

## 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

### 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

### BOCA LUNCH COMBO

Choice of half a flatbread & cup of lobster bisque 14.5

## 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

## LUNCH FAVORITES

### BOCA CUBANO

Smoked ham, pork and soppressata, sweet onions, pickles, Gruyère cheese, IPA mustard, parmesan truffle fries 15.5

### 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 RAMEN

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

### BRIE & APPLE CLUB SANDWICH

Toasted brioche bread, brie cheese, manchego, fresh apples, honey butter, choice of house salad or lobster bisque 15

### CHICKEN SANDWICH

Crispy or grilled, garlic aioli, honey sriracha, bibb lettuce, pickled onion, tomato, gorgonzola, parmesan truffle fries 16

### CORNED BEEF SAMMIE

House-cured corned beef, Boca slaw, house pickles, Gruyère, fried cowgirl candy, parmesan truffle fries 16.5

### PORK BELLY TACOS

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

### STAFF MEAL

Ingredient-driven chef's creation with whatever's locally available. Just order it. Chef says you'll love it. 18.5

## 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

### 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.