

LATE LUNCH MENU

Appetizers

<i>Tuna Poke</i> \$13 sushi grade ahi tuna marinated in ponzu, green onion, wakame and lime, finished with toasted sesame seeds and served with house fried wonton chips	<i>Onion Rings</i> \$10 sliced thin, lightly breaded and deep fried
<i>Coconut Shrimp</i> \$13 jumbo Gulf shrimp coated with coconut, deep fried and served with a coconut curry sauce	<i>Conch Fritters</i> \$12 with a spicy fiesta sauce
<i>Shrimpcargot</i> \$13 gulf shrimp baked with garlic butter, pesto, bacon and asiago with a side of garlic bread	<i>Boca Seafood Chowder</i> 6/8
	<i>Crab Cake</i> \$14 made with jumbo lump crab and served with a mustard sauce and a touch of mango salsa

Guacamole, Salsa Fresca and Chips

Miguel's famous house made guacamole and salsa fresca with chips
\$11

Lunch Fare

sandwiches and ribs served with fries

<i>Caesar Salad</i> \$9 with grilled shrimp.....\$16 grilled chicken.....\$13 blackened grouper.....\$18 seared ahi tuna.....\$18
<i>Boca Summer Salad</i> \$18 pan seared jumbo sea scallops served over spring mix greens with goat cheese, tomato, avocado, strawberries, dried cranberries and candied pecans with a raspberry vinaigrette on the side
<i>Blackened Grouper Fish Tacos</i> \$17 with lettuce, tomato, fiesta sauce and a mango salsa
<i>Grouper Sandwich</i> \$18 deep fried or blackened on a cornmeal dusted kaiser roll
<i>Crispy Fish Sandwich</i> \$15 deep fried Alaskan cod filet served on a cornmeal dusted kaiser roll with tartar sauce and fries
<i>Crab Cake Sandwich</i> \$15 served on a cornmeal dusted Kaiser roll with lettuce, tomato and a side of mustard sauce
<i>Seafood Strudel</i> \$16 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> \$13 8oz prime beef... add bacon or cheese...\$1.00 ea
<i>Southwest Burger - USDA Prime Beef</i> \$14 our 8oz prime beef burger topped with our house made guacamole and fire roasted salsa with smoked chipotle gouda cheese on an onion brioche roll
<i>Grilled Chicken Pomodoro Sandwich</i> \$14 grilled chicken with oven roasted tomato, fresh mozzarella cheese, bibb lettuce and pesto sauce with a balsamic drizzle served on a toasted ciabatta roll

Baskets

served with fries

<i>Fried Shrimp.....w/cole slaw</i> \$18 jumbo Gulf shrimp breaded and deep fried - served traditional or Buffalo style	<i>Fried Grouper Filet.....w/cole slaw</i> \$17
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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