



STEAK & SEAFOOD

Boca Steak & Seafood is an Argentine inspired Steakhouse. Traditionally, all cuts of beef are grilled over a hardwood fire, a method of cooking we feature here in our kitchen. In addition to our modern steakhouse fare, other Argentinean specialties are offered.

STARTERS

EMPANADAS

2 in each order

Chorizo, Potato, Sour Cream	9
Lamb, Onion, Pine Nuts, Roasted Red Peppers	9
Smoked Chicken, Corn, Cilantro, Jack Cheese	9
Zucchini, Tomato, and Manchego Cheese	9
Basket of All Four	16

Boca BBQ Baby Back Ribs, Served Over a Bed of Coleslaw	11.00
Provoleta, Baked Provolone, Oregano, Olive Oil	7.50
Gambas al Ajillo, Wood Oven Roasted Prawns in a Spicy Garlic-Lime, Cilantro Butter Sauce	13.50
Crispy Calamari, Lemon, Garlic, Basil Aioli	10.50
Ahi Tuna Tartare	15.00
Hand Cut Beef Tartare	11.00

BOCA SKEWERS

2 in each order

Chicken or Beef	7.95
Spicy Peanut Sauce, Shaved Cucumber Relish	
Prawns	9.95
Lemon Cilantro Vinaigrette	

SHELLFISH

Ice Cold Oysters on The Half Shell	Six	10.95	Twelve	18.75
Boca Bingo Oysters, Baked Yearling Oysters, Spinach Garlic Aioli	Six			12.95
Clams or "Penn Cove" Mussels, Oven Roasted, Garlic, White Wine, Roasted Tomato				13.50
Carpaccio of Salmon Gravlox, Ancho Cress, Dijon Mustard, Dill, Capers-Vinaigrette				11.95
Dungeness Crab Cakes, Green Goddess Dressing				14.95
Dungeness Crab Martini, Classic Cocktail Sauce				14.95

SOUPS & SALADS

Creamy Clam Chowder	7.95
Asparagus Bisque, Crème Fraîche	6.95
Boca Salad, Organic Field Greens, Caramelized Walnuts, Gorgonzola Cheese and Aged Sherry Vinaigrette	7.95
The "Wedge" Ice Cold Iceberg, Spicy Blue Cheese Dressing	8.50
Roasted Beet Salad, Goat Cheese, Horseradish and Creamy Meyer Lemon Dressing	10.50
Classic Caesar Salad, Shaved Parmesan and Garlic Croutons	10.50

FISH, FOWL & PASTA

Fish & Fowl are Grilled over Hard Wood

Marinated Organic Half Semi Boneless Chicken , with Yukon Mashed Potatoes and Seasonal Vegetables	18.95
Open Faced Ravioli , Organic Chicken, Crimini Mushrooms, Spinach and Gorgonzola Cream	16.75
Linguine con Mariscos , Prawns, Clams, Mussels, Calamari in a Roasted Tomato Basil and Lemon-Garlic Butter Sauce	17.50
Cioppino , Clams, Mussels, Cod, Salmon, Prawns, and Crab in a Tomato-Saffron Broth, Served with Garlic Bread	23.95
Pacific Salmon , Corn, Roasted Red Pepper, Sweet Onion Marmalade, Seasonal Vegetables	22.95
Pacific Red Snapper , Boca Spiced Rub, Peruvian Lima Bean Cassoulet, Lemon Chimichurri Seasonal Vegetables	21.95
Yellowfin Tuna , Coriander Crusted, Lime-Wasabi Butter, Pickled Ginger, Seasonal Vegetables	24.95
Seafood Mixed Grill , Salmon, Tuna, and Prawns, Served over an Almond-Orzo Salad and Vegetables, Finished in a Citrus-Chive Butter Sauce	23.95
Nightly Fish	A.Q.

BEEF

Grilled over Hard Wood and served with Seasonal Vegetables,
two kinds of Chimichurri, Béarnaise and Cognac Green Peppercorn Sauces

Boca BBQ Baby Back Ribs , Roasted Garlic Mashed Potatoes, Coleslaw	19.95
Grass Fed Filet Mignon, 8 oz. Center Cut, Most Tender Cut of Beef, Served with Boca Baked Potato	29.95
New York Strip, 12 oz. Bold, Tender and Flavorful, A True Steakhouse Classic, Served with Boca Baked Potato	28.50
Hanger Steak, 10 oz House Marinade, Lean, Tender and Intense Bold Flavor, Served with Boca Baked Potato	23.95
Asado, Ribeye, 12 oz. Well Marbled, Full Flavor and Very Tender, with Boca Baked Potato	28.95
Tournedos of Tenderloin, 6 oz. With a Brandy, Dijon and Green Peppercorn Sauce	23.95
Grilled Leg of Lamb , Raspberry-Mint Demi Glace, Yukon Mashed, Seasonal Vegetables	23.95
House Brined Pork Chop, 14 oz. Apricot, Raisin, Apple Cider Sauce, Served with Yukon Mashed Potatoes	19.95
Beef Brochette, NY & Rib Eye 8oz. Roasted Garlic Mashed Potatoes, Grilled Tomatoes and Onions with a Rosemary Balsamic Reduction	18.95
28-DAY DRY- AGED, Gaucho Steak 30 oz. Bone-in Ribeye Serves Two Persons	58.00

SLOW ROASTED PRIME RIB, (SERVED FRI & SAT) Small Cut, 10oz. 24.95

Large Cut, 14 oz. 28.95 Served with a duo of Potatoes

Upon Availability

SIDES

Grilled Asparagus, EVOO 6	Truffled Mac & Cheese 6
George's Duck Fat Fries 5	Boca Baked Potato 5
Sautéed Knoll Farm Spinach 5	Grilled Portobello Mushroom,
Jalapeno Creamed Corn 5	Balsamic Reduction 5
Baked Garnet Yam 4	Yukon Gold Mashed Potato 5

18% Gratuity Will Be Added To Parties of Six or More