

**RAW BAR**

- Oysters
- Gulf Coast 1<sup>50</sup>/pc
  - Blue Points 2<sup>50</sup>/pc
  - Malpeque 2/pc
- Clams 1 dz 9<sup>95</sup>
- Tasting Plate 21<sup>50</sup>
- Shrimp clams oysters

**STEAM**

- Oysters 1 dz 8<sup>95</sup>
  - Clams 1 dz 9<sup>95</sup>
  - Mussels 2 dz 10<sup>95</sup>
  - Peel & Eat Shrimp
    - Half Pound 9<sup>95</sup>
    - Full Pound 16<sup>95</sup>
- Choices of broth:  
 Old Bay  
 White Wine & Butter

**SOUP**

- Crab Bisque 7<sup>50</sup>
- Soup Du Jour

**COLD STARTERS**

- Tuna Tartare**  
 Cucumbers, soy honey dressing, crispy shallots & sesame crackers 10<sup>95</sup>
- Ceviche**  
 Shrimp scallops avocado mango marinated in citrus vinaigrette 9<sup>55</sup>
- Shrimp Cocktail**  
 10<sup>95</sup>
- Oyster Shooter**  
 Bloody Mary, vodka, Tabasco, lime 4<sup>50</sup>

**HOT STARTERS**

- Crab Dip** 9<sup>95</sup>  
 Crab spinach fontina cheese
- Crab Cake** 10<sup>95</sup>  
 Spinach and a whole grain mustard sauce
- Oysters Rockefeller** 10<sup>95</sup>  
 Pancetta Gruyere spinach cream
- Clams Casino** 7<sup>95</sup>  
 Red & green peppers onions pancetta
- Escargot** 9<sup>95</sup>  
 Mushrooms spinach Pernod cream
- Fritters** 7<sup>95</sup>  
 Shrimp crab Cajun remoulade
- Calamari** 8<sup>95</sup>  
 Sweet & hot mustard sauces
- Spring Rolls** 6<sup>50</sup>  
 Shrimp and pork with Thai peanut sauces
- Fried Oysters** 8<sup>95</sup>  
 Sesame crusted spicy lemon aioli

**SUSHI**

- Sushi Tuesday!**  
**Half price sushi on Tuesday All Night**  
**Boca Roll** 14<sup>95</sup>  
 Lobster asparagus, cream cheese topped with eel avocado spicy mayo
- On the Bay Roll** 9<sup>95</sup>  
 Smoked salmon cream cheese scallions sweet chili oil spicy mayo
- Ocean Roll** 11<sup>95</sup>  
 Tuna roasted red and poblano peppers mango crab avocado
- Dragon Roll** 9<sup>95</sup>  
 Eel portobello roasted red pepper masago
- Kamehameha Roll** 11<sup>95</sup>  
 Spicy tuna mango seaweed salad avocado
- California Roll** 9<sup>50</sup>  
 Crab avocado carrot peppers cucumber
- Spicy Tuna Roll** 9<sup>75</sup>  
 Seasoned with sriracha sauce
- Negamaki** 11<sup>50</sup>  
 Seared thinly sliced filet mignon & scallions
- Lobster Roll** 13<sup>95</sup>  
 Tempura-style, mango poblano peppers
- Miso Seared Sashimi** 9<sup>50</sup>  
 Black and white sesame-crust rare tuna
- Trio of Tuna** 11<sup>95</sup>  
 Spicy tuna roll, tuna tartare and miso seared sashimi
- Tempura Fried Vegetable Roll** 8<sup>95</sup>  
 Asparagus roasted red pepper Brie
- Surfers Roll** 10<sup>95</sup>  
 Cucumber Roll Tuna roasted pepper avocado citrus ponzu
- Shrimp Tempura Roll** 10<sup>95</sup>  
 Asparagus avocado spicy mayo in soy paper
- Beach Roll** 11<sup>95</sup>  
 Eel & shrimp, avocado cucumber red pepper & portobello in soy paper

# Boca Bay Seafood Restaurant & Oyster Bar

910-256-1887 f910-256-9656 2025 Eastwood Road Wilmington, NC 28403

## SALAD

### Caesar

Romaine Caesar dressing croutons  
6<sup>50</sup>

### Chopped

Tomatoes, olives, capers, cucumber  
artichoke hearts, croutons  
Feta & lemon vinaigrette  
6<sup>95</sup>

### Wedge

Iceberg, tomatoes, bacon  
red onion, blue cheese dressing  
7<sup>50</sup>

### Boca Organic Greens

Pear, sugared walnuts and Gorgonzola  
shallot vinaigrette  
6<sup>50</sup>

### Tuna Nicoise

Mixed greens, olives, hard boiled eggs  
new potatoes, haricot verts, tomato  
shallot vinaigrette  
14<sup>95</sup>

### Additions

• Oysters • Salmon • Scallops •  
• Flounder • Shrimp • Tuna •

8

Side Salad • Side Caesar

2<sup>95</sup>

## SPECIALTIES

### Grilled Salmon 22<sup>95</sup>

Roasted corn and red pepper, topped with tomato,  
avocado salsa

### Homemade Lobster Ravioli 18<sup>95</sup>

Lobster & ricotta with lobster bisque

### Cioppino 23<sup>95</sup>

Tomato seafood stew with fish, clams, mussels,  
shrimp, scallops and crab

### Paella 17<sup>95</sup>

Clams, mussels, shrimp, scallops & chorizo  
cooked in saffron rice

### Scallops 22<sup>95</sup>

Celery, carrots, roasted tomato, smoked oyster fondue

### Fish & Chips 16<sup>50</sup>

Beer battered fish & hand-cut fries

### Shrimp & Grits 16<sup>95</sup>

Pancetta, mushrooms and roasted tomato

### Lobster Tail 26<sup>95</sup>

Poached in butter & served with lobster risotto

### Shrimp and Scallops 19<sup>95</sup>

Fettuccini, peas, pancetta & mushrooms  
and a white wine cream sauce

## MEAT

### Hanger Steak

Shallot port wine sauce  
17<sup>95</sup>

### Filet Mignon- 7 oz.

Wild mushroom sauce  
24<sup>95</sup>

### Mixed Grill-Filet

Choice of Crab Cake, Shrimp or Scallops  
29<sup>95</sup>

*sub Lobster Tail add \$11*

Vegetable & smashed potato

## FRESH CATCH

### Ahi Tuna

22<sup>95</sup>

### Salmon

21<sup>95</sup>

### Sea Scallops

22<sup>95</sup>

### Flounder

20<sup>95</sup>

### Shrimp

18<sup>95</sup>

Selection of Sauce:

Lemon Buerre Blanc,  
Asian or Citrus Vinaigrette

Vegetable & choice of Rice or Smashed Potato

## FRIED SEAFOOD

Flounder • Oysters • Shrimp • Scallops

Coleslaw & hushpuppies  
18<sup>50</sup>

### Combos:

Choice of 2 add \$2

Choice of 3 add \$4

## SIDES

Smashed Potatoes • French Fries  
• Potato Gratin • Vegetable Du Jour •  
Haricot Verts • Mac & Cheese

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