

APPETIZERS

HUMMUS

with toast points 10

CRISPY ARTICHOKEs

with Bleu cheese dip 13

BOCADO AVOCADO

grilled half avocado, charred plum tomatoes, roasted corn, arugula, cilantro & lemon aioli 13

BRUSSELS SPROUTS

sautéed with Chorizo sausage, white wine, garlic and topped with Parmesan cheese 14

GRILLED HALLOUMI

Mediterranean cheese with grilled tomato and extra virgin olive oil 14

BOCADO FRIES

hand cut, topped with truffle oil and feta 10

SEA SCALLOPS

sautéed spinach, mushroom, saffron sauce 17

GRILLED OCTOPUS

with capers, fennel, roasted baby potatoes 15

FRIED CALAMARI

lightly fried baby calamari, served with spicy marinara sauce 14

MUSSELS

PEI mussels sautéed with white wine, scallions & grape tomatoes 14

KATAIFI SHRIMP

wrapped in shredded filo dough, with lemon & honey mustard 16

CRAB CAKE

jumbo lump crab meat, served with corn salsa, Cajun remoulade 16

CHEESE PLATTER

variety of gourmet cheeses 17

SALADS

HOUSE SALAD

organic baby greens, avocado, grape tomatoes, cucumber, lemon herb vinaigrette 13

CAESAR SALAD

crisp romaine lettuce, Parmesan cheese, croutons, Caesar dressing 14

BOSC PEAR

fresh spinach, sliced almonds, dried cranberries, Manchego cheese, sherry wine vinaigrette 17

BABY ROCKET ARUGULA

green apples, candied walnuts, sweet dates, Manchego cheese, honey balsamic vinaigrette 16

RUSSIAN RED KALE

quinoa, strawberries, goat cheese, almond, sherry wine vinaigrette 17

CHOPPED MEDITERRANEAN

bell pepper, tomatoes, feta cheese, cucumber, Kalamata olives, capers, lemon herb vinaigrette 16

CHICKEN PAILLARD

grilled chicken breast served over organic baby greens, red grapes, almonds, lemon herb vinaigrette 19

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

FLAT BREADS

MARGHERITA

fresh mozzarella, basil, plum tomato sauce 15

CREMINI MUSHROOM

herb goat cheese, rosemary, thyme, garlic & truffle oil 17

CHORIZO

aged Manchego cheese & chipotle tomato sauce 17

PROSCIUTTO AND FIG

Prosciutto di Parma, goat cheese, fig jam, baby arugula, balsamic glaze 18

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 20

CRAB CAKE BURGER

jumbo lump crab meat, Cajun remoulade 21

BLACK ANGUS BURGER

arugula, tomatoes 16

MEDITERRANEAN LAMB BURGER

artichoke hearts, roasted peppers, mint infused Greek yogurt 20

CHICKEN HALLOUMI SANDWICH

grilled chicken, Mediterranean cheese, tomato, cucumber, lemon aioli 17

TURKEY CLUB

thin sliced turkey breast, applewood smoked bacon, tomato, avocado, chipotle mayo 18

FRESH PASTA

(gluten free pasta available)

PENNE ALLA VODKA

traditional tomato cream sauce 18

SPINACH LINGUINE

fresh seasonal vegetables, white wine & garlic sauce 19

LINGUINE BOLOGNESE

our classic meat ragu sauce 20

MERGUEZ FETTUCCHINE

Mediterranean lamb sausage, broccoli, grape tomato, basil, Kalamata olives, in white wine sauce 20

CHICKEN FETTUCCHINE

grilled rosemary chicken, mushroom, green peas, and alfredo sauce 21

GNOCCHI

with mushrooms, choice of truffle alfredo sauce or marinara sauce 19

SEAFOOD FRA DIAVOLO

linguini, jumbo shrimp, calamari, mussels, in spicy marinara sauce 27

ENTRÉES

OVEN ROASTED ROSEMARY CHICKEN

braised French lentils, asparagus, citrus jus 23

STEAK AND FRITES

grilled 12 oz. NY strip steak, broccoli rabe, hand cut crispy fries 30

GRILLED SKIRT STEAK

wild cremini mushrooms, roasted potato hash, grilled zucchini, and balsamic reduction 30

GRILLED SALMON

Russian red kale, quinoa, lemon, extra virgin olive oil 28

PAN SEARED BRANZINO

broccoli rabe, grape tomato, fennel, shallots, capers, white wine sauce 30



SIDES

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