

Small Plates

Grilled Spanish Octopus - GF 14

*Watermelon Corn Salsa, Chervil,
Toasted Macadamia Nut and
Pedro Jimenez Aged Sherry Vinegar*

Jamaican Lamb Patty 13

*Curry Seasoned Diced Lamb, Onion,
Carrot and English Peas baked in a
Flaky Pastry with Mango Ginger Coulis*

Pan Seared Veal Sweetbreads 16

*Fava Bean-Morel Mushroom Sauté,
Celeriac Mousse and Truffle Bordelaise*

Buttermilk Fried Oysters 15

*Half Dozen freshly shucked Gulf Oysters
with Blue Cheese Cream, Shaved Vegetable
Salad and Pickled Red Onion*

Coconut Shrimp 12

Baby Arugula and Roasted Pineapple Rum Dip

Soups & Salads

Soup du Jour

Cup 4.50 Bowl 6

Pass Club Signature Soup 9

*Fresh Gulf Shrimp and Caramelized Onions
in Rich Shellfish Broth Finished with Brandy,
Saffron and Cream then Gratinéed with
Baguette Croutons and Muenster Cheese*

Bistro Salad - GF 6.50

*Local Mixed Greens,
Cucumbers, Tomatoes, Carrot,
Radish & Sherry Shallot Vinaigrette*

Caesar Salad 8

*Hearts of Romaine, Herb Croutons,
Shaved Parmesan, Anchovies
& Blistered Tomatoes*

Grilled Shrimp and Local Farm Greens 16

*Composed Salad of Quinoa, Fregola, Blackened
Pistachio, Peaches and Charred Pearl Onions
over Local Greens tossed in
Meyer Lemon Vinaigrette*

Baby Iceberg Wedge - GF 9

*Applewood Smoked Bacon, Tomato, Red Onion,
Crumble Goat Cheese and Hard Boiled Egg
Drizzled with Blue Cheese Dressing*

Sandwiches

“Damfino” Fish Sandwich - MP

Prepared Blackened, Grilled or Crispy Fried with Cole Slaw & Choice of Remoulade or Tartar

Hand Formed Black Angus Beef Burger 15

*U.S.D.A. Prime Chuck, Short Rib, & Brisket Blend
Choice of Cheese on a Toasted Brioche Bun with French Fries*

Burger Add-Ons

*Cage Free Fried Egg \$2, Applewood Smoked Bacon \$3,
Caramelized Onions \$1, Sautéed Wild Mushrooms \$1*

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs,
or seafood may increase the risk of food borne illnesses.*

Entrées

GF=Gluten Free

Mahi-Mahi Fish and Chips 29

*Panko Crusted or Bronzed, French Fries, Vegetable Slaw,
Shrimp Hush Puppies and Choice of Cocktail, Remoulade or Tartar Sauce*

Chicken Saltim “Boca Grande” alla Farfalle 28

*All Natural Chicken Breast broiled with Prosciutto, Sage and Provolone Cheese over
Bowtie Pasta tossed in Fresh Florida Tomato Sauce*

Key West Pink Shrimp and Scallop Brochette-GF 34

*Skewered and Grilled with Local Spring Vegetables atop
Wild Mushroom Risotto and Fava Bean-Corn Succotash*

Grilled Ora King Salmon - GF

8oz/34 5oz/27

*Warm Watercress Salad with Fregola, Kumquat, Shaved Radish, Carrot
and Blackened Pistachio tossed in Florida Peach Vinaigrette*

Pan Seared Black Grouper - GF

8oz/35 5oz/28

Himalayan Red Rice Pilaf, Julienne Vegetables and English Pea Sauce

Steak Frites - GF 25

Marinated Skirt Steak, Truffled Pommies Frites, Béarnaise & House Made Steak Sauce

Black Angus Filet Mignon-GF

8oz/42 5oz/31

Celeriac Mashed Potatoes, Fiddlehead Ferns, Blistered Heirloom Tomatoes and Saba Drizzle

Chile Rellano con Carnitas 28

*Roasted Poblano Pepper stuffed with Oaxaca Cheese and Slow Cooked Pork Shoulder then fried
in a Light Batter and served with Tomato Sauce, Refritos Negros and Cilantro Lime Rice*

Fried Chicken Platter 21

Butter Steamed Broccoli, Mashed Potatoes and Roasted Chicken Gravy

Build Your Own Noodle Bowl

Yakisoba Noodles tossed with Julienne Vegetables in a Coconut Red Curry Sauce

Ora King Salmon 24 / All Natural Chicken Breast 22 / Key West Pink Shrimp 23

Executive Chef - Michael Klocinski

*Boca Bay Pass Club is dedicated to sourcing the finest local and sustainable products available. Some of our partners are;
Bell & Evans Farms Poultry, Meyer Ranch Beef, Myakka City Farm and Saint John's Family Farm.*