

SPREADS

P.E.I. Mussels

Curry parsnip cream and pepadew
14

Shrimp Cocktail

Cocktail sauce, fresh lemon
18

Three Olive Toast

Spanish olives, sheep milk feta,
dark olive oil, fresh basil
12

Lump Crab Cakes

Four crab cakes, chipotle aioli,
green apple, endive & cilantro slaw,
pickled peppers
19

Clam Chowder

Fennel, bacon
11

Yam Bisque

Spiced pepitas, honey whipped
mascarpone
9

BOKX Wings Confit*

Choice of plain, buffalo, BBQ or Asian
13

Point Judith Calamari

Cherry peppers, chipotle aioli
13

Chicken & Waffles

Belgium waffle, ancho chili honey,
dried blueberries, buttermilk chicken
13

Tuna Tataki*

Sesame seared Ahi tuna, sunomono
salad, ponzu, red jalapeños, kaiware,
wasabi tobiko
17

SALADS

Bibb

Candied pecans, sundried cherries,
tobacco onions, gorgonzola,
bacon, apple cider vinaigrette
12

BOKX Caesar*

Sundried tomato, olive vinaigrette,
shaved parmesan, anchovies, crostini
12

Grilled Endive

Pear, dried cranberries, almonds,
chèvre, arugula,
white balsamic vinaigrette
12

House Salad

Mixed greens, carrot, cucumber,
cherry tomato, macerated red onion,
white balsamic vinaigrette
10

PROTEIN UPGRADES

Grilled Chicken Breast

8

4oz. Salmon

8

6oz. Steak Tips

10

AMERICAN PRIME

Steak Frites

10oz Bokx signature cut, root vegetable fries,
bourbon molasses butter
29

8oz. Black Angus Filet*

Bacon bleu twice baked potato, au poivre
42

12oz. Grilled Steak Tips*

Garlic mashed potatoes, bordelaise,
crispy onion strings
28

Crisp Skinned Atlantic Salmon*

Parsnip puree, sautéed apples, brussels sprouts,
slab bacon, potato gnocchi, cilantro
28

Mushroom Ravioli

Porcini mushroom, sherry cream, sundried peppers,
shaved grana padano
25

Braised Short Rib

Mashed potatoes, sautéed greens,
bordelaise, fried onions
32

Half Brick Chicken

Sweet potato hash, baby turnips,
raisin fennel agro dolce
27

Bolognese

Veal, pancetta, ground pork, sweet Italian sausage,
crimini mushroom, fresh pappadelle
26

SIDES

Short Rib Mac & Cheese

Braised beef, boursin
12

Sautéed Spinach

Extra virgin olive oil, roasted garlic
9

Roasted Mushrooms

Crimini, shitake, oyster, truffle oil
11

Brussels Sprouts

Maple, Slab Bacon
10

Grilled Asparagus

Extra virgin olive oil, lemon
11

Handcut Fries

Choice of plain, truffle parmesan,
or cajun
10

Handcut Root Vegetable Fries

Russet sweet potato, parsnip
10

BURGERS & FLATBREADS

Bokx Burger

Bibb lettuce, heirloom tomato, truffle aioli, aged
cheddar cheese, house fries
16

BBQ Bacon Burger

House BBQ, crispy shallots, smoked slab
bacon, aged cheddar cheese, house fries
17

Black Bean Veggie Burger

Chipotle aioli, arugula, tomato,
sweet potato fries
16

Caprese Flatbread

Heirloom cherry tomatoes, basil pistou,
fresh mozzarella, basil, sea salt
15

Mediterranean Flatbread

Artichoke hearts, olive tapenade, sheep's
milk feta, piquillo pepper
15

Mushroom Flatbread

Crimini, shitake, oyster,
arugula, truffle oil, goat cheese
15

Steak & Blue* Flatbread

Mushroom, cherry tomatoes,
caramelized onions, gorgonzola
15

Buffalo Chicken Flatbread

Crispy chicken, blue cheese,
mozzarella, fresh shaved carrots, celery
15

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

Executive Chef Chris Friend

399 Grove Street Newton, MA 02462 (617)-454-3399 | www.BOKX109prime.com
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