

SNACK

P.E.I. Mussels
Roasted garlic, sweet linguica, spicy pepper pomodoro, grilled ciabatta
15

Shrimp Cocktail
Cocktail sauce, fresh lemon
20

BOKX Wings Confit
Buffalo, BBQ or Asian
12

Tuna Tataki
Sesame seared Ahi tuna, sunomono salad, ponzu, red jalapeños, kaiware, wasabi tobiko
18

Point Judith Calamari
Cherry peppers, chipotle aioli
13

Regional Raw Oysters*
Cocktail, horseradish, mignonette
20

Steak Tartare
Cornichon, capers, dijon, shallots, fresh horseradish, crostini, sunny side egg
20

Grilled Shrimp
Tomato concassé, grilled lemon, green oil
24

Clam Chowder
Bacon, fennel, little neck clams
14

Winter Squash Bisque
Butternut, acorn, sweet potato, candied pepitas, pumpkin seed oil
12

Burrata & Prosciutto
Vanilla scented figs, arugula, walnut, vincotto
15

Sacchetti
Mascarpone & pear filled pasta purse, vincotto, parmesan
15

Crab Cakes
Chipotle aioli, green apple, endive & cilantro slaw, pickled peppers
18

BOKX OF GREENS

Bibb
Maytag blue cheese, candied pecans, tobacco onions, dried cherries, bacon, apple cider vinaigrette
12

BOKX Caesar*
Sundried tomato, olive vinaigrette, shaved parmesan, anchovies, crostini
12

Ruby Red Beet
Graham crusted goat cheese, sugar apples, walnuts, arugula, maple balsamic vinaigrette
12

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

PROTEIN UPGRADES

8oz. Salmon*
12

Seared Scallops*
7/ea

8oz. Steak Tips*
14

BOKX Grilled Shrimp*
5/ea

Grilled Chicken Breast*
8

BOKX CUTS

Brandt Farms is a family owned, sustainable operation located in Brawley, California. Brandt livestock is humanely raised, and fed a vegetarian, corn-based diet for more than 365 days without hormones or antibiotics.

8oz. Black Angus Filet
38

12oz. Black Angus Filet
50

12oz. Brandt Farms' NY Strip
42

16oz. Brandt Farms' Ribeye
50

19oz. Brandt Farms' Delmonico Sirloin
52

24oz. Brandt Farms' Cowboy Ribeye
58

STEAK TRIO*

4oz. Filet, 5oz. Ribeye heart, 6oz. Prime Center Cut Sirloin, roasted garlic mashed potato, trio of house made sauces
55

BRANDT FARMS SKIRT STEAK*

12 oz. Skirt steak, root vegetable fries, molasses bacon butter
36

HOUSE MADE SAUCE TRIO

Au Poivre, Béarnaise, Bordelaise
5

SIDES

Sautéed Broccolini
Parmesan, garlic, chili flake
9

Brussel Sprouts
Maple, bacon
9

Sautéed Spinach
Extra virgin olive oil, roasted garlic
9

Grilled Asparagus
Extra virgin olive oil, lemon
10

Cauliflower Gratin
Truffle brie sauce, buttery bread crumbs
9

Roasted Mushrooms
Crimini, shitake, oyster, truffle oil
10

Trio of Fries
Parsnip, russet, sweet potato
10

Handcut Fries
Choice of plain, truffle parmesan or cajun
9

Trio of Mashed Potatoes
Garlic, bacon blue cheese, truffle parmesan
9

Short Rib Mac & Cheese
Braised beef, boursin,
12

AMERICAN PRIME

Surf & Turf*
Filet mignon & lobster fennel salad, asparagus mashed potatoes, béarnaise
50

Long Bone Pork Chop
16oz. bone-in pork chop served with spatzle, horseradish, creamed cabbage, bacon
34

Grilled Steak Tips*
Garlic mashed potatoes, bordelaise, crispy onion strings
32

Half Roasted Chicken*
Sweet potato polenta, cranberry agrodolce, roasted root vegetables
26

Mushroom Ravioli
Valicenti Farms organic porcini raviolis, sherry cream sauce, crispy kale chips, sun dried peppers, truffle oil
29

Short Rib*
Mashed potatoes, sautéed greens, bordelaise, fried onions
32

Seared Scallops*
Sweet potato puree, sage gnocchi, bacon, brussel sprouts, maple brown butter, candied pecans
36

Seafood Pasta*
Lemon basil linguine, radicchio, hot sausage, clams, shrimp, mussels, lemon white wine sauce
32

Atlantic Salmon*
Spaghetti squash, kale, chanterelle mushrooms, sun dried peppers, kale walnut pesto
30

FLATBREADS

Margherita
Sliced vine ripe tomatoes, basil, dark olive oil, aged balsamic, sea salt
16

Short Rib
Braised beef, red potato, bacon, scallion, jalapeño sour cream
18

Mushroom
Crimini, shitake, oyster, mushroom cream sauce, arugula, truffle oil, goat cheese
19

Buffalo Chicken
Crispy chicken, blue cheese, fresh shaved carrots & celery
16

Big Dave's Angry Shrimp
Spicy shrimp, chili flake, tomato, cherry peppers, mozzarella
18

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

BOKX 109 proudly and respectfully supports local and sustainable farms and ingredients whenever possible

Executive Chef Chris Friend | General Manager Tom Dargon
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