

Small Plates

Lobster Corn Dog 18

*Cornmeal Battered Cold Water Lobster Tail
with Mustard Sauce*

Lamb and Feta Keftedes 14

*Lamb Meatballs with Feta, Pita Chips,
Tatziki and Roasted Peppers*

Scottish Smoked Salmon 16

*Rye Croutons, Lemon Dill Crème Fraîche, Capers,
Pickled Shallot, Shaved Radish and Cucumber*

Pan Seared Foie Gras 18

*Apple Rhubarb Compote, Toasted Pistachio,
Brioche Crostini and Sauternes Syrup*

Coconut Shrimp 14

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 Sherry, Saffron
and Cream then Gratinéed with Baguette Croutons
and Muenster Cheese*

Pesto Grilled Shrimp Caprese 18

*Baby Spinach tossed in Balsamic Vinaigrette, with
Local Tomatoes, Fresh Mozzarella Cheese,
Kalamata Olives and Ciabatta Croutons*

Bistro Salad - GF 6.50

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

Caesar Salad Petite 5.50 / Full 8

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

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 32

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

Bell and Evans Farm Half Chicken-GF 29

*Pan Roasted Organic Boneless Half Chicken, Sautéed Fiddlehead Ferns,
Parsnip Whipped Potatoes and Wild Mushroom Chicken Jus*

Grilled Ora King Salmon-GF

8oz/35 5oz/28

*Warm Baby Kale with Roasted Tomato Vinaigrette, Toasted Pistachio,
Caramelized Pearl Onions, Roasted Baby Heirloom Potatoes and Shaved Radish*

Yellowtail Snapper “Choose Your Style”

Pan Seared - GF 36

Citrus Basmati Rice, Steamed Broccoli and a side of Lemon Butter Sauce

Jamaican Jerk - GF 36

Fresh Okra Medley, Mango-Key Lime Coulis, Gungo Peas and Rice

Maine Lobster Risotto 38

De-Shelled Whole Maine Lobster, Vegetable Parmesan Risotto and Roasted Red Pepper Sauce

Steak Frites-GF 25

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

Black Angus Filet Mignon ala Bourguignon-GF

8oz/44 5oz/33

Burgundy Braised Marble Potatoes, Haricot Verts and Mushroom Duxelle

Thai Fried Duck Breast - GF 30

Bamboo Sticky Rice, Wilted Baby Spinach and Coconut Red Curry Sauce

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 28 / All Natural Chicken Breast 22 / Key West Pink Shrimp 24

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.