

Small Plates

Balsamic Lacquered

Manchester Farms Quail-GF 14

*Micro Herb salad with Roasted Peppers,
Candied Jalapeño & Spiced Valencia Almonds*

Buffalo Style Oysters 15

*Flash Fried and Tossed in Buffalo Sauce
on a Shaved Vegetable Salad with Fococcia
Croutons & Smoked Blue Cheese Dressing*

Seafood Cocktail-GF 28

*Chilled Lobster Tail, King Crab Leg
and Key West Pink Shrimp with Lemons
Cocktail & Horseradish Sauces*

Pan Seared Foie Gras 17

*Pecan Raisin Crostini, Apple Ginger
Compote & Winter Spiced Cherry Duck Jus*

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 Gratineed
with Baguette Croutons and Muenster Cheese*

Tropical Grilled Shrimp-GF 16

*Blood Orange, Spiced Macadamia Nuts, Shaved
Radish, Dried Papaya, Toasted Coconut and
Teardrop Peppers over Baby Arugula
tossed in Mango 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

Roasted Free Range Boneless Half Chicken-GF 29

Fingerling Sweet Potato Hash with Charred Pearl Onions, Fire Roasted Chestnuts, Sweet Corn and Rosemary Chicken Jus

Cedar Planked Ora King Salmon-GF

8oz/34 50z/27

Forbidden Black Rice, Shaved Brussels Sprout Mélange and Bourbon-Bacon Tomato Jam

Lazy Man's King Crab Legs - GF 45

De-Shelled Alaskan Red King Crab Legs, Warm Pancetta Potato Salad, Grilled Asparagus and Drawn Butter

Pan Seared Black Grouper-GF

8oz/35 50z/28

Local Citrus Basmati Rice, Coconut Creamed Spinach and Mango Chutney

Steak Frites-GF 25

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

Black Angus Filet Mignon-GF

8oz/42 50z/31

Jalapeño Cheddar Tater Tots, Roasted Corn -Wild Rice Salsa and Red Pepper Syrup

Ras El Hanout Seasoned Domestic Rack of Lamb

100z/42 50z/31

Vegetable Cous-Cous, Cumin Vanilla Poached Baby Carrots and Cilantro Vindaloo 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 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.