



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

- 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 7.95
- Spicy Peanut Sauce, Shaved Cucumber Relish
- 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
- Add Grilled Breast of Chicken 3.95 Add Prawns 5.95

“BOCA” DILLIOS, SANDWICHES

Served with George’s famous duck fat fries

Boca Burger 1/2 lb. Ground Sirloin, White Cheddar Cheese, Grilled Red Onions, Lettuce, Tomatoes, and Spicy Pickles	13.50
Grilled Petaluma Chicken Breast , Caramelized Onions, Lettuce, Tomato, Garlic-Basil Aioli	11.50
Boca Turkey Club , House Brined Turkey Breast, Applewood Smoked Bacon, Avocado, Tomato and Lettuce	11.95
Slow Roasted Prime Rib , Horseradish Cream, Au Jus	12.50
Wood Fired Grilled Portobello , Grilled Onions, Roasted Red Peppers, Gruyere Cheese, Pesto Aioli on a Ciabata Bread	9.95
Dungeness Crab Cake , Lettuce, Tomatoes, Rémoulade	12.95
Grilled Tri Tip Steak Sandwich , Caramelized Onions, Lettuce, Tomatoes, Chipotle Mayo	12.95
Smoked Salmon Gravlox , Lettuce, Tomatoes, Red Onion, Dill-Caper-Sour Cream Dressing, Served with Mixed Green Salad	12.95

PASTA

Open Faced Ravioli , Organic Chicken, Wild Mushrooms, Spinach and Gorgonzola Cream	14.95
Seafood Linguine , Prawns, Clams, Mussels, Calamari in a Smoked Tomato Basil, Lemon-Garlic Butter Sauce	16.95
Boca Angel Hair , Cherry Tomatoes, Garlic, Pine Nuts, EVOO and Basil	11.75
Add Breast of Chicken 3.95 Add Prawns 5.95	
Linguine with Prawns , Prawns, Spinach, Tomatoes, Lemon-Garlic Butter Sauce, Parmesan	16.95

ENTREES

Grilled over Hard Wood, Served with Seasonal Vegetables,
two kinds of Chimichurri, as well as our other steakhouse sauces

Marinated Organic Half Semi Boneless Chicken with Yukon Mashed Potatoes	16.95
Pacific Salmon , Roasted Corn and Red Pepper, Sweet Onion Marmalade	18.95
Seafood Skewer , Salmon, Prawns and Ling Cod served on a bed of Orzo Salad	13.95
With a Creamy Lemon Vinaigrette	
Northwest Pacific Snapper , Argentine Spice Rub, Spinach-Orzo Salad, Chipotle Aioli	14.95
Fish & Chips , Malt Vinegar & Tartar Sauce, Duck Fat Fries	12.50
Hanger Steak, 8 oz. House Marinade, Very Lean, Tender and Intense Bold Flavor, Served With Boca Baked Potato	17.95
Beef Brochette, NY & Rib Eye 8oz. Roasted Garlic Mashed Potatoes, Grilled Tomatoes And Onions with a Rosemary Balsamic Reduction	15.95

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
	Yukon Gold Mashed Potato 5

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

BOCA STEAKS & CHOPS

Grilled over Hard Wood,
Served with two kinds of Chimichurri
and Green Peppercorn-Cognac Sauce

Filet Mignon, 8 oz. 29.95
served with Boca Baked Potato
Seasonal Vegetables

New York Strip, 12 oz. 28.50
served with Boca Baked Potato
Seasonal Vegetables

Ribeye, 12 oz. 28.95
served with Boca Baked Potato
Seasonal Vegetables

Tournedos of Tenderloin, 6 oz. 23.50
Served with a Brandy, Dijon and Green
Peppercorn Sauce

Grilled Leg of Lamb 23.95
Raspberry-Mint Demi Glacé,
Yukon Mashed, Seasonal Vegetables

House Brined Pork Chop, 14 oz. 18.75
Apricot, Raisin, Apple Cider Sauce,
Yukon Mashed Potatoes, Seasonal
Vegetables

**28-DAY DRY- AGED,
Gaucho Steak 30 oz.**
Serves Two Persons 58
served with Boca Baked Potato,
Seasonal Vegetables

ENTREE SALADS

Grilled Tri Tip 12.95
Organic Field Greens, Roasted Peppers,
Paprika Vinaigrette

Asian Chicken 12.95
Crisp Lettuces, Cilantro, Toasted Almonds
& Peanuts, Sprouts, Carrots, Dried Rice
Noodles, Zesty Sesame Vinaigrette

Fire Cracker Prawns 16.50
Organic Field Greens,
Black Bean Salsa, Blue Corn Tortillas,
Smoked Paprika Oil

Grilled Salmon Niçoise 15.95
Organic Field Greens, Green Beans,
Olives, Soft Boiled Eggs,
Dijon Mustard Vinaigrette

Seared Tuna Niçoise 15.95
Organic Field Greens, Green Beans,
Olives, Soft Boiled Eggs,
Dijon Mustard Vinaigrette

Dungeness Crab Louie 19.95
Fresh Dungeness Crab Meat,
Iceberg Lettuce, Asparagus,
With a Classic Louie Dressing