

## 🌴 Big Bowl 🌴

*Includes red onion, red pepper, celery, mushrooms, carrots, baby corn, & cabbage*  
11<sup>50</sup>

- Choose 1** *Lo Mein, Fried Rice*  
**Choose 1** *Beef, Chicken, Shrimp*  
**Choose 1** *Stir Fry, Green Curry*

## 🌴 Seafood 🌴

<b>Grouper</b> <i>Crab and artichoke crust, asparagus risotto &amp; lemon beurre blanc</i>	17
<b>Scallops</b> <i>Smoked oyster fondue</i>	12
<b>Shrimp &amp; Grits</b> <i>Pancetta, mushrooms and roasted tomato</i>	11
<b>Paella</b> <i>Traditional Spanish fare of clams, mussels, shrimp, scallops, and chorizo cooked in saffron rice pilaf</i>	12 <sup>50</sup>
<b>Grilled Salmon</b> <i>Avocado &amp; tomato salsa over saffron rice</i>	14
<b>Shrimp Orechiette</b> <i>Pancetta, mushrooms and peas in a light cream sauce</i>	11
<b>Lobster Ravioli</b> <i>With lobster bisque</i>	12
<b>Crab Cake</b> <i>Sautéed spinach, whole grain mustard sauce</i>	12 <sup>50</sup>
<b>Seared Tuna</b> <i>Artichokes, kalamata olives, capers, tomatoes, spinach &amp; arugula</i>	16

## 🌴 Meats 🌴

<b>Filet Mignon Porto in Pastry</b> <i>With Gruyère, prosciutto and tawny port wine sauce</i>	14
<b>Organic Chicken Paillard</b> <i>Arugula salad with grilled red onion and tomato</i>	15
<b>New York Strip</b> <i>Mushroom sauce, onion strings and potato gratin</i>	16
<b>Lamb Shank</b> <i>Braised, over mushroom risotto</i>	13

## 🌴 Colossal Confections 🌴

*All desserts are \$9*

- Chocolate Cake** *Seven layers of ultra rich cake topped with chocolate ganache*  
**Bananas Foster** *Myers' Dark Rum sauce on banana bread, with banana ice cream*  
**Hot Chocolate Bar Cake** *With Rocky Road ice cream*  
**Crêpes Grand Marnier** *Stuffed with white chocolate Mascarpone mousse*  
**Coconut Sushi** *Caramel and chocolate dipping sauces*  
**Key Lime Pie** *Boca Bay's rendition of a Florida tradition*  
**Crème Brûlée** *Caramelized vanilla custard*

## 🌴 Specials 🌴

**Sunday**  
*Brunch Buffet 9am-2pm*  
*\$12.95*

**Tuesday**  
*Sushi Tuesday—\$5 Sushi*

**Wednesday**  
*1/2-price Bottles of Wine*

**Thursday**  
*Live Jazz 7-10pm*

**Friday**  
*\$3.50 Margaritas & Mojitos*  
*& \$2.50 Mexican Beer*

**Saturday**  
*All desserts \$5*

**Daily**  
*\$5 Specials from 5-7pm*



**Boca Bay**  
**2025 Eastwood Rd.**  
**Wilmington, NC 28403**  
**910-236-1887**

[www.bocabayrestaurant.com](http://www.bocabayrestaurant.com)

## Starters

<b>Spring Rolls</b> <i>Shrimp &amp; pork with Nuoc-cham &amp; Thai peanut sauces</i>	6
<b>Crab Dip</b> <i>Crab, spinach &amp; Fontina</i>	9 <sup>50</sup>
<b>Calamari</b> <i>With hot mustard and hot &amp; sweet sauces</i>	8 <sup>50</sup>
<b>Escargot</b> <i>Mushrooms and Pernod cream</i>	9 <sup>50</sup>
<b>Mussels</b> <i>Spicy tomato, white wine &amp; capers</i>	
8	
<b>Fried Oysters</b> <i>Sesame-encrusted with hot lemon aioli</i>	8
<b>Cuban BBQ Shrimp</b> <i>Banana ketchup</i>	9
<b>Lettuce Wrap</b> <i>Chicken, mushrooms and peanuts</i>	7 <sup>50</sup>

## Sushi and Sashimi

<b>Crab and Avocado California Roll</b> <i>With carrot, peppers and cucumber</i>	8 <sup>50</sup>
<b>Spicy Tuna Roll</b> <i>Seasoned with sriracha sauce</i>	9
<b>Negamaki</b> <i>Seared thinly sliced filet mignon wrapped with scallions &amp; short grain rice</i>	11 <sup>50</sup>
<b>Smoked Salmon Roll</b> <i>Smoked salmon, portobello mushroom and Boursin</i>	8 <sup>50</sup>
<b>Lobster Roll</b> <i>Tempura-style, with mango and poblano peppers</i>	12
<b>Miso Seared Sashimi</b> <i>Black and white sesame crusted rare tuna with Ponzu sauce</i>	9 <sup>50</sup>
<b>Trio of Tuna</b> <i>Spicy tuna roll, tuna tar-tar and miso seared sashimi</i>	11
<b>Tempura Fried Vegetable Roll</b> <i>Asparagus, roasted red pepper &amp; Brie</i>	7 <sup>50</sup>

## Salads

<b>Boca Organic Greens</b> <i>Pear, sugared walnuts and tempura Gorgonzola with shallot vinaigrette</i>	6 <sup>50</sup>
<b>Classic Caesar</b> <i>Homemade Caesar dressing and croutons</i>	6
<b>Chopped Salad</b> <i>Tomatoes, olives, capers, cucumbers, artichoke hearts, croutons and Feta in lemon vinaigrette</i>	7 <sup>50</sup>
<b>Grilled Romaine</b> <i>Tomatoes, bleu cheese dressing, applewood smoked bacon</i>	7 <sup>50</sup>
<b>Spinach</b> <i>Gorgonzola, pine nuts, lemon vinaigrette</i>	6 <sup>50</sup>

*Add Beef, Chicken or Shrimp for \$5*



## Tanas

<i>Boursin</i>
<i>Goat Cheese</i>
<i>Gorgonzola</i>
<i>Brie</i>
<i>Gruyère</i>
<i>Olives</i>
<i>Hummus</i>
4
<i>Chicken Satay</i>
<i>Beef Satay</i>
<i>Shrimp Satay</i>
<i>Goat Cheese Bruschetta</i>
<i>Mushroom &amp; Boursin Bruschetta</i>
<i>Tomato, Mozzarella &amp; Pesto Bruschetta</i>
5



## Sides

<i>Risotto</i>
<i>Cheese Grits</i>
<i>Potato Gratin</i>
<i>Onion Strings</i>
<i>Mac &amp; Cheese</i>
<i>Sauteed Spinach</i>
<i>Creamed Spinach</i>
<i>Seaweed Salad</i>

4

## **Boca Bay Prix Fixe Menu**

Available Sunday through Thursday  
Excludes Holidays

*Please select one of the following salads...*

### **Boca Organic Greens**

*Pear, sugared walnuts and tempura Gorgonzola  
with shallot vinaigrette*

### **Classic Caesar Salad**

*Please select one of the following entrees...*

### **Grilled Salmon**

*Avocado & tomato salsa over saffron rice*

### **Shrimp & Grits**

*Shrimp, pancetta, mushrooms &  
roasted tomato over four cheese polenta*

### **Shrimp Orecchiette**

*Pancetta, mushrooms and peas in a light cream sauce*

### **Filet Mignon Porto**

*In pastry, with Gruyere, prosciutto and tawny port wine sauce*

### **Lamb Shank**

*Braised and served over mushroom risotto*

### **Crab Cake**

*Sautéed spinach, whole grain mustard sauce*

*Includes coffee and Chef's specialty dessert  
\$19.50 per person*