

LATE LUNCH MENU

Appetizers

<i>Conch Fritters</i> \$14 with a spicy fiesta sauce	<i>Boca Seafood Chowder</i> 6/8
<i>Guacamole, Salsa Fresca and Chips</i> \$12 our house made guacamole and salsa fresca with chips	<i>Shrimpcargot</i> \$14 gulf shrimp baked with garlic butter, pesto, bacon and asiago with a side of garlic bread
<i>Lobster Queso</i> \$17 Maine lobster meat blended with our creamy cheese sauce topped with sherry bread crumbs served with chips	<i>South Beach Baja Shrimp</i> \$15 sautéed fresh gulf shrimp in a spicy sauce of butter, mild Spanish chilis, fresh cilantro and key lime juice, served with a side of garlic bread

Caprese Burrata Salad

fresh burrata cheese, pesto sauce, fresh basil and tomato with a drizzle of extra virgin olive oil and a balsamic reduction
\$14

Lunch Fare

sandwiches and ribs served with fries

<i>Caesar Salad</i> \$12 with grilled shrimp.....\$20 grilled chicken.....\$15 blackened grouper.....\$20 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 cous cous, sweet corn, dried cranberries, candied pistachios and asiago cheese tossed with a basil buttermilk dressing and topped with blackened chicken ...with blackened salmon or shrimp...\$22
<i>Blackened Grouper Fish Tacos</i> \$17 with lettuce, tomato, fiesta sauce and a mango salsa
<i>Maine Lobsta Roll</i> \$22 Classic New England lobster roll with a light touch of mayo served on a buttered brioche hot dog bun
<i>Grouper Sandwich</i> \$18 deep fried or blackened on a cornmeal dusted kaiser roll
<i>Cast Iron Seared Salmon Sandwich</i> \$18 seared to a golden brown and served on a toasted brioche bun with fresh spinach, sliced cucumbers and topped with crispy onion straws and a creamy cilantro aioli
<i>Seafood Strudel</i> \$17 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>Cheyenne Burger - USDA Prime Beef</i> \$15 8oz prime beef burger topped with Colby jack cheese, bacon, onion rings and BBQ sauce on an onion brioche roll
<i>Grilled Chicken Pomodoro Sandwich</i> \$15 grilled chicken with oven roasted tomatoes, 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> \$20 jumbo Gulf shrimp breaded and deep fried - served traditional or Buffalo style	<i>Fried Grouper Filet.....w/cole slaw</i> \$18
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Fried Oysters

fresh Gulf oysters, breaded and deep fried, served with cole slaw
\$20

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