

## *Small Plates*

**Apple Balsamic Glazed Duck Confit-GF 14**  
*Roasted Baby Beets, Five Spiced Pumpkin Caramelized Pearl Onions, and Feta*

**Chicken Liver Pate 13**  
*Port Gelée, House Pickled Vegetables, Spicy Mustard and Baguette Crostinis*

**Coconut Shrimp 12**  
*Baby Arugula and Roasted Pineapple Rum Dip*

**Jumbo Lump Crab Cake 16**  
*Apple Jicama Slaw and Corn Maque Choux*

**Seafood Stuffed Oysters 15**  
*Freshly shucked Gulf Oysters baked with Crab, Shrimp and Lobster with a side of Remoulade Sauce*

## *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*

**Grilled Shrimp and Baby Spinach 16**  
*Applewood Smoked Bacon, Hard Boiled Egg, Shaved Red Onion, Beech Mushrooms and Feta Cheese tossed in Banyules 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*

## **Indian Butter Chicken-GF 26**

*All Natural Chicken Breast Baked in an Indian Curry Sauce with Cilantro-Lime Basmati Rice,  
Baby Spinach, Cumin Toasted Naan Bread and Yogurt Raita Sauce*

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

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

*Wilted Baby Kale with Roasted Delicata Squash, Parsnip, Pickled Pearl Onions  
Toasted Pistachio tossed in a Calvados Maple Vinaigrette*

## **Yellowtail Snapper en Cocotte-GF 35**

*Camargue Red Rice Pilaf, Zucchini, Yellow Squash and Tomato  
Steamed in a Lemon Garden Herb Fumet*

## **Bronzed Black Grouper**

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

*Jalapeño Corn Pudding, Bacon Braised Swiss Chard and Crayfish Butter Sauce*

## **Steak Frites - GF 25**

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

## **Black Angus Filet Mignon-GF**

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

*Lobster Mashed Potatoes, Butter Steamed Broccoli and Sauce Diane*

## **Prosciutto and Fontina Stuffed Veal Chop-GF 38**

*Wild Mushroom Risotto, Garlic Rapini and Romesco 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 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.*