



## *Small Plates*

### **Colossal Crab Martini 17**

*Florida Corn & Baby Heirloom Tomato tossed in  
White Balsamic Tarragon Vinaigrette with  
Ciabatta Crostinis*

### **Grilled Portuguese Octopus 15**

*Chorizo, Caramelized Pepper Brulee,  
Ancho Corn Tortilla Crisps and Chimmichurri*

### **Grilled Shrimp Baby Iceberg Wedge 18**

*Applewood Smoked Bacon, Tomato, Red Onion,  
Crumble Goat Cheese and Hard Boiled Egg Drizzled  
with Blue Cheese Dressing and Herb Grilled Gulf Shrimp*

### **Scallops and Watermelon 18**

*Pan Seared Diver Scallops,  
Compressed Watermelon, Florida Corn,  
Avocado Coulis and Pickled Daikon Radish*

### **Pan Seared Foie Gras 16**

*Peach Macadamia Nut Compote &  
Passion Fruit Gastrique on Toasted Brioche*

### **Roasted Beet, Beef and Blue Cheese 14**

*Tenderloin of Beef Meatballs stuffed with  
Maytag Blue Cheese atop Roasted Beets, Baby Arugula,  
Pickled Red Onion and Mustard Balsamic Vinaigrette*

## *Soups & Salads*

### **Soup du Jour**

*cup 4.5 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*

### **Bistro Salad 6.5**

*Local Mixed Greens, Cucumbers, Tomatoes,  
Carrot, Radish & Sherry Shallot Vinaigrette*

### **Caesar Salad 8**

*Hearts of Romaine Lettuce, Herb Croutons,  
Shaved Parmesan, Anchovies  
& Blistered Tomatoes*

# Entrees

Catch of the Day market price

**Pan Seared Diver Scallops 32**

*Himalayan Red Rice Pilaf, Wilted Baby Arugula, Pickled Pineapple, Demi-Sec Crimson Grapes and Pink Grapefruit Lemongrass Vinaigrette*

**Shrimp Rockefeller Mac and Cheese 30**

*Sautéed Key West Pink Shrimp with Bacon, Spinach and Garganelli Pasta Tossed in Alfredo with a Touch of Pernod and Shaved Parmigiano-Reggiano*

**Grilled Ora King Salmon 8oz/34 5oz/27**

*Roasted Poblano-Chorizo Risotto, Grilled Mexican Street Corn and Avocado Mousse*

**Pan Seared Florida Grouper 8oz/35 5oz/28**

*Bamboo Rice, Grilled Summer Vegetables and Coconut Rum Butter*

**Black Angus Filet Mignon 8oz/38 5oz/29**

*Roasted New Potatoes, Grape Tomatoes, Caramelized Pearl Onions and Fourme d'Ambert Bordelaise Sauce*

**Colorado Lamb Porterhouse 14oz/36 7oz/28**

*Wild Mushroom Risotto, Julienne Vegetables and Pass Club Garden Gremolata*

**Chicken Parmesan 26**

*All Natural Chicken Pan Fried in Extra Virgin Olive Oil then Broiled with Aged Provolone and Fresh Mozzarella atop Bucatini Pasta with Marinara Sauce and Shaved Parmigiano-Reggiano*

*Boca Bay Pass Club is dedicated to sourcing the finest local and sustainable products available. Some of our partners are; Joyce Farms Poultry, Meyer Ranch Beef, Myakka City Farm and Saint Johns Family Farm to name a few.*