

TASTINGS

YELLOWFIN TUNA TATAKI

Aleppo crusted, sweetened grapefruit, avocado, charred apple slaw, organic shoyo 14

ROASTED GULF OYSTERS

Garlic toasted croutons, asiago & parmesan cheese, oregano butter 14

SMOKED VEGETABLE BOLOGNESE ^{GF}

Toasted lentil, cashew almond ricotta, san marzano tomatoes, eggplant, zucchini, roasted bell pepper, portobello mushrooms 13

FRIED GREEN TOMATOES

Pimento cheese, tomato jam, Boca Bacon 9

ZUCCHINI FRIES ^{GF V}

Summer green squash lightly dusted in rice flour with green goddess dip 8

SAMBUCA P.E.I. MUSSELS ^{GF}

Sambuca, garlic, fresh herbs, toasted baguette 12

CHEESE AND CHARCUTERIE

A Chef's selection of cured meats and cheeses 18

BUFFALO CAULIFLOWER FLATBREAD ^V

Buffalo cauliflower, palmita cheese, bleu cheese, charred onions, pea tendrils, Boca Hot Sauce 11

BRIE + APPLE FLATBREAD

Brie, granny smith apples, pickled red onions, sweet aioli, roasted air-chilled chicken 13

HERITAGE + SWINE FLATBREAD

Boca Bacon, white barbecue sauce, caramelized onions, heritage tomatoes, manchego and arugula 13

TREEHUGGER FLATBREAD

Cashew ricotta, heirloom tomatoes, sautéed spinach, roasted garlic, black truffle 13

SMOKED FISH DIP

Smoked fish served with Urban Canning pickled accoutrements 9

SOUP FOR THE SOUL, LOVE FROM THE GARDEN

MARKET INSPIRED GAZPACHO

Chilled soup with vegetables inspired by our local farms 6.5

SOUP OF THE SEASON

Chef's daily inspiration 6.5

BLISTERED SHISHITO PEPPERS ^{GF}

Hawaiian black salt, red pepper coulis 8

ORGANIC SPINACH SALAD ^{GF}

Almond goat cheese croquette, oven-dried grapes, toasted almonds, warm apple, Boca Bacon vinaigrette 11

KALE CAESAR SALAD ^{GF M}

Kale, romaine, asiago, parmesan, honey glazed croutons, crispy capers, roasted garlic & anchovy vinaigrette 9

SHRIMP THAI NOODLE SALAD ^{GF V}

Grilled shrimp, zucchini and carrot noodles, pickled onions, crispy quinoa, watermelon, and lemon grass soy vinaigrette 14

HEIRLOOM TOMATO CAPRESE ^{GF}

Whipped burrata, roasted pears, lemon basil ice, black sea salt 13

TRIPLE BIBB LETTUCE SALAD ^{GF M} *From Uriah's Grow Wall*

Candied oranges, 7 herbs, blistered tomatoes, champagne vinaigrette 8

LOCAL FARM HOUSE SALAD ^{GF M} *From Uriah's Grow Wall*

Fresh greens, local vegetables, feta cheese, rosemary fig balsamic 9

VEGETABLE RAMEN ^V

Ramen noodles, beech mushrooms, grilled tofu, radishes, bok choy, benny seed 13

BOCA TOAST

Avocado spread, beet pickled eggs, sorrel 3
Cashew ricotta, apricot jam, charred onions, heirloom tomatoes 3
Charcuterie meats, san marzano tomatoes, mozzarella 3

MARKET SPECIALS

SMOKED CACHACA CHICKEN

Tecumseh Farms chicken, broken coconut rice, mango mojo, charred hearts of palm, Cabernet and habanero syrup 20

SMOKED MEATLOAF

Smoked grass fed meatloaf, maple glazed brussels sprouts, corn succatash, housemade A-1 sauce 17

FLORIDA PINK SHRIMP + GRITS ^{GF}

Creole style, mushrooms, tomatoes, scallions, saffron, smoked gouda grits 22

OMG BURGER

100% USDA prime beef, bibb lettuce, aged white cheddar, pickled onions, tomato, sweet relish aioli, parmesan truffle fries 15 / **GRASS FED BURGER 18**

SWEET POTATO GNOCCHI ^V

Oyster mushrooms, butternut squash, broccolini, sage cream, micro Parmesan 9/17

BRONZED SEA SCALLOPS

Bronzed scallops, littleneck clams, spaghetti squash, chorizo, oregano crumbs 29.5

LOBSTER POT PIE

Lobster & brandy bouillabaisse, fingerling potatoes, mire poix, puff pastry, corn on the cob MKT

**When available*

YELLOWFIN TUNA

Kimchi black fried rice, coconut broth, baby bok choy, sweet soy reduction 29

14OZ GRASS FED N.Y. STRIP

Burnt radishes, crimini mushrooms, arugula, bone marrow demi 30

PRIME SKIRT STEAK ^{GF}

Oak wood grilled market vegetables, potatoes bravas, crushed chimichurri 28

PORK BELLY RAMEN

Pork belly, beech mushrooms, tofu, radishes, bok choy, benny seed 17

STAFF MEAL

Just order it...the Chef says you'll love it! 19

TODAY'S MARKET FISH

Whatever the fishermen bring in, prepared the Boca way MKT

BEER FOR THE KITCHEN

They love beer too 3

ADD TO ENTRÉE

Kale Caesar 4 / Triple Bibb 4 / Cup of Soup 4

SIDES

Maple Glazed Brussels Sprouts 7

Smoked Gouda Grits 6.5

Truffle Parmesan Fries 6.5

Broken Coconut Rice En Papillote 6

Chicken Apple Sausage Links 6

Zucchini Fries 8

Malt Vinegar Dusted Sweet Potato Chips + Boca Dip 4

Pickle Board 8

Sweet Corn Succotash 6.5

^{GF} Can be made Gluten Free ^M Available in our Market ^VVegetarian * Gluten free bun available

CONSUMER INFORMATION There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. 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.