

SNACKS

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

Shrimp Cocktail
Cocktail sauce, fresh lemon
20

Maple Brook Burrata*
Heirloom tomatoes, pine nut pesto, grilled ciabatta balsamic reduction, dark olive oil, sea salt
15

Tuna Tataki*
Sesame seared Ahi tuna, sunomono salad, ponzu, red jalapeños, kaiware, wasabi tobiko
19

Point Judith Calamari
Cherry peppers, chipotle aioli
13

Regional Raw Oysters*
Cocktail, horseradish, mignonette
20

Steak Tartare*
Cornichon, capers, dijon, shallots, fresh horseradish, crostini, quail egg
20

Grilled Shrimp*
Tomato concassé, grilled lemon, green oil
24

Crab & Corn Chowder*
Sweet cream, corn fritter, potato, jalapeño
14

Peach Gazpacho
Yellow tomatoes, cucumber, red onion, dark olive oil, mint yogurt
9

BOKX Wings Confit*
Choice of plain, buffalo, BBQ or asian
12

Charcuterie*
Chef's selection of meats, pate, cornichon, crostini, olives, assorted cheese, grilled peach, chutney, blackberry dijon
24

Lump Crab Cakes*
Three crab cakes, chipotle aioli, green apple, endive & cilantro slaw, pickled peppers
21

BOKX OF GREENS

Bibb*
Shaved peaches, sun dried blueberries, chevre, marcona almonds, citrus vinaigrette
12

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

Golden Beet*
Orange slices, chevre, arugula, pistachio vinaigrette
12

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

PROTEIN UPGRADES

8oz. Salmon*
12

Seared Scallops*
6/ea

Lobster*
15

8oz. Steak Tips*
14

BOKX Grilled Shrimp*
7/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*
Choice of au poivre, béarnaise or bordelaise sauce
38

12oz. Brandt Farms' NY Strip*
Choice of au poivre, béarnaise or bordelaise sauce
42

16oz. Brandt Farms' Ribeye*
Choice of au poivre, béarnaise or bordelaise sauce

Brandt Farms' 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, truffle frites, chimmichurri
36

HOUSE MADE SAUCE TRIO

5
Au Poivre, Béarnaise, Bordelaise

SIDES

Sautéed Broccolini
Parmesan, garlic, chili flake
9

Truffle Tater Tots
Parmesan, chives
9

Sautéed Spinach
Extra virgin olive oil, roasted garlic
9

Grilled Asparagus
Extra virgin olive oil, lemon
10

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

Roasted Mushrooms
Crimini, shitake, oyster, truffle oil
10

Handcut Fries Basket
Choice of plain, truffle parmesan or cajun
9

Lobster Mac & Cheese*
Bacon lardon, peas, buttery cracker crust
20

Short Rib Mac & Cheese
Braised beef, boursin
12

AMERICAN PRIME

Surf & Turf
Filet mignon, half lobster tail & claw, asparagus, mashed potatoes, béarnaise
50

Pork Tenderloin*
16oz. pork tenderloin, braised collard greens, corn fritters, peach & jalapeño glaze
32

16oz. Grilled Steak Tips*
Garlic mashed potatoes, bordelaise, crispy onion strings
34

Half Brick Chicken*
Potato gnocchi, artichoke hearts, baby spinach, Romanesca cherry tomatoes, lemon caper sauce
26

Artichoke & Boursin Stuffed Ravioli
Corn fondue, fava beans, spring peas, sundried peppers, arugula
27

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

Seared Scallops*
Corn puree, black bean succotash, salsa verde, sun dried peppers, micro cilantro
36

Rock Shrimp Risotto*
Pancetta, cherry tomatoes, pea puree, lemon, tarragon spring onions
30

Pistachio Crusted Salmon*
Freekeh, mint, peas, french radishes, pea tendrils
30

FLATBREADS

Caprese*
Heirloom cherry tomatoes, pine nut pesto, fresh mozzarella, basil, sea salt
16

Steak Bomb*
Mushroom, cherry tomatoes, caramelized onions, gorgonzola
18

Mushroom
Crimini, shitake, oyster, mushroom cream sauce, arugula, truffle oil, goat cheese
17

Buffalo Chicken
Crispy chicken, blue cheese, mozzarella, fresh shaved carrots & celery
17

Smoked Salmon
Shaved red onion, mixed olives, spicy pepper pomodoro, arugula
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

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