

# LATE LUNCH MENU

## Appetizers

<i>Conch Fritters</i> ..... \$14 with a spicy fiesta sauce	<i>Coconut Shrimp</i> ..... \$14 Gulf shrimp coated with coconut and panko crumbs, deep fried and served with our pineapple chili sauce
<i>Boca Seafood Chowder</i> ..... 6/8	<i>Shrimpcargot</i> ..... \$14 gulf shrimp baked with garlic butter, pesto, bacon and asiago with a side of garlic bread
<i>Guacamole, Salsa Fresca and Chips</i> ..... \$12 our house made guacamole and salsa fresca with chips	<i>Deep Fried Risotto Balls</i> ..... \$12 creamy risotto encrusted with parmesan cheese and Italian bread crumbs, deep fried and served with a side of marinara sauce
<i>Caprese Burrata Salad</i> ..... \$14 fresh burrata cheese, pesto sauce, fresh basil and tomato with a drizzle of extra virgin olive oil and a balsamic reduction	

## Lunch Fare

sandwiches and ribs served with fries

<i>Caesar Salad</i> ..... \$12 with grilled shrimp.....\$20    grilled chicken.....\$15    blackened grouper.....\$22    seared ahi tuna.....\$20	
<i>Boca Spring Salad</i> ..... \$20 pan seared jumbo sea scallops served over spring mix greens with goat cheese, tomato, avocado, strawberries, dried cranberries and candied pecans with a side of raspberry vinaigrette	
<i>Arizona Stetson Chopped Salad</i> ..... \$18 mixed greens, diced Roma tomatoes, Israeli couscous, sweet corn, dried cranberries, candied pistachios and asiago cheese tossed with a basil buttermilk dressing and topped with blackened chicken .....with shrimp...\$22	
<i>Blackened Grouper Fish Tacos</i> ..... \$18 with lettuce, tomato, fiesta sauce and a mango salsa	
<i>Maine Lobsta Roll</i> ..... \$24 Classic New England lobster roll with a touch of mayo served on a buttered brioche bun	
<i>Jello Shot Snapper</i> ..... \$24 fresh snapper of the day coated with our Carribean spice, pan seared and topped with mango salsa and a pineapple jello shot infused with fresh herbs and tequilla, served with rice and beans	
<i>Grouper Sandwich</i> ..... \$22 deep fried or blackened on toasted roll	
<i>Seafood Strudel</i> ..... \$18 shrimp, scallops and crab meat mixed with mushrooms, thyme, cream cheese and a blend of cheeses wrapped in phyllo dough, baked and topped with a lobster sauce and served with rice	
<i>Baby Back Ribs</i> ..... \$16 1/2 rack - slow roasted and wood smoked, coated with BBQ sauce and served with fries and cole slaw	
<i>USDA Prime Beef Hamburger</i> ..... \$14 8oz prime beef ...    add bacon or cheese...\$2.00 ea	
<i>Pulled Pork Sandwich</i> ..... \$16 house smoked pork butt pulled from the bone, topped with pickled red onion, smoked gouda    and a drizzle of BBQ sauce on an toasted bun	

## Baskets

served with fries

<i>Fried Shrimp.....w/cole slaw and fries</i> ..... \$20 jumbo Gulf shrimp breaded and deep fried - served traditional or Buffalo style	<i>Fried Grouper Filet.....w/cole slaw and fries</i> ..... \$23
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there will be an additional charge for splitting items - only one check per table will be issued  
a gratuity of 20% will be added on to parties of six or more