

## STARTERS & SHARING

### FRIED GREEN TOMATOES

*Pimento cheese, tomato jam, bacon bits 9*

### GRILLED GULF OYSTERS

*Garlic toasted croutons, asiago and parmesan cheese, oregano butter 14*

### ZUCCHINI FRIES

*Green goddess dressing 8*

### PARMESAN TRUFFLE FRIES

*Truffle cheese sauce 7*

### SMOKED FISH DIP

*Smoked fish spread, house-made pickled accoutrements, toast 10*

### SOUP OF THE SEASON

*chef-crafted soup, market-inspired A.Q.*

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## BOCA LUNCH COMBO

*Choice of half a flatbread & cup of soup 11*

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## FLATBREADS

### GRANDMA'S

*Crushed San Marzano marinara, mozzarella cheese, oregano, basil, parmesan cheese 14*

### HERITAGE & SWINE

*Bacon, white barbecue sauce, caramelized onions, heritage tomatoes, manchego, arugula 15*

### BRIE & APPLE

*Brie, Granny Smith apples, pickled red onions, sweet aioli, roasted air-chilled chicken 13*

### THE NOTORIOUS P.I.G.

*Italian sweet sausage, Brooklyn tomato sauce, mozzarella, shishito peppers 14*

### FLATBREAD OF THE DAY

*Chef's flatbread A.Q.*

## SALADS

### KALE CAESAR\*

*Kale, romaine hearts, 62° egg, bottarga croutons, parmesan reggiano, lemon caesar dressing 10 • half 6*

### SPINACH & GOAT CHEESE

*Almond goat cheese croquette, bacon bits, dehydrated grapes, sour apples, warm cider vinaigrette 11*

### CHOPPED

*Romaine, chicken, red onions, garbanzo beans, cucumbers, soppressata, kalamata olives, dolce blue cheese, tomatoes, red wine vinaigrette 12*

### KIPOS SALAD

*Red peppers, kalamata olives, red onions, cucumbers, radish, feta cheese, pepperoncinis, za'atar garbanzo beans, Greek olive oil & lemon dressing 10 • half 6*

### ADD TO ANY SALAD

*Chimichurri Chicken 7 • Shrimp 7 • Steak 8 • Seared Tuna 8*

## LUNCH FAVORITES

### CUBANO

*Smoked ham, pork and soppressata, tomatoes, sweet onions, pickles, gruyère cheese, IPA mustard, parmesan truffle fries 14*

### OMG BURGER\*

*100% pasture-raised beef, bibb lettuce, aged white cheddar, pickled onions, tomato, sweet relish aioli, parmesan truffle fries 15*

### BRIOCHE & BRIE

*Grilled cheese sandwich, brie cheese, manchego, yellow tomatoes, honey butter, choice of bibb salad or soup of the season 13*

### CHICKEN SANDWICH

*Crispy or grilled, garlic aioli, honey sriracha, bibb lettuce, pickled onion, tomato, gorgonzola, cajun fries 14*

### CORNED BEEF SAMMIE

*House-cured corned beef, boca slaw, house pickles, gruyère, fried cowgirl candy, cajun fries 15*

### MARKET FISH TACO

*Choice of fried or blackened, corn tortillas, coconut slaw, pineapple salsa, boca street fries 14*

### STAFF MEAL

*Ingredient-driven chef's creation with whatever's locally available. Just order it. Chef says you'll love it. 19*

## SEAFOOD

### MARKET FISH

*Chef-crafted presentation, seasonally inspired A.Q.*

### YELLOWFIN TUNA BIBIMBAP\*

*Chopped ahi tuna, avocado, cucumber, edamame, tomatoes, scallion, kimchi sticky rice, poke dressing 17*

### SAMBUCA P.E.I. MUSSELS

*Sambuca cream, garlic, caramelized fennel, tarragon, toasted bread 14*

### BUCATINI & CLAMS

*Littleneck clams, garlic, white wine, parsley butter, bucatini pasta 21*

\*CONSUMER ADVISORY Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne 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.

boca

# WINE

## BUBBLES & ROSÉ

Francois Montand / Blanc de Blancs / Jura, France 9 / 36  
Perrier-Jouet Grand Brut / Champagne / Champagne, France 97  
Le Contesse DOC / Prosecco / Treviso, Italy 9 / 36  
Minuty M / Rosé / Cotes de Provence, France 11 / 43  
Francois Montand / Sparkling Rosé / Jura, France 10 / 39

## STATESIDE WHITES

Harken / Chardonnay / California 11 / 43  
Truchard / Chardonnay / Carneros 59  
Hill Family Estate Carly's Cuvee / Chardonnay / Napa Valley 11 / 43  
Quivira Sauvignon Blanc / Dry Creek Valley / Sonoma County 10 / 39  
Stag's Leap Viogner / Viogner / Napa Valley 17 / 85

## WORLDLY WHITES

Columna / Albariño / Rias Baixas 46  
Laroche Chablis 1er Cru Vaudevey / Chardonnay / Burgundy, France 99  
Chateau de Valmer Vouvray / Chenin Blanc / Loire Valley, France 12 / 45  
Villa Sparina Gavi di Gavi DOCG / Cortese / Piedmont, Italy 9 / 36  
Cantina Lavis DOC / Pinot Grigio / Trentino, Italy 10 / 39  
August Kessler Kabinett / Riesling / Germany 10 / 39  
Kim Crawford / Sauvignon Blanc / Marlborough, New Zealand 10 / 39  
Bodega Colome / Torrontes / Salta, Argentina 9 / 36

## STATESIDE REDS

Borne of Fire / Cabernet Sauvignon / Columbia, Washington 13 / 49  
RouteStock Route 29 / Cabernet Sauvignon / Columbia, Washington 59  
Hedges Family Estate / Cabernet Sauvignon / Red Mountain, WA 98  
Freakshow / Cabernet Sauvignon / Lodi, CA 46  
Broadside / Cabernet Sauvignon / Paso Robles, CA 10 / 39  
Drumheller / Merlot / Columbia Valley, WA 9 / 36  
Duckhorn / Merlot / Napa Valley 114  
Meiomi / Pinot Noir / California 43  
Elouan / Pinot Noir / Oregon 11 / 43  
Brick & Mortar 2015 La Perla Vineyard / Pinot Noir / Napa Valley 109  
The Prisoner / Red Blend / California 98  
Beaulieu Vineyards Tapestry / Red Blend / Napa Valley 17 / 102  
Truchard The Shepherd / Red Blend / Napa Valley 11 / 43  
Mount Peak Rattlesnake / Zinfandel / Sonoma County 78

## WORLDLY REDS

Villa Sparina Barbera del Monferrato / Barbera / Piedmont, Italy 11 / 43  
Les Cassagnes de La Nerthe / Grenache / Rhone, France 49  
Achaval Ferrer Quimera / Malbec / Mendoza, Argentina 89  
Catena Vista Flores / Malbec / Valle de Uco, Argentina 10 / 39  
Bouchard Bourgogne Reserve / Pinot Noir / Burgundy, France 12 / 46  
Castello di Bolgheri 2015 Varvara / Red Blend / Tuscany, Italy 84  
Ogier Châteauneuf-du-Pape Reine Jeanne / Rhone Blend / Rhone, France 87  
La Poderina Brunello di Mont / Sangiovese / Montalcino, Italy 104  
Mollydooker The Boxer / Shiraz / Australia 68  
Portia Ebeia Roble / Tempranillo / Ribera del Duero, Spain 42

# COCKTAILS

## BLUE LAGOON

Tropical and tart  
Corazon Tequila, Giffard Blue Curacao, lime, pineapple, agave 11

## CUCUMBER BASIL GIMLET

Refreshing and herbaceous  
Treaty Oak Waterloo #9 Gin, cucumber, basil, lime 10

## HAIL MARY

Savory and smokey  
New Amsterdam Vodka, Del Maguey Mezcal, house bloody mix, lemon 14

## NY SOUR

Classic sour spruced up with red wine  
Rittenhouse Rye, red wine, lemon, demerara, egg white\* 12

## HOUSE OLD FASHIONED

Tried and true, made with our featured bourbon  
Old Forester / Elijah Craig Small Batch bourbon, bitters, demerara 10/12

## SEASONAL SPRITZ

Summer, citrus and floral  
Reyka Vodka, St. George Spiced Pear, Giffard Violette, sparkling, honey, lemon, orange 12

## WATERMELON COLLINS

Fruity and mouthwatering  
Reyka Vodka, Dolin Blanc, watermelon, lemon, seltzer 13

## SHIFT DRINK

Seasonally inspired  
Ask your server for the daily special

# BEER

Coppertail Unholy Tripel 6  
Bold City Duke's Cold Nose Brown Ale 6  
7venth Son Graffiti Orange Wheat (16 oz.) 8  
3 Daughters Key Cider Lime 6  
JDub's Bell Cow Porter 6  
Brewhub Rome City IPA 6  
Central 28 Trekker Farmhouse Ale 6  
Coppertail Florida Special Lager 6

Bud Light, Yuengling, Michelob Ultra \$4.5  
Narragansett (16 oz.) 4.5  
Stella 6  
Modelo 6

# DESSERTS 8

## GUAVA CHEESECAKE & PLANT CITY STRAWBERRY COULIS

Vanilla Lime Cheesecake, Guava Gelee, and Chantilly

## CHOCOLATE ESPRESSO CAKE & BOURBON CHOCOLATE SAUCE

Grand Havana Espresso Infused Chocolate Cake, Dark Chocolate Mousse, Chocolate Chips, and Old Forester Spiked Chocolate Sauce

## SEASONAL FRUIT COBBLER

Vanilla Ice Cream

# N/A BEVERAGES COFFEE

Basil Lemonade 5  
Made Fresh Every Time You Order  
The Ginger Pomberry 6  
Fresh Strawberries, Ginger and Pomegranate  
Sweetened Almond Milk 4  
Iced Tea 3  
Soda 3

Drip 3  
Espresso 4  
Latte 5  
Cappuccino 5  
Americano 5

## HOUSE WINE FAVORITES 7

Chateau Souverain Chardonnay / California  
Chateau Souverain Cabernet Sauvignon / California  
The Wolftrap Red Blend / South Africa  
The Wolftrap White Blend / South Africa