

# 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 fraîche, 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\***  
garlic spinach, crispy fingerling potatoes, marinated  
hot house tomatoes **GF**

18    **PISTACHIO CRUSTED MAHI\***  
ruby beet risotto, lemon beurre blanc, baby greens

14    **BLACK TRUFFLE RAVIOLI**  
mascarpone, fine herbs, truffle zabaglione **V**

11    **YELLOWTAIL SNAPPER OREGANATA\***  
escarole and beans, tomato bruschetta, balsamic  
reduction

14    **STUFFED CHICKEN ROULADE\***  
fontina, prosciutto, pan flashed spinach, butternut  
squash puree **GF**

19    **GRILLED SCOTTISH SALMON\***  
brussels sprout and farro hash, cherrywood  
bacon lardons, soy honey glaze **GF**

18    **BARREL CUT FILET MIGNON\***  
creamy boursin whipped potatoes, grilled asparagus,  
port wine demi glace **GF**

15    **CENTER CUT VEAL CHOP\***  
creamed corn, roasted potatoes, espresso  
demi glace **GF**

14    **BRAISED SHORT RIB\***  
12 hour braise, rosemary polenta, crispy leeks **GF**

## SIDES

16    rosemary polenta **7**

16    escarole & beans **GF 7**

16    creamed corn **GF 7**

16    grilled asparagus **GF 7**

16    crispy fingerling potatoes **7**

16    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.