

**Quahog Chowder**  
Well meet, North Country Bacon, crackers  
10

**Shells**  
Maine lobster, shrimp, lump crab,  
east and west coast oysters  
25

**Crab Cakes**  
Maryland crab, Maine Peeky Toe,  
Pink Lady apple and celery root slaw  
15

**Flat bread Insalata**  
oil & garlic, romano, balsamic,  
greens, tomato fresco  
12

# SNAXX

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

**Shrimp**  
colossal, grilled, gremolata, tomato concasse  
24

**Oysters\***  
east or west, mignonette  
18

**Portabello Timbale**  
tomato fresco, spring greens,  
aged balsamic, goat cheese  
10

**Classic Buttermilk Calamari**  
cherry pepper, chive, brown butter, Asian pepper jelly  
12

**Tuna Tartar\***  
Yellow fin, sweet potato chip, pickled carrot salad,  
sesame marinated cucumbers  
16

**Flat bread Basilico**  
fresh mozzarella, San Marzano tomato, basil  
11

## 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  
10

**Classic Caesar**  
romaine hearts, house made crouton,  
parmesan tuile  
10.5

**BOKX Caprese**  
heirloom tomato, basil, toasted pine nut,  
shaved red onion, fresh mozzarella  
11.5

**Chop BOKX**  
Boston Lettuce, hard egg, cheddar, tomato,  
cucumber, red onion, 1000 islands  
9

**Arugula**  
heirloom tomato, shaved Manchego, balsamic, EVOO  
8

**BOKX House Salad**  
spring mix, tomato, cucumber  
8

**Add proteins on greens**

Sirloin 5 oz  
14

Chicken breast 6 oz  
7

Yellowfin tuna 6 oz  
16

Grilled shrimp 3 each  
14

## BOKX CUTS

The True natural, BOKX Surf & Turf

**Farm and Ocean to Table**  
**Brandt Bone In (Sirloin) 16 oz**  
spring succotash of Morel Mushrooms,  
asparagus tips, spring onions, topped with  
butter poached Scituate Lobster tail,  
accented with a rosemary brown butter  
56

### Deon 3

109 (Prime Rib)  
42

### Beef 100's

189 (Tenderloin) 10 oz  
39

140 (Skirt) 10 oz  
25

103 (Ribeye) Flinstone 20 oz  
42

179 (NY Strip) Boneless 12 oz  
36

### Lamb 200's\*

204 (Rack) 12 oz  
39

### Veal 300's

307 (Rib Chop) 14 oz  
Harleysville, Pennsylvania  
37

### Pork 400's

Pork RibEye Chop  
19

**BOKX Cuts Upgrades**

Shrimp  
5 each

Foie gras 2.5 oz  
10

Lobster tail  
12

Seared scallop  
3 each

All our beef is 100% source verified from  
Brandt Farms in Brawley, California

## Bokx Sides

sm / lg

**BOKX Fries**  
duck fat-fried, truffle ketchup, garlic aioli  
5/8

**Asparagus**  
bearnaise  
6/10

**Broccolini**  
garlic confit, chili flakes, parmesan  
6/10

**Sauteed spinach**  
pinenuts  
6/10

**Wild mushrooms**  
truffle vinaigrette  
7/12

**Au Gratin potatoes**  
bacon, cheddar  
8

**Mashed potato trio**  
truffled, roasted garlic, bacon-blue  
8

**Short rib mac and cheese**  
artisanal cheeses  
9/11

**English peas**  
bacon, shallots  
6/10

**Truffled tator tots**  
white truffle oil  
6/10

**Spring vegetable Risotto**  
tomato, roasted shallot, asparagus, fried beets  
16

**Scallops**  
Georges Bank, cast iron seared, cauli flower silk,  
pancetta and asparagus salad, pomegranate  
30

**Salmon**  
Scottish, grilled, English pea puree, saffron risotto,  
Sakurya greens  
22

## American Prime

**Beef Tenderloin and Foie Gras**  
Brandt Farms and Hudson Valley, seared,  
truffled tater tot, bordelaise  
30

**Chicken**  
Crystal Valley Farms, brick roasted,  
lemon arugula salad, balsamic marinated roasted tomato  
22

**Executive Chef Jarrod Moiles**  
**General Manager Eric Eastman**

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**Haddock**  
pan seared, shrimp & heirloom potato hash,  
lemon herb beurre blanc  
24

**Lobster & Tomato Risotto**  
butter poached lobster tail, pancetta crisp, celeriac  
26

**Tuna**  
sesame crusted, diakon radish &  
cucumber noodle salad,  
sesame rice wine vinaigrette  
28