

Small Plates

Jumbo Lump Crab Bruschetta 15

Grilled Baguette topped with Blue Crab, Basil, Vine Ripe Tomatoes, Fresh Mozzarella Cheese and Balsamic Vinaigrette

Black and Blue Steak Quesadilla 14

Blackened Tenderloin Tips with Smoked Blue Cheese, Peppers and Onions with Ancho Guacamole

Tuna & Salmon Poke 14

Sweet Onion, Avocado, Chili Flakes, Lime, Scallion and Wakame tossed in Sesame Dressing with Crispy Lotus Root

Duck Sliders 16

Ground Duck with Foie Gras on Toasted Brioche Rolls with Black Truffle Duck Jus and Frisee Lettuce

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 Brandy, Saffron and Cream then Gratinéed with Baguette Croutons and Muenster Cheese

Asian Grilled Shrimp Salad 18

Kaiware Radish Sprouts, Snow Peas, Mandarin Orange Segments, Five Spiced Peanuts, Shaved Carrot and Radish over Mixed Greens tossed in Sesame Ginger Vinaigrette

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

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*

Munich Chicken 27

*All Natural Chicken Breast Paillards Sautéed and Finished in a Creamy Morel Mushroom Sauce
with a Crispy Pretzel Dumpling and Bacon Braised Swiss Chard*

Grilled Ora King Salmon-GF

8oz/34 5oz/27

Himalayan Red Rice Pilaf, Wild Mushroom- Asparagus Sauté and Verjus Beurre Rouge

Bronzed Shrimp Mac and Cheese 33

*Cavatappi Pasta tossed with Teardrop Peppers, Fava Beans and Baby Heirloom Tomatoes in a
Fontina-Smoked Cheddar Cheese Sauce then topped with Ritz Cracker Crumble and Jumbo Gulf Shrimp*

Sesame Seared Ahi Tuna Tataki

8oz/35 5oz/28

Purple Sticky Rice, Baby Bok Choy Medley and Sweet Chili Teriyaki Glaze

Steak Frites-GF 25

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

Black Angus Filet Mignon

8oz/42 5oz/31

*Warm Fingerling Potato Salad with Baby Arugula, Caramelized Pearl Onions,
Smoked Blue Cheese and Focaccia Croutons*

Tacos de Carnitas - GF 28

*White Corn Tortillas, Shredded Pork, Queso Fresco, Onions and Cilantro
Served with Black Bean Refritos and Mexican Street Corn Off the Cobb*

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 25 / 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.*