

Small Plates

King Salmon Poke - GF 14

*Ginger Vinaigrette, Plantain Crisps,
Avacado, Cucumber, Sesame
and Maui Onion*

Steak Tartare 13

*Diced Tenderloin of Beef, Cornichon,
Dijon, Shallots, Garlic and
Cage Free Egg Yolk with Ciabatta Crostinis*

Lump Crab Cocktail 15

*Florida Corn, Grape Tomatoes and Fresh
Herbs tossed in Sherry Shallot Vinaigrette
with Ciabatta Crostinis*

Pan Seared Diver Scallops 17

*Fresh Pineapple Salsa and
Roasted Red Pepper Romesco Sauce*

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*

Grilled Gulf Shrimp Caprese 16

*Local Kumato and Baby Heirloom Tomatoes,
Kalamata Olives, Fresh Mozzarella, Baby Greens,
Ciabatta Crostinis, Balsamic Vinaigrette
and Pesto Drizzle*

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

Roasted Half Chicken - GF 30

Wild Rice Pilaf, Pancetta Roasted Brussels Sprouts and Baby Heirloom Tomatoes with a Roasted Red Pepper Romesco Sauce

Scallop & Lobster Mac and Cheese 34

Bronzed Diver Scallops, Fresh Picked Maine Lobster tossed with Cavatappi Pasta, Fava Beans and Florida Corn in a Creamy Boursin Cheese Sauce

Grilled Ora King Salmon - GF

8oz/34 50z/27

Sesame Stir Fried Vegetables, Forbidden Rice and Yuzu Soy Butter

Pan Seared Yellowtail Snapper - GF

8oz/35 50z/28

Spring Asparagus Morel Mushroom Sauté, Beluga Lentils and Meyer Lemon Lobster Fumet

Steak Frites - GF 25

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

Black Angus Filet Mignon

8oz/42 50z/31

Lump Crab Tater Tots, Roasted Cauliflower and Soubise Sauce

Colorado Lamb "Lollipops" - GF

100z/42 50z/31

Rosemary Fondant Potatoes, Bacon Braised Swiss Chard and Mint Chimichurri

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.