

# CURBSIDE BEVERAGES

## HAND CRAFTED READY TO DRINK COCKTAILS

**POUCH** 20oz \$17 **BATCH** 34oz \$40

(Serves 4-6 Cocktails)

**Casamigos Margarita**  
Fresh Squeezed Citrus Juices,  
Agave

**Waldorf White Sangria**  
Sauvignon Blanc, Coconut Rum,  
Orange, Pineapple

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## CHAMPAGNE

JP Chenet, France	\$38
Louis Roederer, Cristal, France 375ml	\$60
Veuve Clicquot	\$160

## WHITE WINE

Chardonnay, Wente "Morning Fog"	\$47
Chardonnay, Cakebread 375ml	\$75
Chardonnay, Meiomi, Central Coast 375ml	\$40
Pinot Grigio, Ruffino	\$59
Pinot Grigio, Parducci Pinot Gris 375ml	\$35
Sauvignon Blanc, Loveblock	\$59
Sauvignon Blanc, Duckhorn 375ml	\$58
Chablis, William Fevre Grand Cru 375ml	\$56

## ROSÉ

Rock Angel, Chateau D'Escalan, France	\$75
Whispering Angel 375ml	\$38

## RED WINE

Pinot Noir, Four Graces	\$72
Pinot Noir, Meiomi, Central Coast 375ml	\$53
Merlot, Tangle Oaks	\$63
Cabernet Sauvignon, Newton	\$60
Cabernet Sauvignon, DAOU 375ml	\$45
Red Blend, Maison Louis Jadot Beajoulais 375ml	\$35

## BEVERAGES

Still or Sparkling Water	sm.\$7/lg.10
Soft Drinks	\$5

## BEER

Bud	\$8
Bud Light	\$8
Corona	\$9
Heineken	\$9
Stella	\$9
Funky Buddha Floridian	\$9
1926 Wit	\$10

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A 20% service charge will be added to all orders.

# BOCA-TO-GO CURBSIDE

Available 3-9PM

## STARTER

<b>Fire Roasted Guacamole V</b>	<b>\$15</b>
Roasted Corn Relish, Candied Sunflower Seeds, Warm Tortillas	
<i>Add Market Fresh Vegetables \$5</i>	
<b>Grilled Artichokes</b>	<b>\$16</b>
Artichoke & Garlic Vinaigrette	
<b>Jumbo Shrimp Cocktail</b>	<b>\$7 per piece</b>
Key Lime Cocktail Sauce, Horseradish, Lemon	
<b>Meatballs Al Forno</b>	<b>\$14</b>
Ricotta, Sunday Gravy	
<b>Whipped Goat Cheese &amp; Olive Spread</b>	<b>\$15</b>
Local Goat Cheese, Castelvatrano Olives, Market Vegetables, Cracker Lavash	
<b>Seasonal Soup of the Day</b>	<b>\$9</b>

## SALADS

<b>Heirloom Apple Salad</b>	<b>\$16</b>
Field Greens, Candied Pecans, Toasted Wheat Berry, Goat Cheese, Jicama, Creamy Lemon Dressing	
<b>Cobb Salad GF</b>	<b>\$19</b>
Rotisserie Chicken, Field Greens, Nueske's Bacon, Roasted Corn, Sliced Avocado, Soft Boiled Eggs, Heirloom Tomatoes, Blackberries, Charred Scallion Vinaigrette	
<b>Caprese</b>	<b>\$16</b>
Local Heirloom Tomatoes, Burrata, Aged Balsamic	
<b>Caesar</b>	<b>\$14</b>
Little Gem Lettuce, Crispy Capers, Parmigiano-Reggiano, Asiago Crostini	
<i>Add Grilled Chicken \$8 Local Fish \$14 Poached Lobster \$17</i>	

## MAIN

<b>Club House Burger</b>	<b>\$17</b>
Sharp Cheddar, Beefsteak Tomato, Bibb Lettuce, Red Onion, Brioche Bun	
<b>Naked Burger GF</b>	<b>\$19</b>
Heirloom Tomato, Maplebrook Farms Burrata, Basil Pesto, Field Greens Salad, Crispy Prosciutto	
<b>Local Fish Tacos</b>	<b>\$24</b>
Tomato-Mango Relish, Chipotle Aioli, Avocado, Flour Tortilla	
<b>Rigatoni Giganti Alla Bolognese</b>	<b>\$15/29</b>
Slowly Simmered Veal, Beef & Pork Ragù, Tomato, Pecorino Toscano	
<b>Roasted Chicken</b>	<b>\$26</b>
Crushed Olive-Oregano Vinaigrette, Crispy Yukon Potatoes	
<b>Bistecca GF</b>	<b>\$39</b>
Creekstone Farms Black Angus NY Strip, Bone Marrow Butter, Aged Balsamic, Parmigiano-Sage Potatoes	
<b>Salmon Steak GF</b>	<b>\$27</b>
Lemon-Dill Butter, Simple Tomatoes	

## HAND TOSSED PIZZAS

<b>Margherita Pizza</b>	<b>\$16</b>
San Marzano Tomatoes, Mozzarella Di Bufala, Torn Basil	
<b>Pepperoni</b>	<b>\$17</b>
Spicy Pepperoni, San Marzano Tomatoes, Mozzarella, Calabrian Chili, Wild Oregano	
<b>Bianca</b>	<b>\$15</b>
Roasted Garlic, Mozzarella, Lemon Ricotta, Wild Oregano	

## SIDES \$8

<b>Heirloom Tomatoes V GF</b>
<b>Roasted Carrots, Pine Nut Yogurt &amp; Pomegranate GF</b>
<b>Sweet Potato Fries V</b>
<b>Sea Salt French Fries V</b>
<b>Roasted Broccolini GF</b>
<b>Three Cheese Polenta GF</b>

## CHILDREN

<b>Chicken Tenders with Honey Mustard</b>	<b>\$12</b>
<b>Grilled Cheese V</b>	<b>\$8</b>
<b>Mac N' Cheese V</b>	<b>\$10</b>

## DESSERTS

<b>Key Lime Pie GF</b>	<b>\$9</b>
Key Lime Custard, Toasted Meringue	
<b>Chocolate Caramel Cake</b>	<b>\$9</b>
Valrhona Chocolate, Caramel Popcorn, Vanilla Ice Cream	
<b>Warm Apple Crostata</b>	<b>\$10</b>
Amaretto, Vanilla Ice Cream	

## CURBSIDE SPECIAL CALENDAR

4pm-8pm

<b>Monday</b>	<b>Wagyu Meatloaf</b>	<b>\$19</b>
Tomato Glaze, Wild Mushroom, Cipollini, Whipped Mashed Potato, Roasted Corn		
<b>Tuesday</b>	<b>Colossal Chicken Pot Pie</b>	<b>\$18</b>
Pulled Chicken, Carrots, Peas, Crisp Puffed Pastry		
<b>Wednesday</b>	<b>BBQ Rib Night</b>	<b>\$21</b>
St. Louis Style Ribs, Dry Spice, Coca Cola BBQ Sauce, Cornbread, Cellar Root Slaw		
<b>Thursday</b>	<b>Seafood Cioppino Stew</b>	<b>\$25</b>
San Francisco Sourdough		
<b>Friday</b>	<b>Lobster Bash</b>	<b>\$36</b>
1½ Main Lobster, Split Broiled/Stuffed Lemon, Melted Butter, Steamed New Potatoes		
<b>Saturday</b>	<b>Prime Rib Roast</b>	<b>\$32</b>
14oz. Cut, Baked Potato, Horseradish Jus		
<b>Sunday</b>	<b>Chicken Parmesan</b>	<b>\$22</b>
Scamorza & Fontina Cheese, Pomodoro Sauce, Spaghetti Alla Chitarra		

**GF** = Gluten Free | **V** = Vegetarian

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# BOCA-TO-GO CURBSIDE

## DINNER

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## MORIMOTO SUSHI BAR

### Tofu Miso Soup \$10

White Miso Broth, Silken Tofu

<b>Spicy Tuna Maki</b> Chopped Tuna, Scallion, Spicy Sauce	<b>\$14</b>	<b>Rainbow Maki</b> Spicy Tuna, Tobiko, Asparagus, Cucumber, Scallion, Topped with Tuna, Salmon, Yellowtail, Avocado	<b>\$28</b>
<b>Shrimp Tempura Maki</b> Tempura Shrimp, Asparagus, Spicy Sauce	<b>\$14</b>	<b>Spicy Salmon Maki</b> Fresh Salmon, Spicy Mayo	<b>\$13</b>
<b>Salmon Avocado Maki</b> Fresh Salmon, Avocado	<b>\$13</b>	<b>Spicy Yellowtail Maki</b> Fresh Yellowtail, Spicy Mayo	<b>\$13</b>
<b>California Maki</b> Fresh Crab, Cucumber, Avocado	<b>\$12</b>	<b>Nigiri Sushi &amp; Sashimi</b> Maguro (Tuna), Sake (Salmon), Hamachi (Japanese Yellowtail)	<b>\$7 each</b>
<b>Hamachi Jalapeno</b> Thinly Sliced, Ponzu Sauce	<b>\$26</b>	<b>Avocado Maki</b>	<b>\$7</b>
<b>Pakin Roll</b> Shrimp Tempura, Asparagus, Avocado, Topped With Spicy Tuna, Tempura Flake	<b>\$28</b>		

## PLATTERS & COMBOS

SERVES UP TO 4 GUESTS		SERVES UP TO 6 GUESTS		SERVES UP TO 8 GUESTS	
<b>Sushi, Maki Combo Deluxe</b> 12 Nigiri, 2 Rolls	<b>\$78</b>	<b>Sushi, Maki Combo Deluxe</b> 24 Nigiri, 4 Rolls	<b>\$150</b>	<b>Sushi, Maki Combo Deluxe</b> 48 Nigiri, 8 Rolls	<b>\$300</b>
<b>Sashimi Combo</b> 16 Sashimi	<b>\$78</b>	<b>Sashimi Combo</b> 32 Sashimi	<b>\$150</b>	<b>Sashimi Combo</b> 64 Sashimi	<b>\$300</b>
<b>Sushi, Maki, Sashimi Combo</b> 6 Nigiri, 1 Roll, 8 Sashimi	<b>\$78</b>	<b>Sushi, Maki, Sashimi Combo</b> 12 Nigiri, 2 Rolls, 16 Sashimi	<b>\$150</b>	<b>Sushi, Maki, Sashimi Combo</b> 24 Nigiri, 4 Rolls, 32 Sashimi	<b>\$300</b>

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