

SOUPS & SALADS

- CHEF'S SOUP OF THE DAY 6
- NEW ENGLAND SEAFOOD CHOWDER 6
- CHICKEN & ANDOUILLE GUMBO 6
- GF

HOUSE SALAD 6 · CAESAR SALAD 6
- GF

BABY ICEBERG WEDGE 10
Bleu cheese dressing & crumbles, applewood smoked bacon, red onions, grape tomatoes, and fresh ground black pepper
- GF

SMOKED SALMON SALAD 21
House smoked salmon, romaine, mandarin oranges, toasted almonds, co-jack, tomatoes, and red onions, tossed in raspberry-ranch dressing
- GF

BLEU CHEESE STEAK SALAD 21
Mesquite grilled sirloin topped with bleu cheese butter, artisan lettuce, candied walnuts, pears, and sherry-Dijon vinaigrette
- GF

SOUTHWEST CHICKEN SALAD 15
Mesquite grilled chicken, artisan lettuce, charred corn salsa, roasted poblanos, co-jack and ranch dressing. Topped with tortilla strips and roasted red pepper aioli

DRESSINGS

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

SANDWICHES

- Served with house-made chips, substitute steak fries for \$1.50
- Substitute a Beyond Burger patty for \$5
- BOATYARD BURGER 13
1/2 lb Honey Creek Legacy beef, topped with Swiss on a toasted brioche bun
- SOUTHWEST BURGER 15
1/2 lb Honey Creek Legacy beef, topped with Cheddar, pico de gallo, and guacamole on a toasted brioche bun
- SALMON BLT 18
Grilled Atlantic salmon, applewood smoked bacon, lettuce, tomato, and lemon-basil aioli on multi-grain toast
- PORK TENDERLOIN 12
Prepared mesquite grilled or southern fried on a toasted brioche bun
- FRIED CATFISH SANDWICH 13
Served with tropical tartar sauce on a hoagie
- BUFFALO CHICKEN 12
Tempura fried and tossed in hot sauce. Served with lettuce, tomatoes, and ranch dressing on a toasted brioche bun
- GRILLED SWORDFISH 21
Pacific swordfish basted with mojo-criollo, served with shrimp-avocado relish and lettuce on a toasted brioche bun
- PULLED PORK SLIDERS 14
Three house smoked sliders, topped with sweet and spicy slaw on toasted mini brioche buns

DESSERTS

- KEY LIME PIE 6
- CHEF'S CHEESECAKE 8
- MILE HIGH CHOCOLATE CAKE 15
- MILE HIGH CARROT CAKE 15
- CUBAN CRÈME BRULÉE 9

BOOK YOUR NEXT PRIVATE
EVENT WITH US

- CORPORATE MEETINGS
- BIRTHDAY PARTIES
- REHEARSAL DINNERS
- WEDDING RECEPTIONS

AND MUCH MORE!

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CARRYOUT MENU

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317.290.9300
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CARRYOUT HOURS:
MONDAY-SATURDAY: 11 AM- 9:30 PM
SUNDAY: 10AM- 9:30 PM



[@RICKSBOATYARD](https://www.instagram.com/ricksboatyard)

APPETIZERS

CRAB CAKES 16

Served with Joe's mustard, rémoulade, and shrimp-avocado relish

TEMPURA FRIED CALAMARI 13

Served with ancho chili aioli

CORDON BLEU FINGERS 13

Breaded ham and Swiss, fried, served with Joe's mustard sauce

CREOLE CRAB DIP 17

Creamy cheese sauce with blue crab, red peppers, green onions, and Cajun spices, topped with pico de gallo and served with tortilla chips

RICO'S DIP 13

Spicy chicken, green onions, black olives, guacamole, sour cream, tomatoes and co-jack, served with tortilla chips

BARBEQUE PORK NACHOS 16

House smoked pulled pork, barbeque sauce, jalapeños, pickled red onions, co-jack and sour cream

BAKED GOAT CHEESE 13

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

WOOD FIRED PIZZAS

Enjoy your pizza on a gluten-free cauliflower crust for \$5

ROASTED TOMATO & GOAT CHEESE 14

Roasted red and yellow grape tomatoes, pistachio-pesto, goat cheese, mozzarella, and parmesan

SMOKED SALMON 18

House smoked salmon, lemon dill cream cheese, red onion, capers, chopped hard boiled eggs and micro-greens

BBQ CHICKEN 15

Barbeque sauce, charred corn salsa, and co-jack cheese

CHICKEN TOSTADA 15

Spicy black beans, pico de gallo, co-jack, lettuce, tortilla strips, and ranch

TRADITIONAL 14

Italian sausage, pepperoni, and mushrooms

SIGNATURE SEAFOOD

BLACK & BLEU SALMON 34

Mesquite grilled Atlantic salmon, Cajun basted and topped with Danish Blue cheese sauce, served with roasted vegetables and sun-dried tomato rice

GRILLED FISHERMAN'S PLATTER 41

Mesquite grilled Atlantic salmon, half lobster tail, jumbo shrimp and scallops, served with coconut rice

TEMPURA FRIED JUMBO SHRIMP 25

Served with rémoulade, jalapeño-mango glaze, and coconut rice

CRAB CAKES 30

Served with Joe's mustard, rémoulade, shrimp-avocado relish, and sun-dried tomato rice

CRAB STUFFED ORANGE ROUGHY 30

Stuffed with lump crab meat, bell pepper, chives, Old Bay Seasoning, baked and topped with roasted red pepper cream sauce. Served with Yukon gold mashed potatoes

JUMBO SEA SCALLOPS 33

Topped with warm bacon vinaigrette, served with Yukon gold mashed potatoes

FRIED LOUISIANA CATFISH FILETS 23

Deep fried, served with steak fries, tropical tartar sauce, and coleslaw

CAJUN LOUISIANA CATFISH FILETS 23

Seared and blackened, served with steak fries, rémoulade, and coleslaw

SEAFOOD STIR FRY 25

Chef's choice seafood, garden vegetables, and black bean soy vinaigrette, served over basmati rice

ATLANTIC SALMON ROULADES 33

Spinach and Boursin cheese stuffed salmon, topped with Mornay sauce, served with Yukon gold mashed potatoes

OYSTERS RICO 21

Baked au gratin style with creamy creole crab and co-jack cheese

POACHED MUSSELS 15

Tomato, leek, and saffron broth, micro-greens, and grilled French bread

CHICKEN & PASTA

CUBAN CHICKEN 16

Mesquite grilled with mojo-criollo, served with black bean chili, basmati rice, charred corn salsa, and pico de gallo

PARMESAN CHICKEN FETTUCCINE 16

Italian breaded chicken, marinara, mozzarella, served over a bed of fettuccine Alfredo

SHRIMP & SCALLOP LINGUINE 29

Sun-dried tomatoes, mushrooms, snow peas, and prosciutto in a pistachio-pesto cream sauce

JUMBO SHRIMP SCAMPI 26

Roasted garlic butter, Roma tomatoes, fresh herbs, chardonnay and linguine

FIVE PEPPER CHICKEN FETTUCCINE 16

Red, yellow, and green bell peppers, lemon-pepper and green onions tossed in Alfredo sauce, topped with fresh ground black pepper

BEEF SHORT RIB PAPPARDELLE 24

Slow braised beef, tossed with natural gravy and local fresh pappardelle pasta, served with roasted vegetables

SWORDFISH & LOBSTER RAVIOLI 36

Grilled swordfish steak served with three lobster ravioli in a Maine lobster creole pepper cream sauce

GARDEN VEGETABLE PAPPARDELLE 15

Assorted vegetables, Roma tomatoes, roasted garlic white wine sauce, tossed with local fresh pappardelle pasta

SMOKED HALF-CHICKEN 18

Brined in citrus and maple, house smoked, served with southern-style succotash and a Carolina mustard barbeque sauce

STEAKS & CHOPS

BONE IN PORK CHOPS

1 CHOP 18 • 2 CHOPS 27

Spice crusted and seared, then hand sliced and finished on the mesquite grill with roasted garlic butter

14 OZ PRIME DRY AGED RIBEYE 46

Mesquite grilled with roasted garlic butter

FILET MIGNON

4 OZ 25 • 8 OZ 41

Mesquite grilled with roasted garlic butter

CREOLE CRAB FILET MIGNON

4 OZ 37 • 8 OZ 53

Topped with a crab cake and smothered in shrimp étouffée, served with sun-dried tomato rice

RICO'S STYLE FILET MIGNON

4 OZ 40 • 8 OZ 56

Topped with lump crab, asparagus, and sherry cream sauce

6 OZ SIRLOIN & SALMON DUO 31

Mesquite grilled, served with shrimp étouffée

SURF & TURF 61

8 oz filet mignon and South African lobster tail

TOPPERS & SIDES

CREOLE CRAB STYLE TOPPER 12

Crab cake and shrimp étouffée

RICO'S STYLE TOPPER 15

Lump crab, asparagus, sherry cream sauce

BLEU CHEESE BUTTER 4

SAUTÉED MUSHROOMS 4

SIDES 5

Yukon Gold Mashed Potatoes • Baked Potato
Coconut Rice • Basmati Rice • Chef's Vegetable Fresh Fruit • Coleslaw • Steak Fries
Sun-dried Tomato Rice • Southern Succotash
Roasted Vegetables