Frittata **\$16.00**

Bay shrimp, blue crab, green onions, and mushrooms, topped with Mornay sauce

SPECIALTIES ⁶

Eggs chesapeake **\$16.00**

Poached eggs atop our famous crab cake, topped with hollandaise sauce, and served with brunch potatoes and fresh fruit

Boatyard Scramble

Scrambled eggs, brunch potatoes, southern biscuits, sausage gravy, fresh fruit, and choice of meat.

AVAILABLE OPTIONS

\$10.00

Add cheese to your eggs for:

\$1.00

Boater's Breakfast pizza **\$10.00**

Pistachio pesto, scrambled eggs, Canadian bacon, roasted Roma tomatoes, green onions, and mozzarella

Eggs Over Ireland **\$16.00**

Poached eggs atop our Atlantic salmon roulade, topped with hollandaise sauce, and served with brunch potatoes and fresh fruit

Skillet Egg Breakfast **\$10.00**

Brunch potatoes, bacon, sausage, scrambled eggs, and co-jack topped with sausage gravy

Eggs Benedict Souffle **\$12.00**

Canadian bacon, green onion, and cheddar cheese baked en casserole on a biscuit crust. Served with Hollandaise sauce, brunch potatoes, and fresh fruit

SIDES 8

Applewood Smoked bacon

Canadian bacon

Sausage Links

Wheat or sourdough toast

Two biscuits

Brunch potatoes

Two scrambled eggs

Two poached eggs

LUNCH & DINNER 8

CHICKEN FINGERS & FRIES

HOT DOG & FRIES

GRILLED CHEESE & FRIES

HAMBURGER & FRIES

CHEESEBURGER & FRIES

FISH FINGERS & FRIES

POPCORN SHRIMP & FRIES

KID'S PASTA

Choose butter, marinara , or Alfredo sauce

SUNDAY BRUNCH 10AM - 2PM 3

STUFFED FRENCH TOAST

Served with bacon or sausage links

SCRAMBLED EGGS & BISCUIT

Served with bacon or sausage links

BISCUITS & GRAVY

DESSERT MENU 8

CHEF'S CHEESECAKE

\$8.00

Ask for today's flavor

MILE HIGH CHOCOLATE CAKE

AVAILABLE OPTIONS

A rich one pound serving of sinful, four-layer chocolate cake. Recommended for sharing

\$15.00

A la Mode: \$1.50

FAMOUS KEY LIME PIE

\$8.00

The authentic version with a contemporary twist featuring minced pineapple and white chocolate graham cracker crust

CHEF'S CRÈME BRULEE

\$9.00

Ask for today's flavor

BANANA PUDDING

\$8.00

Chef Jerome's recipe with vanilla wafers, fresh bananas and whipped cream

OUTRAGEOUS BROWNIE SUNDAE

\$8.00

Fudge brownie topped with ice cream, chocolate and whipped cream

CARROT CAKE

\$15.00

4 Layers of carrot cake topped with cream cheese icing and drizzled with caramel. Recommended for sharing!

MUDD PIE

\$10.00

A decadent serving of coffee ice cream, peanuts, and fudge on an Oreo crust, topped with chocolate syrup and whipped cream

HANDCRAFTED DESSERT COCKTAILS 5

TIRAMISU MARTINI

Pearl Vanilla Vodka, Tia Maria, Myers Dark Rum and cream

MUDSLIDE

Pearl Vodka, Tia Maria, Irish Cream and cream

CAMPARI NEGRONI

Hendrick's Gin, Campari, sweet vermouth, orange twist

VELVET COLD BREW

Baileys Red Velvet, Kahlúa, cold brew and cream

RICO'S COFFEE

Fresh brewed coffee, Kahlúa, Irish Cream, Frangelico, Amaretto and whipped cream topping

STARTERS & SHAREABLES 13

POACHED MUSSELS	\$15.00
WHITE BEAN, ROASTED TOMATOES, CHORIZO	
CHICKEN CORDON BLEU FINGERS	\$13.00
FRIED HAM AND SWISS, WITH JOE'S MUSTARD SAUCE	
TEMPURA FRIED CALAMARI	\$12.00
(RICO'S FAVORITE) WITH ANCHO CHILI AIOLI	
BAKED GOAT CHEESE	\$13.00
CROUTON CRUMBS, MARINARA, AND PISTACHIO-PESTO CROSTINI	
CRAB CAKE HUSH PUPPIES	\$15.00
(RICO'S FAVORITE) WITH HOUSE-MADE RÉMOULADE SAUCE	
RICO'S DIP	\$13.00
ROTISSERIE CHICKEN, GREEN ONIONS, BLACK OLIVES, GUACAMOLE, SOUR CREAM, TOMATOES AND CO-JACK, SERVED WITH TORTILLA CHIPS	
STEAK NACHOS	\$16.00
SKIRT STEAK, GREEN CHILI QUESO, CORN SALSA, FAJITA VEGGIES, GUACAMOLE AND CREMA	
LOBSTER MAC & CHEESE	\$18.00
FUSILLI PASTA, THREE CHEESE BLEND, LOBSTER MEAT	
TUNA TARTARE	\$19.00
(RICO'S FAVORITE) SESAME GINGER, AVOCADO, WONTON CHIPS	
JUMBO SHRIMP MARTINI	\$18.00
SERVED WITH SPICY COCKTAIL SAUCE	
HAND SHUCKED OYSTERS	\$18.00
SIX OYSTERS ON THE HALF SHELL, SERVED WITH SPICY COCKTAIL SAUCE	
CRAB STUFFED MUSHROOMS	\$14.00
(RICO'S FAVORITE) TOPPED WITH MOZZARELLA AND MORNAY SAUCE	
FRENCH ONION SMOKED SALMON DIP	\$17.00
CREAM CHEESE, CHARRED ONION, HERBS, PROVOLONE, SWISS, TOPPED WITH FRENCH FRIED ONIONS	

WOOD FIRED PIZZAS 4

MARGHERITA	\$14.00
FRESH MOZZARELLA, TOMATO SAUCE, BASIL	
BACON JAM	\$16.00
BACON JAM, GOAT CHEESE, PROSCIUTTO, ARUGULA	
TRADITIONAL	\$14.00
SAUSAGE, PEPPERONI, MUSHROOM, MARINARA, MOZZARELLA	

CRAB & RICOTTA**\$18.00**

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

SOUPS & SALADS 11**CHEF'S SOUP OF THE DAY****\$6.00****VEGETARIAN SOUP OF THE DAY****\$6.00****NEW ENGLAND SEAFOOD CHOWDER****\$6.00****HOUSE SALAD****\$6.00**

MIXED GREENS, CHERRY TOMATOES, CUCUMBER, RED ONION

CAESAR SALAD**\$6.00****BABY ICEBERG WEDGE****\$10.00**

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

SMOKED SALMON SALAD**\$20.00**

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

BLEU CHEESE STEAK SALAD**\$20.00**

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

GRILLED CHICKEN SALAD**\$16.00**

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

CAPRESE SALAD**\$15.00**

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 10**BOATYARD BURGER****\$13.00**

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

BACON JAM BURGER**\$16.00**

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

SALMON BURGER**\$16.00**

(RICO'S FAVORITE) TOMATO, FRESH ARUGULA, GREEN GODDESS DRESSING

FISCHER FARMS PORK TENDERLOIN**\$14.00**

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

FISH TACOS**\$18.00**

BLACKENED MAHI MAHI, CHIPOTLE MAYO, LIME SLAW

FRIED CATFISH SANDWICH	\$14.00
WITH TROPICAL TARTAR SAUCE	
BLACKENED SHRIMP PO BOY	\$16.00
(RICO'S FAVORITE) LETTUCE, TOMATO, ONION, HOUSE-MADE RÉMOULADE SAUCE	
GRILLED CHICKEN	\$13.00
FRESH MOZZARELLA, SMOKED BACON, PESTO, ARUGULA, PICKLED RED ONIONS	
ITALIAN BEEF	\$18.00
SHAVED SMOKED PRIME RIB, WHITE CHEDDAR CHEESE, HOT GIARDINIERA	
CHICKEN SALAD SANDWICH	\$13.00
ROTISSERIE CHICKEN, LETTUCE, TOMATO, ONION	
SIGNATURE SEAFOOD	12
LUMP CRAB CAKES	\$31.00
(RICO'S FAVORITE) SERVED WITH SEAFOOD SUCCOTASH	
SEARED SALMON	\$33.00
YUKON GOLD MASHED POTATOES, ASPARAGUS, HEIRLOOM TOMATO CREAM SAUCE	
GRILLED FISHERMAN'S CATCH	\$40.00
(RICO'S FAVORITE) MESQUITE GRILLED ATLANTIC SALMON, HALF LOBSTER TAIL, JUMBO SHRIMP AND SCALLOPS, COCONUT RICE	
GRILLED TUNA STEAK	\$40.00
SERVED WITH COCONUT RICE AND STIR FRY VEGETABLES	
TEMPURA FRIED JUMBO SHRIMP	\$24.00
RÉMOULADE, JALAPEÑO-MANGO GLAZE, COCONUT RICE	
CRAB STUFFED ORANGE ROUGHY	\$29.00
CRAB IMPERIAL STUFFED, ROASTED RED PEPPER CREAM SAUCE, YUKON GOLD MASHED POTATOES	
JUMBO SEA SCALLOPS	\$32.00
BLACKENED SCALLOPS, HOPPIN' JOHN'S, COLLARD GREENS	
FRIED LOUISIANA CATFISH FILETS	\$25.00
DEEP FRIED, SERVED WITH FRIES, TROPICAL TARTAR SAUCE, AND COLESLAW	
LOBSTER MANICOTTI	\$48.00
(RICO'S FAVORITE) CRAB, RICOTTA CHEESE, AND HERB FILLED PASTA, LOBSTER TAIL, ROSE SAUCE	
ATLANTIC SALMON ROULADES	\$32.00
SPINACH AND BOURSIN CHEESE STUFFED SALMON, TOPPED WITH MORNAY SAUCE, YUKON GOLD MASHED POTATOES	
FISH & CHIPS	\$18.00
BEER BATTERED COD, FRIES, TARTAR SAUCE	
GRILLED LOBSTER TAIL	\$30.00
SERVED WITH ASPARAGUS AND YUKON GOLD MASHED POTATOES	

CHICKEN & PASTA 7

CHICKEN PARMESAN \$21.00

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

ROTISSERIE CHICKEN BREAST \$23.00

SWEET POTATO PUREE, GRILLED ASPARAGUS, HONEY JUS

JUMBO SHRIMP SCAMP \$28.00

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

SHRIMP & SCALLOP LINGUINE \$32.00

(RICO'S FAVORITE) SUN-DRIED TOMATOES, MUSHROOMS, SNOW PEAS, AND PROSCIUTTO IN A PISTACHIO-PESTO CREAM SAUCE

FIVE PEPPER CHICKEN FETTUCCINE \$19.00

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

WILD MUSHROOM RISOTTO \$21.00

TOSSED IN TRUFFLE OIL

CRISPY CARBONARA \$23.00

SAUTÉED PANCETTA, LINGUINE, PARMESAN

STEAKS & CHOPS 5

FISCHER FARMS 14 OZ RIBEYE \$52.00

MESQUITE GRILLED WITH ROASTED GARLIC BUTTER

8 OZ FILET MIGNON \$48.00

MESQUITE GRILLED WITH ROASTED GARLIC BUTTER

FISCHER FARMS 8 OZ SIRLOIN \$24.00

MESQUITE GRILLED WITH ROASTED GARLIC BUTTER

BONE IN PORK CHOPS \$28.00

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

WHITEMARBLE FARMS BBQ RIBS \$28.00

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

ENHANCEMENTS 6

GRILLED LOBSTER TAIL \$20.00

RICO'S STYLE \$15.00

LUMP CRAB, ASPARAGUS, SHERRY CREAM SAUCE

JUMBO SHRIMP \$10.00

BLEU CHEESE BUTTER \$4.00

SAUTÉED MUSHROOMS \$4.00

BACON JAM

\$4.00

HOUSE-MADE SIDES 1

A LA CARTE SIDES

\$8.00

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