

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

Tuna Crudo*
Dikon, sunomono salad, sesame-yuzu
14

SNAXX

Calamari, & Rock Shrimp
Frito Misto
Point Judith, pickled peppers, fennel, haricot verts,
smoked tomato aioli
12

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

Shrimp
colossal, grilled, gremolata, tomato concasse
24

Serrano
Crisp Mozzarella, fine herb salad
garlic black pepper creme
9

Oysters*
Granny Smith apple mignonette
18

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

Flat bread
Wood grilled, tomato, mozzarella, basil
12

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

Romaine*
white anchovy, shaved Reggiano
8

Beets
Vermont goat cheese truffle
tarragon-orange vinaigrette
passion fruit syrup
9

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

Arugula
heirloom tomato, shaved Manchego
balsamic, EV00
8

American Prime

Cavatelli
Mushrooms, garlic, green onion, tomato
18

Chicken
Crystal Valley Farms, roasted and confit
green onion, artichoke, sweet peas, soft polenta
thyme jus
24

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, barbecued, black-eyed peas, swiss chard
cider broth
25

Acadian Red Fish
Georges Banks, peekey toe crab, asparagus, tomato
grainy mustard
22

Lobster Cauldron
Lobster, shrimp, scallop, red fish,
linguica tomato broth
26

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

BOKX CUTS

Sides

BOKX Fries
duck fat-fried, truffle ketchup, garlic aioli

Asparagus
herb butter

Broccolini
garlic confit, chili flakes, Parmesan

Creamed spinach
shallots, fennel

Wild mushrooms
Truffle vinaigrette

Onion rings
Narragansett beer battered

Au Gratin Potatoes
bacon, cheddar

Mashed potatoes
truffled, roasted garlic, bacon-blue

Short rib mac and cheese
Boursin, Reggiano, Mozzarella

Sweet corn
succotash
8 per side

DECON 3

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

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

Pork 400's*
Pork RibEye Chop
18

Veal 300's*
307 (Rib Chop)
Harleysville, Pennsylvania, 14 oz
37

Executive Chef Jarrod Moiles
General Manager Eric Eastman

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Before placing your order, please inform your server if a person in your party has a food allergy
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness