

STARTERS & SHARING

FRIED GREEN TOMATOES

Pimento cheese, tomato jam, bacon

GRILLED GULF OYSTERS

Toasted baguette, asiago and parmesan cheese, garlic herb butter

SMOKED FISH DIP

Smoked fish spread, house-made pickled accoutrements, toasted baguettes

ZUCCHINI FRIES

Green goddess dressing

PARMESAN TRUFFLE FRIES

Hand-cut, tossed in truffle oil

LOBSTER WONTONS

Cream cheese, scallions, citrus soy glaze dipping sauce

CHEESE & CHARCUTERIE

Chef's selection of cured meats & cheeses

AHI TUNA CRISPS*

Sushi-grade #1 yellowfin tuna, wonton shells, cilantro, cabbage, orange citrus soy, Thai aioli

TAVERN TOTS

Bacon, parsley, cilantro, IPA mustard dipping sauce

LOBSTER BISQUE

Cream, tarragon infused oil, parmesan croutons

FLATBREADS

GRANDMA'S

*Crushed San Marzano marinara, mozzarella cheese, oregano, basil, parmesan cheese
add charcuterie meat*

HERITAGE & SWINE

Bacon, white barbecue sauce, caramelized onions, heritage tomatoes, manchego, arugula

BRIE & APPLE

Brie, Granny Smith apples, pickled red onions, sweet aioli, roasted air-chilled chicken

PIG LOVERS

Prosciutto, chorizo, soppressata, ham, pork belly, sweet aioli, onion jam, manchego

FLATBREAD OF THE DAY

Chef's flatbread

SALADS

GRILLED CAESAR*

Grilled romaine hearts, Parmigiano-Reggiano, bottarga, crispy capers, croutons, lemon Caesar dressing

CHOPPED SALAD

Romaine, chicken, red onions, garbanzo beans, cucumbers, tomatoes, cured soppressata, kalamata olives, Dolce blue cheese, red wine vinaigrette

TOMATO & MOZZARELLA

Fresh mozzarella, baby heirloom tomatoes, basil, mint, arugula, red wine vinegar, extra virgin olive oil

SPINACH & GOAT CHEESE

Almond goat cheese croquette, bacon, dehydrated grapes, sour apples, warm bacon-cider vinaigrette

KIPOS SALAD

Red peppers, kalamata olives, red onions, cucumbers, radish, feta cheese, pepperoncini, garbanzo beans, Greek olive oil, lemon dressing

ADD TO ANY SALAD

Chimichurri Chicken • Shrimp • Steak
Seared Tuna* • Fresh Catch*

BOCA FAVORITES

SWEET POTATO GNOCCHI

*Oyster mushrooms, butternut squash, sage cream, micro parmesan
add chicken*

OMG BURGER*

100% pasture-raised beef, bibb lettuce, aged white cheddar, pickled onions, tomato, sweet relish aioli, parmesan truffle fries

"SOUTHERN CAVIAR" BURGER*

Pimento cheese, tomato jam, bacon, lettuce, tomato, pickled red onions, parmesan truffle fries

PORK BELLY TACOS

Cilantro, queso fresco, escabeche, roasted tomatillo salsa, served with spanish rice and black bean ragout

MILANESE CHICKEN BREAST

Arugula salad, parmesan, tomatoes, radish, lemon caper butter sauce

PORK BELLY RAMEN*

Pork belly, soft boiled egg, mushrooms, kombu broth

SKIRT STEAK*

Hand-cut chop from Double C Bar Ranch, char-grilled, papas bravas, roasted vegetables, chimichurri

SEARED RIBEYE

Hand-cut seared Angus chop, herb garlic butter, candied sangria onions, charred broccolini

BUTCHER CUT*

Hand-cut local pasture-raised beef, chef-crafted presentation

STAFF MEAL

Ingredient-driven chef's creation with whatever's locally available. Just order it. Chef says you'll love it.

BEER FOR THE KITCHEN

They love beer too

SEAFOOD

MARKET FISH

Chef-crafted presentation, seasonally inspired

YELLOWFIN TUNA POKE BOWL*

Chopped sushi-grade #1 ahi tuna, avocado, cucumber, edamame, tomatoes, scallion, emperor's rice, poke dressing, sweet soy

LOBSTER & SHRIMP BUCATINI

Fresh lobster, shrimp, garlic champagne herb butter, bucatini pasta

PRINCE EDWARD ISLAND MUSSELS

Garlic, fresh herbs, fennel, toasted brioche

BRONZED SEA SCALLOPS

Bronzed scallops, P.E.I. mussels, spaghetti squash, chorizo, oregano crumbs

GROUPE PICCATO

Mashed potatoes, broccolini, lemon caper butter sauce

SHRIMP & GRITS

Creole-style, mushrooms, tomatoes, scallions, saffron, pimento cheese grits

*CONSUMER ADVISORY Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 20% gratuity will be added to parties of 8 or more. All menu items subject to change.