

Small Plates

Ahi Tuna Tartare 14

*Sesame Vinaigrette, Wonton Chips,
Hijiki Seaweed Salad and Wasabi Aioli*

Octopus Carpaccio - GF 14

*Chilled Baby Octopus, Cucumber Gelee,
Kumquat, Smoked Marcona Almond,
Caviar Lime and Meyer Lemon Sauce*

Duck Confit Wontons 12

*Slow Cooked Duck stuffed with
Red Onion Brûlée, Oyster Mushrooms
and Sweet Hot Mustard Sauce*

Jumbo Lump Crab Dip - GF 15

*Broiled Lump Crab with Boursin Cheese
and Fresh Herbs with Cajun Potato Chips*

Bucheron Cheese Board 12

*French Goat Cheese with a Firm Exterior and a Creamy Paste
with Dried Fruits, Nuts, Crostinis and Fig Jam*

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 Gratineed 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 Gulf Shrimp & Baby Arugula - GF 16

*Granny Smith Apple, Shaved Radish, and
Poached Seckel Pear on Baby Arugula
Macadamia Nut Brie Dressing*

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

Roasted Half Chicken - GF 30

Crispy Bell and Evans Half Chicken, Bacon Florida Corn Risotto, Baby Vegetables and Boca Bay Garden Herb Chicken Jus

Shrimp and Cane Water Farms Grits - GF 32

Blackened Key West Pink Shrimp sautéed with Andouille Sausage, Tomato, Peppers, Onions and Jai Alai Beer with Organic Blue Smoked Gouda Grits

Grilled Ora King Salmon - GF

8oz/34 50z/27

Warm Local Baby Greens tossed in Citrus Vanilla Vinaigrette with Spiced Macadamia Nut, Shaved Fennel, Kumquats and Pink Grapefruit Supremes

Ahi Tuna a la Niçoise - GF

8oz/35 50z/28

Baby Heirloom Tomatoes, Haricot Verts, Fingerling Potatoes, Poached Egg and Niçoise Olives with Lemon Caper Beurre Blanc

Steak Frites - GF 23

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

Black Angus Filet Mignon

8oz/38 50z/29

King Trumpet Mushroom, Baby Zucchini, Okinawan Sweet Potato Croquettes and Maître d Butter

Irish Lamb Stew - GF 28

Root Vegetable Braised Tender Colorado Lamb with English Peas and Baby Carrots

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.