

Raw Bar

OYSTERS: ATLANTIC & PACIFIC
Mignonette, cocktail, horseradish - \$MP

SHRIMP COCKTAIL
Jumbo shrimp, cocktail sauce - \$4.95 each

CLAMS
Littlenecks, half-shelled with
cocktail sauce - \$1.75 each

CHILLED MAINE LOBSTER TAILS
10oz - \$MP

BIG (1-2 people)
6 Clams, 6 Oysters, 3 Shrimp - \$46

BIGGER (2-4 people)
12 Clams, 12 Oysters, 6 Shrimp,
10oz Chilled Lobster Tail - \$92

BIGGEST (3-6 people)
10 Clams, 18 Oysters, 10 Shrimp,
Boca Ceviche, 10oz Lobster Tail - \$162

BALLER (5-10 people)
16 Clams, 24 Oysters, 16 Shrimp,
Boca Ceviche, (2) 10oz Lobster Tails - \$257

SOUPS

FRENCH ONION
Garlic toast, gruyère cheese - \$8
NEW ENGLAND CLAM CHOWDER - \$10

APPETIZERS

WINGS
Traditional, Sweet and Spicy Chili
Glaze, Teriyaki - \$14

CALAMARI
Fresh local squid, lightly fried, cherry
peppers, pomodoro / cherry peppers,
gorgonzola, balsamic drizzle - \$14

CLAMS CASINO
Garlic butter, fresh herbs, wine, grated
parmesan, applewood bacon - \$13

BOCA CEVICHE
Maine lobster, bay scallops, gulf shrimp,
mango, citrus ponzo - \$21

FILET TIPS
Angus cut filet, garlic whipped
potato, Asian steak sauce - \$17

NACHOS
Onions, tomatoes, black beans, black olives,
jalapeños, pico de gallo, house made salsa - \$15
**Add Ons: Chili \$4/ Chicken \$6/
Shrimp \$10 /Steak \$9 / Guacamole \$8**

JUMBO CRAB CAKE
Scallions, panko, red bell peppers,
citrus crema - \$16

GRILLED OCTOPUS
Charred, crispy garbanzo, kalamata
olives, sea salt, lemon - \$18

LAMB LOLLIPOPS
New Zealand chops, chimichurri sauce - \$18

SEARED AHI TUNA
Cucumber & avocado salad - \$17

PAN SEARED SCALLOPS
Fried saffron & scallion cake, caper
lemon beurre blanc sauce - \$18

HUMMUS PLATTER
Olive pepper relish, celery, carrots,
pita, lemon aioli - \$16

SIDE ORDERS

Side Caesar Salad \$7

Side House Salad \$6

Hand-Cut French Fried Potatoes \$5

Baked Potato \$6

Sautéed Broccoli \$7

Grilled Asparagus \$7

Roasted Garlic Whipped Potatoes \$8

Sautéed Wild Mushrooms \$8

Herbed Couscous \$7

Boca Signature Cuts

(Steaks served à la carte are Gluten-Free)

PRIME NY STRIP 16 OZ. - \$42
COWBOY BONE-IN RIB-EYE 50 OZ. - \$70

Sauces

Bearnaise Sauce - \$3

Chimichurri Sauce - \$3

Horseradish Cream Sauce - \$4

Boca Steak Sauce - \$3

Flatbreads

MARGARITA
Fresh plum tomatoes, fresh mozzarella,
fresh garlic and EVOO - \$13

STEELPOINTE CLAMS CASINO
Fresh shucked chopped little necks, EVOO, herbs,
applewood bacon, grated parmigiana - \$16

CHICKEN AVOCADO
Grilled Chicken, avocado, red onion, chopped
tomato, shredded mozzarella, chipotle - \$14

ENTRÉES

BOCA LOBSTER BOIL
1 1/4 Maine lobster, clams, corn on the cob, red
potatoes, served in a net on metal tray - \$MP

CIOPPINO
Maine lobster, shrimp, scallops, clams, calamari,
plum tomato white wine sauce - \$34

CHILEAN SEABASS
Herbed Israel couscous, fennel citrus salad - \$36

SESAME CRUSTED AHI TUNA
Bean thread noodles, baby bok choy - \$30

GRILLED SALMON
Cold couscous salad, topped with
a tomato bruschetta - \$30

1 1/2 LB STUFFED LOBSTER
Shrimp, crabmeat, scallop and ritz
cracker stuffing, baked potato - \$MP

LOBSTER RAVIOLI
Maine lobster, shrimp, scallops, peas, red
roasted peppers, pink cream sauce - \$30

POKE BOWL
Seared ahi tuna, shredded vegetables, farro,
arugula, avocado, pickled red onions, cilantro,
sesame seeds, ginger miso glaze - \$26

ROASTED ORGANIC HALF CHICKEN
Pan roasted, garlic whipped
potatoes, broccoli - \$23

CHICKEN MILANESE STACK
Panko encrusted organic chicken breast,
fresh mozzarella, arugula, heirloom grape
tomatoes, balsamic glaze, EVOO - \$26

FRIED SHRIMP
Hand battered shrimp fried golden brown,
hand cut french fries, coleslaw - \$26

FRIED CLAM STRIPS
Hand cut fried potatoes, cabbage slaw,
house made tarter sauce - \$25

(Gluten-Free Pasta available)

SANDWICHES

AHI TUNA TACO
Seared sushi grade tuna, yellow corn
tortilla, sesame crusted, wasabi,
charred pineapple salsa - \$16

CRUNCHY COD TACO
Icelandic cod, warm corn tortilla, pico
de gallo, cabbage slaw, lime - \$14

MARINATED FLANK STEAK TACOS
Pickled red onion, cucumber, carrots,
jalapeño, cilantro, salsa - \$14

BOCA LOBSTER ROLL
Fresh picked Maine lobster, warm
sherry, Old Bay butter sauce, brioche
roll, hand cut fried potatoes - \$MP

BOCA BURGER
3 Blends: Chuck, Brisket & Short Rib,
Lettuce, Tomato, Red Onion, Brioche
Roll, Boca Bacon Jam - \$16

STEAK SANDWICH
8 oz. sirloin, cheese, red onion, heirloom
tomatoes, chipotle mayo, garlic toasted
baguette, hand cut french fried potatoes - \$19

CHICKEN BLT
Grilled organic chicken, applewood bacon,
lettuce & tomato, roasted red pepper aioli,
toasted white bread, hand cut
french fried potatoes - \$16

ROASTED TURKEY
House roasted turkey, shredded lettuce,
tomato, bacon, avocado aioli, toasted
white bread, hand cut fries - \$16

CLAM STRIP PO BOY
Fried clams, Lettuce, Tomatoes, Pickles, Red
Onion, Roasted Red Pepper Remoulade - \$16

(Gluten-Free Bun available \$3)

SALADS

Add-Ons

Grilled Chicken - \$6 • 8oz Prime Sirloin - \$12

Jumbo Gulf Shrimp (3) - \$14 • Filet Tips - \$15

Organic Salmon - 1/2 size \$8 / Full size \$15

Chilled or Grilled Maine Lobster - \$MP

LOBSTER COBB
Fresh picked Maine lobster, romaine hearts,
heirloom grape tomatoes, hard boiled egg,
crispy slab bacon, avocado, crumbled
gorgonzola, champagne vinaigrette - \$25

BOCA SALAD
Burrata, seasonal fruit jam, heirloom tomato
bruschetta, red roasted peppers, crostini,
EVOO, balsamic glaze, fresh basil - \$15

WEDGE
Baby iceberg, slab bacon, heirloom grape
tomatoes, frizzled onions, buttermilk bleu - \$13

CAESAR
Chopped romaine, freshly made croutons,
house made dressing, shaved parmesan - \$13

FRIED GOAT CHEESE SALAD
Crispy spinach, lightly fried goat cheese,
candied walnuts, cranberries, heirloom grape
tomatoes, honey mustard vinaigrette- \$14

SASHIMI TUNA SALAD
Pan-seared sushi grade ahi tuna, mango, avocado,
mixed greens, cilantro ginger vinaigrette - \$23

BEEF CARPACCIO
Shaved filet mignon, arugula, grape
tomatoes, red onion, capers, shaved
parm, lemon caper aioli - \$18

Vegan

BEYOND MEAT BURGER
2 Grilled 4oz. vegan patties, lettuce,
tomato, red onion, vegan roll - \$18

CHORIZO TACO
Plant based taco, chorizo flavored,
shredded lettuce, pico de gallo - \$14

PASTA PRIMAVERA
Vegan Pasta with fresh vegetables in
a garlic vegetable sauce - \$18

Cocktails \$12

STRAWBERRY JALAPEÑO MARGARITA

Patrón Tequila, Cointreau, fresh lemon and lime juice, muddled jalapeños and muddled strawberry

SKINNY B

Tito's Handmade Vodka, muddled lemon, fresh lemon juice, Acqua Panna

CRISPY CUCUMBER

Ketel One Cucumber Mint, St-Germain, splash fresh lime, topped with Prosecco

SKINNY WHALE

Gray Whale Gin, fresh lime, fresh lemon, club soda, dash of agave

RASPBERRY SUMMER SPLASH

Effen Raspberry Vodka, raspberry puree, splash Limoncello, Prosecco

GOOSE PASSION

Grey Goose L'Orange Vodka, Patrón Citronge Mango, passion fruit puree, lemonade, splash of lemon-lime soda

OLD FASHIONED

Woodford Reserve Bourbon, sugar, bitters, orange peels from peeler, rolled, garnish with orange and cherry

CLASSIC MOJITO

Blue Chair White Rum, fresh lime juice, fresh mint

SANGRIA

White or Red, house recipe

NEGRONI

Hendrick's Gin, Trinchieri Sweet Vermouth, Campari, orange garnish

MANHATTAN

Maker's Mark Bourbon, Sweet Vermouth, 18.21 Prohibition Aromatic bitters, orange and cherry

ROSÉ SOIRÉE

Effen Rosé Vodka, muddled orange, muddled strawberry, topped with Rosé Wine

ISLAND BREEZE

Mount Gay Rum, Campari, fresh lime juice, muddled pineapple

Martinis

DIRTY MARTINI

Grey Goose Vodka, splash of olive juice, garnished with 3 olives

ESPRESSO MARTINI

Grey Goose La Vanille Vodka, Kahlúa and espresso

LEMON DROP

Grey Goose Le Citron Vodka, fresh squeezed lemon juice, simple syrup, garnished with a sugar rim

COSMOPOLITAN

Grey Goose L'Orange Vodka, fresh squeezed lime juice, cranberry juice

1/3 Off*
Bottles of
Select Wine!

Sunday, Monday
& Tuesday Nights



Drink Menu

White Wines

	Glass	Bottle
Prosecco, La Marca ~ Italy (187ml)		11
Prosecco, Goose Neck ~ Italy		30
Champagne, Moet ~ France		75
Champagne, Lucien Albrecht Brut Rosé ~ France	14	56
Champagne, Veuve Cliquot ~ France	25	95
*Champagne, Mumm Cordon Rouge Rosé ~ France		125
Pinot Grigio, Il Nido ~ Italy	10	36
Pinot Grigio, Maso Canali ~ Trentino, Italy	12	44
*Pinot Grigio, Santa Margherita ~ Alto Adige, Italy	16	60
Albarino, Martin Codax ~ Spain	10	36
Sauvignon Blanc, Gerard Bertrand "Cote Des Roses" ~ France	11	40
*Sauvignon Blanc, Whitehaven ~ New Zealand	12	44
*Sauvignon Blanc, Orin Swift "Blank Stare" ~ Russian River Valley, California		44
*Assyrtiko, Galvanas ~ Santorini, Greece		48
*Sancerre, Le'Chant du Merle ~ France	14	54
*Gerard Bertrand "Chateau l'Hospitalet" ~ France		85
Chardonnay, Lincourt ~ Santa Rita, California	11	40
*Chardonnay, Talbott "Kali Heart" ~ Santa Lucia, California	14	52
*Chardonnay, Chalk Hill ~ Napa Valley, California		85
Riesling, Barth ~ Germany	10	36

Rosé Wines

Gerard Bertrand "The Gris" ~ France	10	36
*Fleur de Mer "St Tropez" ~ Cotes de Provence, France	12	44
Lobetia "Organic" ~ Spain	11	40
*Whispering Angel ~ Cotes de Provence, France		50

Red Wines

Pinot Noir, Edna Valley ~ California	10	36
Pinot Noir, Angeline ~ Russian River Valley	12	36
*Pinot Noir, Sanford ~ Santa Rita Hills, California		75
*Pinot Noir, Elizabeth Chambers Cuvee ~ Willamette Valley, Oregon		75
Red Blend, Gerard Bertrand "Terrasses du Larzac" ~ France	25	90
*Merlot, William Hill ~ Central Coast, California	10	36
*Malbec, Bousquet "Reserva" (Organic) ~ Argentina	10	36
*Gerard Bertrand "Cigalus" ~ France		100
Super Tuscan, Robinia ~ Italy	10	36
Cabernet, Silver Totem ~ Napa Valley, California	12	44
*Cabernet, Bear Flag ~ Sonoma County, California	16	60
*Cabernet, The Calling ~ Alexander Valley		65
*Cabernet, Charles Krug ~ Napa Valley, California		75
Stag's Leap "The Investor" Bordeaux Blend ~ Napa Valley, California		90
Beringer "Knights Valley Reserve" Cabernet ~ Sonoma County, California		90
Orin Swift "Abstract" Red Blend ~ California		70
Cabernet, Stags Leap "Artemis" ~ Napa Valley, California		120
Cabernet, Caymus ~ Napa Valley, California		140
*Estate Red, Chalk Hill ~ Sonoma		130
Cabernet, Groth ~ Napa Valley, California		140
Brancaia "Il Blu" Super Tuscan Red Blend ~ Italy		150
Cabernet, Duck Horn ~ Napa Valley, California		150
Cabernet, Orin Swift "Mercury Head", Stage Coach ~ Napa Valley, California		190
Cabernet, Silver Oak ~ Napa Valley, California		225
Cabernet, Joseph Phelps "Insignia" ~ Napa Valley, California		390
Opus One ~ Napa Valley, California		375

* These wines are being poured from a wine preservation system that displaces oxygen with nitrogen to ensure freshness and quality of each and every glass.

Please enjoy responsibly. 2616784