

LATE LUNCH MENU

Appetizers

<i>Conch Fritters</i> \$16 with a spicy fiesta sauce	<i>Boca Seafood Chowder</i> 6/8
<i>Guacamole, Salsa Fresca and Chips</i> \$14 our house made guacamole and salsa fresca with chips	<i>Shrimpcargot</i> \$17 gulf shrimp baked with garlic butter, pesto, bacon and asiago with a side of garlic bread
<i>Fried Calamari</i> \$17 fresh domestic squid with a side of lemon and garlic aioli	<i>Caprese Burrata Salad</i> \$16 fresh burrata cheese, pesto sauce, fresh basil and tomato with a drizzle of extra virgin olive oil and a balsamic reduction

Tuna Nacho Supreme

uncooked sushi grade tuna tossed in our Asian marinade and served over a bed of crispy wonton chips, with wakame salad, wasabi sauce, sriracha mayo, pickled ginger, avocado, red tabiko and a sesame ginger dressing

\$26

Lunch Fare

sandwiches and ribs served with fries

<i>Caesar Salad</i> \$13 with grilled shrimp.....\$22 grilled chicken.....\$17 blackened grouper.....\$28 seared ahi tuna.....\$25	
<i>Boca Summer Salad</i> \$25 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> \$21 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 chickenwith shrimp...\$26	
<i>Blackened Grouper Fish Tacos</i> \$24 with lettuce, tomato, fiesta sauce and a mango salsa	
<i>Parmesan Crusted Snapper</i> \$27 fresh snapper of the day (American Red Snapper when available) cast iron seared with our parmesan and ritz cracker crust and topped with a tomato, olive oil and fresh herb bruschetta with a drizzle of truffle aioli, served with rice pilaf	
<i>Grouper Sandwich</i> \$24 deep fried or blackened on toasted roll	
<i>Baby Back Ribs</i> \$19 1/2 rack - slow roasted and wood smoked, coated with BBQ sauce and served with fries and cornbread pudding	
<i>USDA Prime Beef Hamburger</i> \$15 8oz prime beef ... add bacon... \$2 .. or cheese...\$1 ea	
<i>Chicken and Fried Pickle Sandwich</i> \$18 grilled chicken breast topped with an onion jack cheese, fried pickles, oven roasted tomatoes and our special South Beach aioli served on our ciabatta roll.	
<i>Cheyenne Burger - USDA Prime Beef</i> \$19 8oz prime beef burger topped with Colby jack cheese, bacon, onion rings and BBQ sauce on a toasted roll	
<i>Pulled Pork Sandwich</i> \$18 house smoked pork butt pulled from the bone, topped with onion straws, 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> \$25 jumbo Gulf shrimp breaded and deep fried - served traditional or Buffalo style	<i>Fried Grouper Filet.....</i> \$26 grilled, fried or blackened
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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

consuming raw or less than fully cooked meats, poultry, eggs or fish may increase your risk of food-borne illness