

STARTERS & SHARING

FRIED GREEN TOMATOES

Pimento cheese, tomato jam, bacon 11

GRILLED GULF OYSTERS

Toasted baguette, asiago and parmesan cheese, garlic herb butter 16

SMOKED FISH DIP

Smoked fish spread, house-made pickled accoutrements, toasted baguettes 12

ZUCCHINI FRIES

Green goddess dressing 9

PARMESAN TRUFFLE FRIES

Hand-cut, tossed in truffle oil 8.5

LOBSTER WONTONS

Cream cheese, scallions, citrus soy glaze dipping sauce 12

CHEESE & CHARCUTERIE

Chef's selection of cured meats & cheeses 25

AHI TUNA CRISPS*

Sushi-grade #1 yellowfin tuna, wonton shells, cilantro, cabbage, orange citrus soy, Thai aioli 15

TAVERN TOTS

Bacon, parsley, cilantro, IPA mustard dipping sauce 10.5

LOBSTER BISQUE

Cream, tarragon infused oil, parmesan croutons 7

FLATBREADS

GRANDMA'S

Crushed San Marzano marinara, mozzarella cheese, oregano, basil, parmesan cheese 16
add charcuterie meats 4

HERITAGE & SWINE

Bacon, white barbecue sauce, caramelized onions, heritage tomatoes, manchego, arugula 16

BRIE & APPLE

Brie, Granny Smith apples, pickled red onions, sweet aioli, roasted air-chilled chicken 16

PIG LOVERS

Prosciutto, chorizo, soppressata, ham, pork belly, sweet aioli, onion jam, manchego 16

FLATBREAD OF THE DAY

Chef's flatbread 16

SALADS

GRILLED CAESAR*

Grilled romaine hearts, Parmigiano-Reggiano, bottarga, crispy capers, croutons, lemon Caesar dressing 13

CHOPPED SALAD

Romaine, chicken, red onions, garbanzo beans, cucumbers, tomatoes, cured soppressata, kalamata olives, Dolce blue cheese, red wine vinaigrette 15.5

SPINACH & GOAT CHEESE

Almond goat cheese croquette, bacon, dehydrated grapes, sour apples, warm bacon-cider vinaigrette 13.5

KIPOS SALAD

Red peppers, kalamata olives, red onions, cucumbers, radish, feta cheese, pepperoncini, garbanzo beans, Greek olive oil, lemon dressing 12.5

ADD TO ANY SALAD

Chimichurri Chicken 7 • Shrimp 8 • Steak* 8
Seared Tuna* 9 • Fresh Catch MP

BOCA FAVORITES

SWEET POTATO GNOCCHI

Oyster mushrooms, butternut squash, sage cream, micro parmesan 19.5
add chicken 7

OMG BURGER*

100% pasture-raised beef, bibb lettuce, aged white cheddar, pickled onions, tomato, sweet relish aioli, parmesan truffle fries 17

"SOUTHERN CAVIAR" BURGER*

Pimento cheese, tomato jam, bacon, lettuce, tomato, pickled red onions, parmesan truffle fries 19

PORK BELLY TACOS

Cilantro, queso fresco, escabeche, roasted tomatillo salsa, served with spanish rice and black bean ragout 16

MILANESE CHICKEN BREAST

Arugula salad, parmesan, tomatoes, radish, lemon caper butter sauce 19

PORK BELLY RAMEN*

Pork belly, soft boiled egg, mushrooms, kombu broth 22

SKIRT STEAK*

Hand-cut chop from Double C Bar Ranch, char-grilled, papas bravas, roasted vegetables, chimichurri 37

SEARED RIBEYE

Hand-cut seared Angus chop, herb garlic butter, candied sangria onions, charred broccolini 52

BUTCHER CUT*

Hand-cut local pasture-raised beef, chef-crafted presentation A.Q.

STAFF MEAL

Ingredient-driven chef's creation with whatever's locally available. Just order it. Chef says you'll love it. 23

BEER FOR THE KITCHEN

They love beer too 3

SEAFOOD

MARKET FISH

Chef-crafted presentation, seasonally inspired A.Q.

YELLOWFIN TUNA POKE BOWL*

Chopped sushi-grade #1 ahi tuna, avocado, cucumber, edamame, tomatoes, scallion, emperor's rice, poke dressing, sweet soy 23.5

LOBSTER & SHRIMP BUCATINI

Fresh lobster, shrimp, garlic champagne herb butter, bucatini pasta 28.5

PRINCE EDWARD ISLAND MUSSELS

Garlic, fresh herbs, fennel, toasted brioche 17

BRONZED SEA SCALLOPS

Bronzed scallops, P.E.I. mussels, spaghetti squash, chorizo, oregano crumbs 36

GROUPE PICCATO

Mashed potatoes, broccolini, lemon caper butter sauce 26

SHRIMP & GRITS

Creole-style, mushrooms, tomatoes, scallions, saffron, pimento cheese grits 23.5

*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.