

STARTERS & SHARING

FRIED GREEN TOMATOES

Pimento cheese, tomato jam, bacon bits 9

TACOS FOR THE TABLE (4)

Ancho chile-braised carne, corn tortilla, jalapeños, red cabbage slaw, salsa fresca, lime, cilantro sprigs, radishes 19 • additional taco 2

CHEESE & CHARCUTERIE

Chef's selection of cured meats & cheeses 21

ZUCCHINI FRIES

Green goddess dressing 8

PARMESAN TRUFFLE FRIES

Truffle cheese sauce 7

SMOKED FISH DIP

Smoked fish spread, house-made pickled accoutrements, toast 10

CHARRED SHISHITO PEPPERS

Very very hot sauce, lime juice, black sea salt 9

FLATBREADS

GRANDMA'S

Crushed San Marzano marinara, mozzarella cheese, oregano, basil, parmesan cheese 13

HERITAGE & SWINE

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

BRIE & APPLE

Brie, Granny Smith apples, pickled red onions, sweet aioli, roasted air-chilled chicken 13

THE NOTORIOUS P.I.G.

Italian sweet sausage, Brooklyn tomato sauce, mozzarella, shishito peppers 14

SALADS

KALE CAESAR*

Kale, romaine hearts, 62° egg, bottarga croutons, parmesan reggiano, lemon caesar dressing 10 • half 6

SPINACH & GOAT CHEESE

Almond goat cheese croquette, bacon bits, dehydrated grapes, sour apples, warm cider vinaigrette 11

CHOPPED

Romaine, chicken, red onions, garbanzo beans, cucumbers, soppressata, kalamata olives, dolce blue cheese, tomatoes, red wine vinaigrette 12

TOMATO & MOZZARELLA

Fresh mozzarella, baby heirloom tomatoes, basil, mint, arugula, red wine vinegar, extra virgin olive oil 14

*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. All menu items subject to change.

BOCA FAVORITES

60 SPICED CHICKEN

Roasted half chicken, chilled Mediterranean farro salad, chilled avocado & mint yogurt, picked four herb 21

SWEET POTATO GNOCCHI

Oyster mushrooms, butternut squash, sage cream, micro parmesan 17 • half 10

FLORIDA PINK SHRIMP & GRITS

Creole style, mushrooms, tomatoes, scallions, saffron, pimento cheese grits 22

SMOKED MEATLOAF

Pasture-raised ground beef, maple and bacon-glazed Brussels sprouts, goat cheese whipped sweet potatoes 18

OMG BURGER*

100% pasture-raised beef, bibb lettuce, aged white cheddar, pickled onions, tomato, sweet relish aioli, parmesan truffle fries 15

SKIRT STEAK*

Hand-cut chop from Double C Bar Ranch, char-grilled, papas bravas, roasted vegetables, chimichurri 31

STAFF MEAL

Ingredient-driven chef's creation with whatever's locally available. Just order it. Chef says you'll love it. 19

BUTCHER CUT*

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

BEER FOR THE KITCHEN

They love beer, too 3

SEAFOOD

BUCATINI & CLAMS

Littleneck clams, garlic, white wine, parsley butter, bucatini pasta 21 • half 11

GRILLED GULF OYSTERS

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

YELLOWFIN TUNA BIBIMBAP*

Chopped ahi tuna, avocado, cucumber, edamame, tomatoes, scallion, kimchi sticky rice, poke dressing 21

SAMBUCA P.E.I. MUSSELS

Sambuca cream, garlic, caramelized fennel, tarragon, toasted bread 14

MARKET FISH

Chef-crafted presentation, seasonally inspired A.Q.

boca

WINE

BUBBLES & ROSÉ

Francois Montand / Blanc de Blancs / Jura, France 9 / 36
Perrier-Jouet Grand Brut / Champagne / Champagne, France 97
Le Contesse DOC / Prosecco / Treviso, Italy 9 / 36
Minuty M / Rosé / Cotes de Provence, France 11 / 43
Francois Montand / Sparkling Rosé / Jura, France 10 / 39

STATESIDE WHITES

Harken / Chardonnay / California 11 / 43
Truchard / Chardonnay / Carneros 59
Hill Family Estate Carly's Cuvee / Chardonnay / Napa Valley 11 / 43
Quivira Sauvignon Blanc / Dry Creek Valley / Sonoma County 10 / 39
Stag's Leap Viogner / Viogner / Napa Valley 17 / 85

WORLDLY WHITES

Columna / Albariño / Rias Baixas 46
Laroche Chablis 1er Cru Vaudevey / Chardonnay / Burgundy, France 99
Chateau de Valmer Vouvray / Chenin Blanc / Loire Valley, France 12 / 45
Villa Sparina Gavi di Gavi DOCG / Cortese / Piedmont, Italy 9 / 36
Cantina Lavis DOC / Pinot Grigio / Trentino, Italy 10 / 39
August Kessler Kabinett / Riesling / Germany 10 / 39
Kim Crawford / Sauvignon Blanc / Marlborough, New Zealand 10 / 39
Bodega Colome / Torrontes / Salta, Argentina 9 / 36

STATESIDE REDS

Borne of Fire / Cabernet Sauvignon / Columbia, Washington 13 / 49
RouteStock Route 29 / Cabernet Sauvignon / Columbia, Washington 59
Hedges Family Estate / Cabernet Sauvignon / Red Mountain, WA 98
Freakshow / Cabernet Sauvignon / Lodi, CA 46
Broadside / Cabernet Sauvignon / Paso Robles, CA 10 / 39
Drumheller / Merlot / Columbia Valley, WA 9 / 36
Duckhorn / Merlot / Napa Valley 114
Meiomi / Pinot Noir / California 43
Elouan / Pinot Noir / Oregon 11 / 43
Brick & Mortar 2015 La Perla Vineyard / Pinot Noir / Napa Valley 109
The Prisoner / Red Blend / California 98
Beaulieu Vineyards Tapestry / Red Blend / Napa Valley 17 / 102
Truchard The Shepherd / Red Blend / Napa Valley 11 / 43
Mount Peak Rattlesnake / Zinfandel / Sonoma County 78

WORLDLY REDS

Villa Sparina Barbera del Monferrato / Barbera / Piedmont, Italy 11 / 43
Les Cassagnes de La Nerthe / Grenache / Rhone, France 49
Achaval Ferrer Quimera / Malbec / Mendoza, Argentina 89
Catena Vista Flores / Malbec / Valle de Uco, Argentina 10 / 39
Bouchard Bourgogne Reserve / Pinot Noir / Burgundy, France 12 / 46
Castello di Bolgheri 2015 Varvara / Red Blend / Tuscany, Italy 84
Ogier Châteauneuf-du-Pape Reine Jeanne / Rhone Blend / Rhone, France 87
La Poderina Brunello di Mont / Sangiovese / Montalcino, Italy 104
Mollydooker The Boxer / Shiraz / Australia 68
Portia Ebeia Roble / Tempranillo / Ribera del Duero, Spain 42

COCKTAILS

BLUE LAGOON

Tropical and tart
Corazon Tequila, Giffard Blue Curacao, lime, pineapple, agave 11

CUCUMBER BASIL GIMLET

Refreshing and herbaceous
Treaty Oak Waterloo #9 Gin, cucumber, basil, lime 10

HAIL MARY

Savory and smoky
New Amsterdam Vodka, Del Maguey Mezcal, house bloody mix, lemon 14

NY SOUR

Classic sour spruced up with red wine
Rittenhouse Rye, red wine, lemon, demerara, egg white* 12

HOUSE OLD FASHIONED

Tried and true, made with our featured bourbon
Old Forester / Elijah Craig Small Batch bourbon, bitters, demerara 10/12

SEASONAL SPRITZ

Summer, citrus and floral
Reyka Vodka, St. George Spiced Pear, Giffard Violette, sparkling, honey, lemon, orange 12

WATERMELON COLLINS

Fruity and mouthwatering
Reyka Vodka, Dolin Blanc, watermelon, lemon, seltzer 13

SHIFT DRINK

Seasonally inspired
Ask your server for the daily special

BEER

Coppertail Unholy Tripel 6
Bold City Duke's Cold Nose Brown Ale 6
7venth Son Graffiti Orange Wheat (16 oz.) 8
3 Daughters Key Cider Lime 6
JDub's Bell Cow Porter 6
Brewhub Rome City IPA 6
Central 28 Trekker Farmhouse Ale 6
Coppertail Florida Special Lager 6

Bud Light, Yuengling, Michelob Ultra \$4.5
Narragansett (16 oz.) 4.5
Stella 6
Modelo 6

DESSERTS 8

GUAVA CHEESECAKE & PLANT CITY STRAWBERRY COULIS

Vanilla Lime Cheesecake, Guava Gelee, and Chantilly

CHOCOLATE ESPRESSO CAKE & BOURBON CHOCOLATE SAUCE

Grand Havana Espresso Infused Chocolate Cake, Dark Chocolate Mousse, Chocolate Chips, and Old Forester Spiked Chocolate Sauce

SEASONAL FRUIT COBBLER

Vanilla Ice Cream

N/A BEVERAGES COFFEE

Basil Lemonade 5
Made Fresh Every Time You Order
The Ginger Pomberly 6
Fresh Strawberries, Ginger and Pomegranate
Sweetened Almond Milk 4
Iced Tea 3
Soda 3

Drip 3
Espresso 4
Latte 5
Cappuccino 5
Americano 5

HOUSE WINE FAVORITES 7

Chateau Souverain Chardonnay / California
Chateau Souverain Cabernet Sauvignon / California
The Wolftrap Red Blend / South Africa
The Wolftrap White Blend / South Africa