



Small Plates

GF = Gluten Free

Pan Seared Foie Gras 16

*Jalapeno-Florida Corn Hash,
Blistered Baby Heirloom Tomatoes,
Cornbread Crostini
and Garden Rosemary Duck Jus*

Grilled Portuguese Octopus - GF 15

*Roasted Pumpkin, Cured Chorizo,
Pepitas and Chimichurri*

Pumpkin Gnocchi 14

*Pancetta Lardons,
Goat Cheese Caramelized Pearl Onions,
Roasted Wild Mushrooms
and Sage Beurre Noisette*

Wild Mushroom Arancini 13

*Crispy Local Fresh Mozzarella
Stuffed Wild Mushroom Risotto Balls,
Roasted Peppers,
Pesto Ailoi and Micro Arugula*

Alaskan King Crab - GF 17

*Avocado, Pickled Pineapple,
Coconut Coulis
and Toasted Macadamia Nut*

Duck Confit & Baby Kale - GF 18

*Poached Seckel Pear, Spiced Pecans,
Pickled Shallots and Rogue Creamery
Smokey Blue Cheese
Tossed in Apple Maple Vinaigrette*

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*

Bistro Salad - GF 6.50

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

Caesar Salad - GF 8

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

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs,
or seafood may increase the risk of foodborne illnesses.*

Entrees

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Catch of the Day - Market Price

Goat Cheese & Roasted Red Pepper Stuffed Chicken 28

Wilted Baby Spinach, Wild Mushroom Risotto and Lemon Caper Butter Sauce

Sonoran Shrimp Cavatappi 30

*Sautéed Key West Pink Shrimp with Roasted Florida Corn, Poblano Peppers,
Caramelized Onion and Baby Heirloom Tomatoes
Tossed in a Chipotle Queso Blanco Sauce*

Grilled Ora King Salmon - GF

8oz/34 50z/27

*Roasted Baby Beets, Fire Roasted Chestnuts,
Pickled Shallot and Baby Kale with Ginger-Blood Orange Vinaigrette*

Pan Seared Florida Grouper

8oz/35 50z/28

*Coconut Lychee Sticky Rice, Julienne Vegetables,
Passion Fruit Beurre Blanc and Macadamia Nut Crumble*

Black Angus Filet Mignon - GF

8oz/38 50z/29

*Roasted Brussels Sprout Mélange, Caramelized Shallot Mashed Potatoes
and Black Truffle Bordelaise Sauce*

Colorado Lamb Porterhouse

14oz/36 70z/28

*Merguez Sausage-Autumn Squash Cassoulet
with Cornbread Streussel Topping and Herb Chimichurri Drizzle*

Braised Berkshire Farms Pork Shank 28

*Whole Grain Mustard Spaetzels, Bacon Braised Swiss Chard,
Natural Jus and Mountain Berry Chutney*

Executive Chef - Michael Klocinski

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 John's Family Farm.