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STARTERS

SHRIMP CEVICHE*
 Citrus-marinated shrimp,
 onion, cilantro & tomato,
 warm corn
 tortillas chips 9


**HOMEMADE
 SOUP OF
 THE DAY**

**SESAME-GARLIC
 HUMMUS**
 Cucumber, oven-roasted tomato,
 assorted olives, warm pita 8

PANKO SHRIMP
 Flash-fried & crusted w/ Japanese
 breadcrumb & ginger;
 spicy mustard 9


**HERBED GOAT
 CHEESE FRITTERS**
 Fresh tomato, pomodoro,
 black truffle oil 8

CALAMARI
 Tender rings lightly battered & flash
 fried; cajun remoulade 9

**WOOD-SEALED
 YELLOWFIN TUNA**
 Seared ahi (RARE), over cucumber
 w/ ponzu, Asian slaw &
 wasabi aioli 9

**TOMATILLO
 CHICKEN NACHOS**
 Queso blanco, shredded
 chicken, tomatillo sauce,
 sour cream 9

KINGSTON WINGS
 Ten jumbo Caribbean jerk
 wings, guava & scotch-bonnet
 pepper sauce 9

**BALSAMIC BEEF
 BRUSCHETTA***
 Medallions of filet mignon, garlic
 crostini, vine-ripe tomato,
 mozzarella, & basil 10

**FIRECRACKER
 CHICKEN**
 Boneless white meat, breaded &
 tossed w/ spicy buffalo sauce; blue
 cheese dip & cucumber 9

**BLUE CRAB &
 ARTICHOKE DIP**
 Three cheeses, blue crab, spinach,
 artichoke & tomato,
 warm pita 10

 **FRESH CATCHES** 

BOULEVARD FAVORITES

ENTRÉE SALADS

JUMBO-LUMP CRABCAKE
 Sautéed & served w/ fresh-cut fries, cole slaw,
 bayou remoulade 18
TWIN CAKES - 26

**WOODGRILLED MOLASSES &
 RUM BABY-BACK RIBS**
 A full rack of tender pork ribs served w/ fresh-cut
 fries & homemade cole slaw 20

**WOODGRILLED
 STEAK***
 Mixed greens, red onion, Danish blue
 cheese, tomato, carrot, crispy potato
 fries, buttermilk ranch 15

**WOODGRILLED
 ATLANTIC SALMON***
 Mashed potatoes, asparagus,
 lemon & caper picatta sauce 17


PORK OSSO BUCO
 Slow-braised shank, smoked bacon & mushroom
 jus, rosemary polenta, grilled asparagus 19

WOODGRILLED SALMON*
 Mixed greens w/ tomato, carrot,
 sundried currant & cranberry
 tossed in mimosa vinaigrette 13

**PAN-SEALED
 CHILEAN SEABASS***
 Mashed potatoes, fresh asparagus,
 white wine & tomato fumet 22



STUFFED CHICKEN PICCATA
 Layered w/ roasted tomatoes, sautéed spinach &
 mozzarella, rosemary polenta,
 lemon caper sauce 17

**FENNEL & CORIANDER
 CRUSTED AHI TUNA***
 Seared RARE over mixed greens w/
 tomato, cucumber, carrot, daikon,
 miso vinaigrette, wasabi aioli &
 crispy wontons 15

CAJUN SEAFOOD KABOBS*
 A pair of blackened & grilled skewers of tuna,
 salmon, shrimp, swordfish, tomato, pepper &
 onion over basmati rice 15
KABOB TRIO - 18

BEEF, VEAL & PORK MEATLOAF
 Served over mashed potatoes w/ creamed spinach
 & tomato-basil marinara sauce 14

VEGETARIAN GATEAUX
 Three sautéed artichoke, arugula & roasted red
 pepper "cakes" served over tomato pomodoro &
 grilled asparagus 14


WOODGRILLED LAMB
 New Zealand lamb brushed w/ mint
 pesto over baby arugula, feta,
 lemon-marinated
 cucumber, tomato 14


**PARMESAN & SHRIMP
 CRUSTED TILAPIA**
 Baked and served w/ basmati rice
 & grilled asparagus 19

SEARED DIVER SCALLOPS*
 Over crispy shrimp & leek risotto cake w/ creamy
 cilantro-cashew pesto & a
 light seafood broth 20

STEAKS	BLACK ANGUS	NEW YORK STRIP* Spice-rubbed, black-angus strip, mashed potatoes, asparagus, roasted tomato- garlic au jus 23
		RIBEYE* Seasoned w/ Mediterranean spiced sea salt w/ herb-roasted potatoes, vegetable & balsamic mushroom butter 22
	BLACK ANGUS	FILET STEAK FRITES* Tender medallions w/ fresh-cut fries, bruschetta insalata, balsamic reduction 20

GRILLED GREEK SHRIMP
 Mixed greens, champagne
 vinaigrette, tomato, cucumber,
 carrot, roasted red pepper, pinenut,
 olives & feta 14

YELLOWFIN TUNA PONZU*
 Cracked black pepper crusted, seared RARE &
 served over Nishiki rice w/ Asian slaw,
 miso-sake & gingered ponzu 19

**PAN-SEALED
 MONKFISH RUSTICO***
 Over potato-scalillon cake w/ mussels,
 spinach, tomato & brandied cream broth 20

NEW ENGLAND FISH & CHIPS
 Fresh Atlantic Cod beer-battered & golden fried;
 served w/ fresh-cut fries, homemade cole slaw &
 our cajun remoulade 15

GRILLED SHRIMP & PENNE
 Creamy roasted garlic tomato sauce w/ bell pepper
 & spinach 17

**WOODGRILLED
 CHICKEN CAESAR**
 Our Classic Caesar salad w/ shaved
 woodgrilled chicken 10
STEAK CAESAR - 15*
SALMON CAESAR - 13*

MISO CHICKEN
 Shaved chicken, mixed greens,
 cucumber, carrot, daikon, tomato,
 cashew, crispy wonton &
 miso vinaigrette 11

GRILLED PORTOBELLO
 Baby spinach, candied pecan, feta
 tomato w/ champagne vinaigrette &
 balsamic reduction 11

SANDWICHES

**CHEDDAR &
 BACON BURGER***
 Our 1/2 LB Black Angus
 burger, smoked bacon,
 white cheddar, sesame-
 brioche w/
 fresh-cut fries 9

**BLACK FOREST
 GRILLED
 CHICKEN**
 Woodgrilled chicken,
 smoked ham, muenster,
 sesame-brioche w/
 fresh-cut fries 9

**SLOW-COOKED
 PULLED PORK**
 Sweet & spicy Carolina-
 style pork, sesame-
 brioche w/ coleslaw &
 fresh-cut fries 9

**THE BOULEVARD
 QUESADILLA**
 Woodgrilled chicken,
 cheddar, pepper, onion &
 black bean; w/ pico de
 gallo, sour cream
 & corn relish 11

 **HAVE YOU
 SEEN THE
 FILLMORE
 ROOM?**

SIDES & SUCH

**FOUR CHEESE
 MAC & CHEESE** 6

**SIX GRILLED
 TIGER SHRIMP** 8

**BUTTERMILK MASHED
 POTATOES** 3

**WOODGRILLED
 ASPARAGUS** 6

**CREAMED
 SPINACH** 6

**WOODGRILLED
 CHICKEN BREAST** 6

**JUMBO LUMP
 CRABCAKE** 12

**BASMATI
 RICE** 3

**FRESH-CUT
 FRITES** 4

**TODAY'S
 VEGETABLE** 4

EXECUTIVE
 CHEF
 PAUL
 MURRAY
 GENERAL
 MANAGER
 KENT
 LAWSON

WE APPRECIATE YOUR UNDERSTANDING THAT CERTAIN SUBSTITUTIONS MAY INCUR AN UPCHARGE.

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

WARNING: UNDERCOOKED MEAT, SEAFOOD, POULTRY OR EGGS INCREASES THE RISK OF ILLNESS.

**ABSOLUTELY NO
 SMOKING PLEASE!!**