

APPETIZERS

HUMMUS

with toast points 10

CRISPY ARTICHOKEs

with Bleu cheese dip 12

BOCADO AVOCADO

grilled half avocado, charred plum tomatoes, roasted corn, arugula, cilantro & lime aioli 12

BRUSSELS SPROUTS

sautéed with Chorizo sausage, white wine, garlic and topped with Parmesan cheese 13

GRILLED HALLOUMI

Mediterranean cheese with grilled tomato and extra virgin olive oil 13

BOCADO FRIES

hand cut, topped with truffle oil and feta 9

SEA SCALLOPS

sautéed spinach, mushroom, fried capers, saffron sauce 16

GRILLED OCTOPUS

with chorizo, capers, roasted baby potatoes 15

FRIED CALAMARI

lightly fried baby calamari, served with spicy marinara sauce 13

MUSSELS

PEI mussels sautéed with white wine, scallions & cherry tomatoes 13

KATAIFI SHRIMP

wrapped in shredded filo dough, with lemon & honey mustard 15

CRAB CAKE

jumbo lump crab meat, served with corn salsa, fried capers, Cajun remoulade 15

CHEESE PLATTER

variety of gourmet cheeses 16

SALADS

HOUSE SALAD

organic baby greens, avocado, cherry tomatoes, cucumber, lemon herb vinaigrette 12

CAESAR SALAD

crisp romaine lettuce, Parmesan cheese, croutons, Caesar dressing 13

BOSC PEAR

fresh spinach, sliced almonds, dried cranberries, shaved asiago cheese, sherry wine vinaigrette 16

BABY ROCKET ARUGULA

green apples, cayenne candied walnuts, sweet dates, Manchego cheese, honey balsamic vinaigrette 15

RUSSIAN RED KALE

quinoa, strawberries, goat cheese, almond, sherry wine vinaigrette 16

CHOPPED MEDITERRANEAN

bell pepper, plum tomatoes, feta cheese, cucumber, Kalamata olives, capers, lemon herb vinaigrette 15

CHICKEN PAILLARD

grilled chicken breast served over organic baby greens, red grapes, almonds, lemon herb vinaigrette 18

Add: Chicken 5 – Shrimp 7 - Skirt Steak 8 – Salmon 8

FLAT BREADS

MARGHERITA

fresh mozzarella, basil, plum tomato sauce 14

CREMINI MUSHROOM

herb goat cheese, rosemary, thyme, garlic & truffle oil 16

CHORIZO

aged Manchego cheese & chipotle tomato sauce 16

PROSCIUTTO AND FIG

Prosciutto di Parma, goat cheese, fig jam, baby arugula, balsamic glaze 17

BURGERS AND SANDWICHES

served with organic mixed greens salad or hand cut fries

BOCADO BURGER

avocado, applewood smoked bacon, onions, Fontina cheese, arugula, lemon aioli 19

CRAB CAKE BURGER

jumbo lump crab meat, Cajun remoulade 19

BLACK ANGUS BURGER

arugula, tomatoes 15

MEDITERRANEAN LAMB BURGER

artichoke hearts, roasted peppers, mint infused Greek yogurt 19

CHICKEN HALLOUMI SANDWICH

grilled chicken, Mediterranean cheese, tomato, cucumber, lemon aioli 16

TURKEY CLUB

thin sliced turkey breast, applewood smoked bacon, tomato, avocado, chipotle mayo 17

FRESH PASTA

(gluten free pasta available)

PENNE ALLA VODKA

traditional tomato cream sauce 17

SPINACH LINGUINE

fresh seasonal vegetables, white wine & garlic sauce 18

LINGUINE BOLOGNESE

our classic meat ragu sauce 19

MERGUEZ FETTUCCINE

Mediterranean lamb sausage, broccoli, cherry tomato, basil, Kalamata olives, in white wine sauce 19

CHICKEN FETTUCCINE

grilled rosemary chicken, wild cremini mushroom, green peas, cherry tomato and walnut pesto cream 20

GNOCCHI

with mushrooms, choice of truffle alfredo sauce or marinara sauce 18

FRUTTI DI MARE

squid ink linguini, jumbo shrimp, baby calamari, mussels and sea scallops, in spicy saffron tomato broth 26

ENTRÉES

OVEN ROASTED ROSEMARY CHICKEN

braised French lentils, asparagus, citrus jus 22

STEAK AND FRITES

grilled 12 oz. NY strip steak, broccoli rabe, hand cut crispy fries 29

GRILLED SKIRT STEAK

wild cremini mushrooms, roasted potato hash, grilled zucchini, and balsamic reduction 29

GRILLED SALMON

Russian red kale, quinoa, lemon, extra virgin olive oil 27

PAN SEARED BRANZINO

Broccoli rabe, cherry tomato, shallots, olives, capers, white wine sauce 29

LAMB CHOPS

asparagus, mashed potato, red wine reduction 33



SIDES

*Grilled Asparagus 7 - Broccoli Rabe 7 - Brussel Sprouts 7
Hand Cut Fries 5 - Garlic Spinach 6*

Please alert your server of any food allergies, as not all ingredients are listed on the menu.
Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food-borne illnesses.