

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

GRANDMA'S FLATBREAD

Crushed San Marzano marinara, palmita cheese, oregano, basil, and parmesan cheese 13
*Add chorizo 3

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}

Burrata, peaches, citrus, basil granita, black sea salt, pepper radishes 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

BOCADITOS

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

TOGARASHI SPICED CHICKEN

Joyce Farms chicken, savory coconut caramel, coconut citrus rice, spicy Thai grilled cabbage and sweet soy 18

SMOKED MEATLOAF

Smoked grassfed meatloaf, maple glazed brussels sprouts, sweet corn succatash, housemade A-1 sauce 18

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

YELLOWFIN TUNA

#1 Ahi Tuna kimchi forbidden rice, coconut broth, baby bok choy, sweet soy reduction 30

THE BUTCHER'S CUT *Beef from Stealbach Cattle*

The daily Wagyu cut from our butcher, with burnt radishes, arugula, trumpet and crimini mushrooms, candied pearl onions, bone marrow demi 28

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 Bacon Brussels Sprouts 7

Smoked Gouda Grits 6.5

Truffle Parmesan Fries 6.5

Broken Coconut Rice 6

Chicken Apple Sausage Links 6

Zucchini Fries 8

Malt Vinegar Dusted Sweet Potato Chips 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.

WINE	
FAVORITES FROM HOME 7	
Stonecap Chardonnay, Columbia Valley, WA	
Stonecap Cabernet Sauvignon, Columbia Valley, WA	
The Wolftrap White Blend, South African Coast	
The Wolftrap Red Blend, South African Coast	
BUBBLES & STILL ROSE	
Benvolio Prosecco, Friuli, Italy DOC	8 30
<i>Fresh citrus with hints of honey and fresh flowers. Crisp bubbles, light and refreshing</i>	6 30
William Wycliff Brut, California Champagne, CA	
<i>Fruity with a touch of strawberry and a dry, crisp finish</i>	8 30
Matua Rose, Marlborough, New Zealand	
<i>Ripe summer fruits of strawberry and mandarin closing into a crisp, clean finish</i>	10 39
Tormaresca Califuria, Salento, Italy	
<i>Delicate aromas of pink grapefruit, peaches, and violet paired with a crisp, balanced finish</i>	11 42
Breezette Cotes de Provence, Provence, France	
<i>Bold aromas of apricot and peach with notes of beautiful minerality and exotic fresh fruit</i>	
WHITE	
Thomas Schmitt QBA Riesling, Mosel, Germany	10 37
<i>Restrained sweetness with crisp, acidic harmony. Discreetly fragrant and well balanced</i>	
Matua Sauvignon Blanc, Marlborough, New Zealand	8 30
<i>Citrus and pineapple notes with herbaceous flavors of mint and sage</i>	
Whitehaven Sauvignon Blanc, Marlborough, New Zealand	9 35
<i>Full-flavored and medium bodied with notes of peach, tropical fruits, and gooseberry</i>	12 47
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	
<i>Crisp clean notes of citrus and tropical fruits. Slightly sweet with a zesty finish</i>	9 35
Barone Fini Pinot Grigio, Italy DOC	
<i>Crisp and clean with subtle fruit flavors, balanced acidity and a lingering finish</i>	10 38
Maso Canali Pinot Grigio, Trentino, Italy DOC	
<i>Notes of crisp citrus and nectarine with a clean, rounded finish</i>	9 34
Storypoint Chardonnay, CA	
<i>Green apple and melon are followed by notes of vanilla and toasted oak</i>	11 41
Chateau St. Michelle Mimi Chardonnay, Horse Heaven Hills, WA	
<i>Lightly oaked, offering characteristics of apple and pear. Refreshing yet complex</i>	10 39
Fenwick Springs Chardonnay, CA	
<i>Aromas of meyer lemon, apple and pear are greeted with notes of ripe pear and creamy butterscotch</i>	
RED	
Meiomi Pinot Noir, CA	12 48
<i>Black cherry and fresh berries lend themselves to a smooth finish with hints of mocha</i>	
Sebastapol Oaks Pinot Noir, Sonoma Coast, CA	13 49
<i>Red fruits roll into notes of nutty tannins and spice, finishing with subtle vanilla and hints of leather</i>	
MacMurray Ranch Pinot Noir, Central Coast, CA	10 38
<i>Bold notes of red fruit and pomegranate leading to a soft, smooth finish</i>	
King Estate Pinot Noir, OR	16 62
<i>Flavors of black cherry, berries, and plum give way to an oak-driven extended finish</i>	
Erath Resplendent Pinot Noir, OR	13 49
<i>Aromas of boysenberry and black currant interweave with anise and blooming violets pair for a jammy palate</i>	
Markham Merlot, Napa Valley, CA	15 58
<i>Flavors of red cherry, vanilla and dark chocolate maintain a lingering finish with a medium body</i>	
Naked Earth Rouge, South of France (Organic)	9 34
<i>Vanilla and strawberry are followed by ripened fruits and a long finish</i>	
Troublemaker Red Blend, CA	12 46
<i>Vibrant notes of red and black fruits give way to baking spices and a lingering finish of vanilla and coffee</i>	
Clos de los Siete Malbec Blend, Valle de Uco, Argentina	12 46
<i>Fresh fruity aromas lend themselves to an elegant and complex flavor with a spicy finish</i>	
Freakshow Cabernet Sauvignon, Lodi, CA	13 51
<i>Spicy aromas with bold fruit flavors lead into a complex, dry finish</i>	
B Side Cabernet Sauvignon, Napa Valley, CA	15 58
<i>Bold notes of berries and chocolate are fronted by aromas of black fruits and hints of mushroom</i>	
Beringer Knight's Valley Cabernet Sauvignon, Sonoma, CA	14 54
<i>Vivid aromas of blackberry, espresso, and lavender lend themselves to flavors of blueberry and dark chocolate</i>	
BOTTLE ONLY	
Cakebread Cellars Chardonnay, Napa Valley, CA	75
<i>Notes of apple and honey are followed by a full finish with spicy oak and mineral tones</i>	89
Far Niente Chardonnay, Napa Valley, CA	
<i>Bright citrus with notes of toasted nuts and oak, giving a long finish with lingering acidity</i>	75
Abstract by Orin Swift, Red Blend, CA	
<i>Aromas of Luxardo cherries, plum and raspberries, with intricate hints of coffee, mocha and caramel in the background</i>	140
Silver Oak Cabernet Sauvignon, Alexander Valley, CA	
<i>Flavors of black currant, orange zest, and cocoa are followed by a long, hearty finish</i>	126
Joseph Phelps Cabernet Sauvignon, Napa Valley, CA	
<i>Notes of berries are layered with dark cocoa and graphite maintaining a wonderfully full body and dense flavor</i>	110
Jordan Cabernet Sauvignon, Alexander Valley, CA	
<i>Complex levels of black and ripened fruits give way to a lively, subtly sweet finish that lingers</i>	120
Perrier Jouet Grand Brut, Epernay, Champagne, France	
<i>Soft floral and citrus notes give way to vanilla bean and butter, resulting in a vibrant, complex finish</i>	89
The Prisoner Red Blend, Napa Valley, CA	
<i>Notes of black cheer, plum and vanilla, roasted sage leads into a dense lush finish</i>	