

Quahog Chowder
Wellfleet, North Country bacon, crackers
\$9

Beef Bones
parsley chive salad, garlic croustade
\$10

Calamari Frito Misto
Point Judith, pickled peppers, haricot verts,
horseradish-piquillo
\$11

Clam Fritters
Sauce Louis
\$8

SNAXX

Tuna*
Yellowfin, crudo, radish, avocado
sesame-yuzu
\$14

Shrimp
Colossal, grilled, gremolata, tomato concasse
\$21

BOKX of Shells*
Maine lobster, oysters, shrimp, mussels, lump crab
\$20

Crab Cakes
Maryland, jumbo lump and Maine Peeky Toe,
Pink Lady apple and celery root slaw
\$14

BOKX Fries
Duck fat-fried, truffled, herbed, smoked
\$8

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

Carpaccio*
Meyers Farms, micro arugula, roasted tomato
\$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
roasted tomato, garlic flatbread, creamy
Reggiano
\$8

Beets
Vermont goat cheese, pistachio crouton, beet
gastrique
\$11

Pear
Grilled Bartlett, lola rossa, spiced pecans
Sherry Vinaigrette
\$9

Chopped Salad
Boston lettuce, hard egg, cheddar, tomato,
cucumber, red onion, honey balsamic
\$8

BOKX CUTS

Beef 100's
103 (Ribeye) - Flintstone
Myers Farm, Black Foot Valley, Montana, 20 oz
\$42

123 (Short Rib)
Brandt Farms, Brawley, California,
\$32

179 (NY Strip)
Myers Farm, Black Foot Valley, Montana, 14 oz
\$38

189 (Tenderloin)
Brandt Farms, Brawley, California, 10oz
\$39

Lamb 200's*
204 Rack
Colorado
\$39

Veal 300's*
332 Loin Chop 14oz
Pennsylvania
\$37

DECON 3

109 (Prime Rib)
Brandt Farms, Brawley, California
\$42

SIDES \$7

truffled potato tots
mash potatoes – horseradish, roasted garlic,
bacon-blue
au gratin potatoes, Great Hill Blue, rosemary
mac and cheese
haricot verts, North Country bacon, pearl onions
wild mushrooms, black truffle
asparagus in herb butter
creamed spinach, shallots, fennel
lobster risotto

SAUCES \$2

bordelaise
horseradish black pepper chantilly
Narragansett brew, Whole grain mustard
Argentinean Chimichurri
porcini Béarnaise

Sword
Block Island, wood grilled, warm potato salad
tarragon mustard
\$25

Tuna*
Yellow Fin, wood grilled bok choy, shiitake,
tuna dumpling
\$26

Salmon*
Scottish, wood grilled, collard greens, white beans,
North Country bacon, Karma jitters
\$25

Scallops
Georges Bank, pan roasted,
watercress, fennel, champagne-caviar buter
\$29

Lobster Cauldron
Maine, monkfish, clams, mussels, linguica, spicy
lobster broth
\$27

AMERICAN PRIME

Hanger
Brandt Farm, frites, garlic butter
\$27

Beef Culotte
Potato Caraway
\$18

BOKX Tah Tah*
chopped sirloin, sunnyside egg,
onion, pepper, caper
\$16

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

Chicken
Gianone Farms, roasted and Confit
root vegetables
\$24

Pappardelle
Maine shrimp, lobster butter
\$18

Ravioli
Shortrib, Great Hill Blue, pine nuts, red wine
\$18

Grilled Sausage
escarole, white beans, farro
\$17

Pork Cutlet
haricot verts, buttermilk biscuit, Jitter Gravy
\$20

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness (2/09)