AT BOCA BEACH CLUB

AVAILABLE FROM 11:00AM - 4:00PM

STARTERS
Grilled Medi Plate 23
hummus, larro & tabbouleh salad, falafel, baby zucchini, blueberries, berbere spiced pumpkin & sunflower seeds, heirloom tomatoes, naan, lavash, lemon olive oil
Molcajete Guacamole* 19
add an assortment of fresh vegetables 5
add chipotle bacon, corn & pepitas 8
Chilled Shrimp* 9 EA
colossal shrimp cocktail “straight up”, lemon, horseradish cocktail sauce
Grilled Chicken Wings 18
harissa rubbed, tzatziki, mango chutney, warm naan
Asian Shrimp Pot Stickers 24
ginger soy dipping sauce

SALADS & POKE
Shaken Chop Chop 17
asian greens, edamame, napa cabbage, bell peppers, soy nuts, wasabi peas, peanut ginger vinaigrette
Mediterranean Spoon Salad* 16
romaine hearts, arugula, charred vegetables, shaved zucchini, shelling beans, coppa, herbed feta, soft naan, golden vinaigrette
Fall Harvest Salad 18
shaved brussels sprouts, baby kale, sprouts, pear, spiced pecan, roasted butternut squash, pickled cranberries, goat cheese, apple cider vinaigrette
Salad Enhancements
grilled chicken 6 grilled mahi 9 chilled shrimp 11
Ahi Tuna Poke 22
fresh tuna, cucumber, edamame, scallion, coconut quinoa rice, tamari soy, sriracha aioli, grilled avocado, nori chip

SANDWICHES
Pork Belly Grilled Cheese 18
crispy pork belly, smoked gouda, red onion marmalade, pomey dijonaisse, country white bread
Steak Bánh Mì 26
coriander and peppercorn skirt steak, pickled daikon and carrot, cucumber, chili mayo, sourdough
Lobster “Philly” 34
goat cheese, crispy pancetta, avocado, cherry pepper relish
Smoked Salmon B.L.T. 21
bacon, bibb lettuce, dill mayo, sun-dried tomato, sourdough, heirloom tomato
Chicken B.A.L.T. 19
shaved all natural chicken, black pepper-maple bacon, florida avocado, baby arugula, heirloom tomato, basil aioli, ciabatta
Toasted Salad Sandwich 22
toasted multigrain bread, bean sprouts, heirloom tomato, cucumber, lettuce, spinach, avocado, lemon ricotta cheese, basil aioli

MAINSTAYS
Local Catch 34
harissa rubbed cauliflower, corn mash, avocado salado, lime
Topless Burger* 21
wild greens, sweet onion, calamata olive, zucchini, pepperoncini, heirloom tomato, whipped burrata choice of waygu, turkey, salmon
Spiced Sous Vide Chicken 26
roasted red pepper, nuts, seeds, rosemary butternut wedge, cauliflower salad, moroccan carrot spread, pomegranates
Adobo Rubbed Fish Tacos 22
red cabbage, shaved radish, avocado-serrano crema, chimi, 50/50 tortilla
Smashed Beach Burger 19
custom blend, caramelized onions, aged cheddar, bacon, BBC sauce

SWEETS
Jumbo Chocolate Chip Cookie 4
Key Lime Pie 8
Chocolate Cake 8
Salted Caramel Cheesecake 8

KIDS MEALS 14
Chicken Tenders
Hot Dog
Hamburger
Grilled Cheese
Chicken and Cheese Quesadilla

SIDES 8
Farro & Tabbouleh Salad
Waffle Fries
Sweet Potato Fries
House Salad
Fresh Fruit

Sides

We are committed to sustainability and the environment. We utilize 100% compostable products. Biodegradable straws are available upon request.

*Gluten-free: Gratuity not included. A 20% gratuity will be added to parties of 6 or more. Prices subject to 7% Florida state tax. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
**SPECIALTY AND FROZEN DRINKS**

extend your drink with a shaker

**Rock N’ Reggae** 18 | 36
Don Q Pasión & Coconut Rums, Shipwreck Mango Rum, House Tropical Juice Blend, Myers’s Dark Rum Floater

**Fall Sangria** 17 | 34
Fireball Whiskey, Meiros Pinot Noir, Fresh Apple Cider

**Watermelon Basil Margarita** 17 | 34
Don Julio Tequila, Triple Sec, Marie Brizard Watermelon, Fresh Watermelon, Basil, Citrus

**Berry Peachy Mule** 16 | 32
Pinnacle Vodka, Peach Purée, Muddled Strawberry, Fresh Lime Juice, Ginger Beer

**Skinny Bikini** 17 | 34
Ketel One Botanical Grapefruit & Rose Vodka, Fresh Lime and Grapefruit, St. Germain & Soda

**Cucumber Cooler** 17 | 34
Ketel One Botanical Cucumber & Mint Vodka, Muddled Cucumber & Mint, Fresh Lime

**Tequila Sunset** 19 | 38
Patrón Reposado, Fresh Lime Juice, Agave, Meiros Pinot Noir

**Frozé** 17 | 34
Meiros Rosé, Pinnacle Vodka

**Lillet All Day** 17 | 34
Fresh Muddled Strawberry and Mint, Pinnacle Vodka, Lillet Rosé

**Classic Daiquiri** 16 | 32
With Your Choice of Purée: Strawberry | Mango | Banana | Peach
Add Myers’s Dark Rum Floater 4

**Piiña Colada** 17 | 34
Cruzan Light Rum, Myers’s Dark Rum, Cream of Coconut, Pineapple

**Miami Vice** 17 | 34
Bacardi Rum, Strawberry Daiquiri, Piiña Colada

**WINE**

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<td>Prosecco La Marca</td>
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<td>Sparkling Chandon Brût</td>
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<td>Rosé Rock Angel</td>
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<td>26</td>
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<td>Chardonnay Sonoma-Cutrer</td>
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<td>Sauvignon Blanc Kim Crawford</td>
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<td>19</td>
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<tr>
<td>Pinot Grigio Santa Margherita</td>
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**BEVERAGES**

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<tbody>
<tr>
<td>Coke, Diet Coke, Sprite, Ginger Ale</td>
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<td>Iced Tea</td>
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<td>Lemonade</td>
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<td>Perrier</td>
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<td>Evian Water</td>
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<td>Banana Banshee</td>
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<td>Blue Raspberry</td>
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<td>Frozen Lemonade</td>
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<td>Caribbean Breeze</td>
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**BEER**

**Imports**

- Corona | 9
- Corona Light | 9
- Heineken 16oz | 9
- Peroni | 9
- Stella Artois 16oz | 9
- O’Doul’s | 8

**Domestic**

- Bud Light 16oz | 9
- Miller Light 16oz | 9
- Coors Light 16oz | 9
- Michelob Ultra 16oz | 9
- Blue Moon 16oz | 9
- Angry Orchard Cider | 9

**Local & Craft**

- Cigar City Florida Cracker Wheat | 8
- Due South Category 3 IPA 16oz | 10
- South Beach Blood Orange IPA | 9
- Native Lager | 8
- Funky Buddha Hop Gun IPA | 9
- Concrete Beach Havana Lager | 8

**Bucket Special**

- Mix & Match 6 Beers | 45

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