

SNAXX

Quahog Chowder

Wellfleet, North Country Bacon, crackers
9

Mussels

Blue Hill Bay, linguica-tomato broth, herbed crostini
11

Crab Cakes

Maryland crab, Maine Peekey Toe
Pink Lady apple and celery root slaw
15

Calamari Frito Misto

Point Judith, pickled peppers, haricot verts,
chipotle chili
11

Tuna Crudo*

Dikon, sunomono salad, sesame-yuzu
14

BOKX of Shells*

Maine lobster, oysters, shrimp, mussels,
native crab claw
25

Shrimp

colossal, grilled, gremolata, tomato concasse
24

Oysters*

Granny Smith apple mignonette
18

Carpaccio*

Meyers Farms, micro arugula, roasted tomato,
smoked salt
15

BOKX OF GREENS

Wedge

Boston bibb, North Country bacon, apple,
Great Hill blue, creamy thyme
9

Asparagus*

crispy egg, wild mushroom,
white balsamic and truffle vinaigrette
11

Romaine*

white anchovy, shaved Reggiano
8

Beets

Vermont goat cheese truffle
pistachio-orange vinaigrette, Port syrup
11

Chopped Salad

Boston lettuce, hard egg, cheddar, tomato,
cucumber red onion, honey balsamic
10

AMERICAN PRIME

Scallops

Georges Bank, pan roasted,
watercress, fennel, champagne-caviar butter
29

Tuna*

yellow fin, wood grilled, gai lan broccoli, hon shimeji mushroom
sweet chili ginger
26

Salmon

Scottish, wood grilled, merguez white bean cassoulet
25

Beef Tenderloin and Foie Gras

Brandt Farms and Hudson Valley, seared,
truffled tater tot, Bordelaise
30

Chicken

Gianone Farms, roasted and confit
garlic potato puree, winter succotash
thyme jus
24

Pork RibEye Chop

heritage, creamed cabbage, North Country bacon
apple compote
18

SIDES

BOKX Fries

duck fat-fried

Asparagus

herb butter

Broccolini

garlic confit, chili flakes

Haricot verts

North Country bacon, pearl onions

Creamed spinach

shallots, fennel

Wild mushrooms

Truffle vinaigrette

Onion rings

Narragansett beer battered

Au Gratin Potatoes

Great hill Bleu, rosemary

Mashed potatoes

horseradish, roasted garlic, bacon-blue

Short rib mac and cheese

Boursin, Reggiano, Mozzarella

8 per side

BOKX CUTS

Beef 100's

103 (Ribeye) - Flintstone

Brandt Farms, Brawley, California, 20 oz
42

103 (Ribeye)-Cowboy

Brandt Farms, Brawley, California, 24oz
48

179 (NY Strip) Boneless

Brandt Farms, Brawley, California, 12 oz
36

179 (NY Strip) Bone-In

Brandt Farms, Brawley, California, 16 oz
40

DECON 3

109 (Prime Rib)

Brandt Farms, Brawley, California
42

189 (Tenderloin)

Brandt Farms, Brawley, California, 10oz
39

140 (Hanger)

Brandt Farm, Brawley California, 10oz
27

123 (Short Rib)

Brandt Farms, Brawley, California
32

Lamb 200's*

204 (Rack)

Colorado, 12oz
39

Veal 300's*

307 (Rib Chop)

Harleysville, Pennsylvania, 14 oz
37

Executive Chef Evan Percoco
Chef de Cuisine Kevin Lear
General Manager Davide Crusoe