

Small Plates

Absinthe crab cake \$9
With braised fennel...tarragon aioli

Duck confit \$9
Caramelized leg of duck & Frisée .

Tuna tartare \$9
with caper berries and fresh salt and pepper
crackers

Calamari \$7
Crispy calamari with fresh horseradish cocktail
sauce, lemon caper aioli and absinthe tartar
sauce.

Country pâté \$6
with crostini and cornichon

Fromage duet \$10
Todays selection of two cheeses with candied
walnuts

Seared Scallop \$9
Polenta crusted scallop on a bed of fresh corn
ragout

Mini Maine lobster roll \$10
Lobster salad on a toasted brioche

Tiny plates \$16
Choose any four items from above to create
your own sample platter

Light Fare

Absinthe burger \$12
10 oz Kobe style burger on a brioche bun, aged
blue cheese.

Maine lobster roll - a la Boca \$16

Raton
Lobster salad on toasted brioche. Served with
potato salad.

Rotisserie chicken sandwich \$11
Sliced chicken on a ciabatta roll.

Chop salad \$9
Tomato, garbanzo beans, kalamata olives,
cucumber, egg, carrot, onion & Parmesan. Add
chicken \$3 shrimp \$5.

Hearts of romaine \$7
Traditional Caesar dressing and aged
parmesan tuile. Add chicken \$3 Shrimp \$5

Entrées

Rotisserie chicken \$14
With garlic pureed potatoes, creamy spinach &
mushroom jus.

Sautéed wild salmon \$19
With spring vegetable ragout, onion cream
sauce & fennel compote.

Crispy chicken paillard \$14
over a bed of arugula, cherry tomato and fresh
mozzarella

Skirt steak with pommes frites \$17
with summer tomato salsa