

**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

**FRIED GREEN TOMATOES**  
Pimento cheese, tomato jam, Boca Bacon 9

**ZUCCHINI FRIES** <sup>GF,V</sup>  
Summer green squash lightly dusted in rice flour with green goddess dip 8

**SAMBUCA P.E.I. MUSSELS** <sup>GF</sup>  
Sambuca, garlic, fresh herbs, toasted baguette 12

**CHEESE AND CHARCUTERIE**  
A Chef's selection of cured meats and cheeses 18

**SMOKED FISH DIP**  
Smoked fish served with Urban Canning pickled accoutrements 9

**GRANDMA'S FLATBREAD**  
Crushed San Marzano marinara, palmita cheese, oregano, basil, and parmesan cheese 13  
\*Add chorizo 3

**BRIE + APPLE FLATBREAD**  
Roasted air-chilled chicken, brie, granny smith apples, pickled red onions, sweet aioli, 13

**HERITAGE + SWINE FLATBREAD**  
Boca Bacon, white barbecue sauce, caramelized onions, heritage tomatoes, manchego and arugula 13

**BUFFALO CAULIFLOWER FLATBREAD** <sup>V</sup>  
Buffalo cauliflower, palmita cheese, bleu cheese, charred onions, pea tendrils, Boca Hot Sauce 11

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

**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** <sup>GF</sup>  
Hawaiian black salt, red pepper coulis 9

**ORGANIC SPINACH SALAD** <sup>GF</sup>  
Almond goat cheese croquette, oven-dried grapes, toasted almonds, warm apple + Boca bacon vinaigrette 11

**HEIRLOOM TOMATO CAPRESE** <sup>GF</sup>  
Burrata, peaches, citrus, basil granita, black sea salt, pepper radishes 13

**VEGETABLE RAMEN** <sup>V</sup>  
Ramen noodles, beech mushrooms, grilled tofu, radishes, bok choy, benny seed 13

**KALE CAESAR SALAD** <sup>GF,M</sup>  
Kale, romaine, asiago, parmesan, honey glazed croutons, crispy capers, roasted garlic & anchovy vinaigrette 9

**TRIPLE BIBB LETTUCE SALAD** <sup>GF,M</sup>  
Candied oranges, 7 herbs, blistered tomatoes, champagne vinaigrette 8

**LOCAL FARM HOUSE SALAD** <sup>GF,M</sup>  
Fresh greens, local vegetables, feta cheese, rosemary fig balsamic 9

**SHRIMP THAI NOODLE SALAD** <sup>GF</sup>  
Grilled shrimp, zucchini and carrot noodles, pickled onions, crispy quinoa, watermelon, and lemongrass soy vinaigrette 14

**MARKET SPECIALS**

**SMOKED CACHACA CHICKEN**  
Joyce Farms chicken, broken coconut rice, mango mojo, charred hearts of palm, cabernet and habanero syrup 20

**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

**FLORIDA PINK SHRIMP + GRITS** <sup>GF</sup>  
Creole style, mushrooms, tomatoes, scallions, saffron, smoked gouda grits 22

**SWEET POTATO GNOCCHI** <sup>V</sup>  
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

**SMOKED MEATLOAF**  
Smoked grass fed meatloaf, maple glazed brussels sprouts, sweet corn succotash, housemade A-1 sauce 18

**YELLOWFIN TUNA**  
#1 Ahi Tuna, Kimchi forbidden rice, coconut broth, baby bok choy, sweet soy reduction 32

**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** <sup>GF</sup>  
Grilled market vegetables, potatoes bravas, crushed chimichurri 28

**PORK BELLY RAMEN**  
Pork belly, ramen noodles beech mushrooms, grilled tofu, radishes, bok choy, benny seed 17

**TODAY'S MARKET FISH**  
Whatever the fishermen bring in, prepared the Boca way MKT

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

**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  
Chicken Apple Sausage Links 6

Broken Coconut Rice En Papillote 6  
Malt Vinegar Dusted Sweet Potato Chips 4  
House Pickle Board 8  
Sweet Corn Succotash 6.5

<sup>GF</sup> Can be made Gluten Free <sup>M</sup> Available in our Market <sup>V</sup>Vegetarian \* 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   |         |
|--|---------|
| <b>FAVORITES FROM HOME 7</b>   |         |
| 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  |         |
| <b>BUBBLES &amp; STILL ROSE</b>  |         |
| 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>                            |         |
| <b>WHITE</b>   |         |
| 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>                     |         |
| <b>RED</b>   |         |
| 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>         |         |
| <b>BOTTLE ONLY</b>   |         |
| 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>                                   |         |