

BOCA LANDING

TO SHARE

- GOAT CHEESE CROQUETTE**
delicately fried, gochujang aioli V
- BAKED BRIE**
black mission fig jam, toasted french bread,
local honey, candied walnuts V
- BEEF CARPACCIO***
lemon aioli, arugula, shaved parmesan, sea salt,
crispy capers GF
- ROASTED BEETS**
mint crème fraiche, arugula, roasted
walnuts, meyer lemon vinaigrette GF V

STARTERS

- CHARRED SPANISH OCTOPUS***
nduja, potatoes, olives, cotija,
cilantro scallion vinaigrette GF
- MUSSELS***
coconut milk, kaffir lime, cilantro, chili GF
- PUMPKIN RICOTTA GNOCCHI**
toasted sage butter, almonds V

SALADS

- CAESAR**
challah croutons, shaved reggiano, creamy dressing
- CHILLED SEAFOOD***
scungilli, shrimp, calamari, frisee, crispy garlic
chips, orange segments, citrus vinaigrette GF
- ARUGULA & PROSCIUTTO**
truffle pecorino, poached pear, grape tomato,
candied walnuts, minus 8 vinaigrette GF
- WEDGE**
baby iceberg, applewood bacon, grape tomato,
red onion, maytag bleu cheese dressing GF

ENTREES

- 11 **GRILLED BRANZINO*** 38
garlic spinach, crispy fingerling potatoes, marinated
hot house tomatoes GF
- 18 **PISTACHIO CRUSTED MAHI*** 36
ruby beet risotto, lemon beurre blanc, baby greens
- 14 **BLACK TRUFFLE RAVIOLI** 27
mascarpone, fine herbs, truffle zabaglione V
- 11 **YELLOWTAIL SNAPPER OREGANATA*** 36
escarole and beans, tomato bruschetta, balsamic
reduction
- STUFFED CHICKEN ROULADE*** 26
fontina, prosciutto, pan flashed spinach, butternut
squash puree GF
- 19 **GRILLED SCOTTISH SALMON*** 29
brussels sprout and farro hash, cherrywood
bacon lardons, soy honey glaze GF
- 18 **BARREL CUT FILET MIGNON*** 44
creamy boursin whipped potatoes, grilled asparagus,
port wine demi glace GF
- 15 **CENTER CUT VEAL CHOP*** 48
creamed corn, roasted potatoes, espresso
demi glace GF
- BRAISED SHORT RIB*** 34
12 hour braise, rosemary polenta, crispy leeks GF

SIDES

- rosemary polenta 7
- escarole & beans GF 7
- creamed corn GF 7
- grilled asparagus GF 7
- crispy fingerling potatoes 7
- garlic spinach GF 7

EXECUTIVE CHEF KELLEY RANDALL | SOUS CHEF PHILLIP COGGINS

V= Vegetarian GF= Gluten Free

\$5 share charge - 20% gratuity will be added to parties of 6 or more

please inform us of any allergies or dietary requirements before ordering. Our menu is subject to change based on seasonal availability.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*