

Appetizers

SHRIMP AND AVOCADO TOWER

Shrimp, avocado, papaya, pineapple and apple in a citrus sauce with a hint of cilantro.
\$9

TRADITIONAL CEVICHE

Tender pieces of fresh fish or shrimp, red onions, carrots, cilantro and rice wine vinegar pickled cucumbers.
\$9

TROPICAL CEVICHE

Tender pieces of fresh fish or shrimp, pineapple, mixed bell peppers, red onion and cilantro in a citrus avocado sauce.
\$9

MUSSELS ROCKEFELLER

Local mussels stuffed with lobster and bacon. Topped with mozzarella.
\$13

MIXED APPETIZER PLATE

Grilled steak, breaded shrimp, sauteed fish, breaded calamari rings are served with honey mustard and tartar sauces on the side accompanied with bruchettas.
\$20

Soup

CREAM OF LOBSTER

Delicious lobster bisque with tomato, celery, onion and white wine.
\$18

CALDO DE MARISCOS

Fish, shrimp, lobster, mussels and calamari in a light seafood broth.
\$18

Salad

CITRUS SALAD

Mixed greens tossed with orange slices, avocado, cherry tomatoes, black olives, and candied peanuts in a balsamic vinaigrette.
\$9

LOBSTER SALAD

Tender lobster medallions served on a bed of mixed greens accompanied with hearts of palm. Served with a yogurt dill dressing.
\$15

COBB SALAD

Mixed greens, tomato, bacon pieces, grilled chicken, egg, avocado, black olives and cheddar cheese with a balsamic vinaigrette dressing.
\$12

VEGETABLE MEDLEY SALAD

A seasonal assortment of fresh sauteed vegetables tossed in extra virgin olive oil.
\$9

Sandwiches

BOCA OLAS BURGER

6oz grilled beef patty topped with cheese, bacon, caramelized onions, mushrooms, lettuce and tomato on a fresh baked bun.
\$9

CHICKEN

5oz boneless chicken breast grilled and marinated with teriyaki sauces topped with caramelized onions, served with lettuce, tomato and cucumber on ciabatta bread.
\$8

FISH

5oz fresh fish filet sauteed to perfection with grilled eggplant, carrot and zucchini on ciabatta bread with a herb tartar sauce.
\$8

VEGGIE BURGER

Eggplant pattie, cheese and parsley served on a fresh baked bun topped with sauteed mushrooms and caramelized onions.
\$8

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES

Main Course

PRAWNS A LA ORLY

Breaded prawns in a tamarindo sauce served over potato puree and cherry tomato.
\$21

COCONUT SHRIMP

Crispy coconut breaded shrimp served over potato puree, cherry tomato and a side of honey mustard.
\$19

GARLIC OR GRILLED SHRIMP

Your choice of grilled or savory garlic sauteed prawns.
\$19

STUFFED MAHIMAHU

8oz fillet of grilled mahimahi stuffed with shrimp in a white wine cream sauce.
\$16

Almond Snapper

Fresh snapper fillet in a butter and almond sauce.
\$16

COCONUT CURRY SNAPPER

Fresh snapper in a delicious coconut curry sauce.
\$16

LOBSTER MERNIER

Lobster medallions sauteed in a Mernier sauce.
\$22

SURF AND TURF

4oz of grilled tenderloin filet in a mushroom butter sauce paired with a fresh lobster tail with mernier sauce.
\$24

HERB BUTTER TENDERLOIN

8oz of grilled tenderloin medallions in white wine herb butter sauce.
\$19

PEPPERCORN TENDERLOIN

8oz of grilled tenderloin filet in a black peppercorn sauce.
\$18

CALICHE CHICKEN

Boneless chicken breast in a roasted pumpkin seed sauce.
\$15

SOY GINGER CHICKEN

Boneless chicken breast in a soy ginger demiglaze.
\$15

PORK CUTLETS

Slow cooked pork cutlets in a lemon butter sauce.
\$16

FRESH VEGETABLE LINGUINI

Linguini al dente with fresh mushrooms and vegetables saute in olive oil.
\$14

SHRIMP FETTUCCINE

Fettuccine al dente with fresh shrimp in a light olive oil and grilled pepper sauce.
\$16

COCONUT TOFU

Coconut breaded tofu in a pineapple vegetable sauce, served with rice.
\$16

ALL ENTREES ARE SERVED WITH YOUR CHOICE OF WHITE RICE OR
POTATO PUREE & GRILLED OR SAUTEED VEGETABLES