

## *Small Plates*

### **Foie Gras Flatbread 16**

*Arugula Pesto, Foie Gras Sausage,  
Fontina Cheese, Shaved Shallots and  
Baby Heirloom Tomatoes*

### **Pan Seared Jumbo Lump Crab Cake 15**

*Granny Smith Apple-Corn Relish and  
Blood Orange Aioli*

### **Steak Tartare 14**

*Diced Beef Tenderloin with Cornichon,  
Shallot, Dijon Mustard and Garlic with  
Baguette Crostinis and Quail Egg*

### **Crispy Lobster Tacos 18**

*Tempura Battered Lobster Tail,  
Queso Fresco, Mango Salsa and  
Shaved Cabbage in Warm Corn Tortillas*

### **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*

### **Grilled Shrimp & Watercress-GF 17**

*Lychee, Pickled Pineapple, Avocado, Toasted  
Brazil Nut, Shaved Radish & Cucumber over Red  
Watercress tossed in Passion Fruit Vinaigrette*

### **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*

### **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 Saltimbocca alla Bucatini 27**

*All Natural Chicken Breast topped with Prosciutto and Provolone Cheese over Bucatini Pasta, Fava Beans, Portobello Mushrooms, Roasted Red Peppers and Caramelized Pearl Onions tossed in an Arugula Pesto Sauce*

## **Grilled Ora King Salmon-GF**

**8oz/34 5oz/27**

*Warm Baby Kale with Quinoa, Demi-Sec Grapes, Spiced Pecans, Shaved Carrot and Radish tossed in Roasted Shallot Sherry Vinaigrette*

## **Steamed Diver Scallops 35**

*Black Barley, Julienne Vegetables and Point Judith Calamari in a Meyer Lemon Lobster Broth*

## **Pan Seared Black Grouper**

**8oz/35 5oz/28**

*Lemon Herb Spaetzle, Bacon-Apple Blaukraut and Whole Grain Mustard Beurre Blanc*

## **Steak Frites-GF 25**

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

## **Black Angus Filet Mignon**

**8oz/42 5oz/31**

*Roasted Cauliflower, Wild Mushroom Arancini and Black Truffle Butter*

## **Veal Osso Bucco-GF 36**

*Risotto Milanese, Garlicky Baby Spinach and Natural Braising Jus*

## **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 Kocinski*

*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.*