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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-SEARED
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

STARTER
SALADS

7-LEAF MIXED GREEN
Champagne vinaigrette, sundried
currant-cranberry & Danish blue
cheese crumbles 6

CLASSIC CAESAR
Romaine lettuce, creamy caesar
dressing, freshly grated
Parmesan, crouton 5

CAPRESE
Vine ripe tomato, fresh mozzarella,
basil, balsamic reduction
& olive oil 8

THE ROMAN
Arugula w/ champagne vinaigrette,
tomato, cucumber, feta & balsamic
reduction 7

SANDWICHES

THE BOULEVARD B.L.T.
Smoked bacon on sourdough toast with lettuce,
tomato and mayo; served with fresh-cut fries 7
ADD AVOCADO 1.5
ADD BLACKENED CHICKEN 4

BLACK FOREST GRILLED CHICKEN
Woodgrilled chicken topped w/ smoked ham &
muenster on sesame-brioche;
w/ fresh-cut fries 9

SLOW-COOKED PULLED PORK
Sweet and spicy Carolina-style pork on a sesame-
brioche roll; served w/ a side of coleslaw
& fresh-cut fries 9


**BLACK ANGUS
1/2 LB BURGERS**

**WHITE CHEDDAR &
SMOKED BACON***

BLACK-N-BLUE
(BLACKENED & TOPPED WITH DANISH BLUE CHEESE)

MARINATED MUSHROOM
(TOPPED W/ A PORTABELLO MUSHROOM & SWISS)

ALL BURGERS W/ FRESH-CUT FRIES... 9



CLASSIC REUBEN
House-cooked corned beef, saurkraut, Swiss on
marble rye w/ 1000 island dressing
& fresh-cut fries 9

BLACKENED TUNA BURGER
Ahi tuna & scallion burger w/ lettuce & tomato on a
sesame brioche bun; served w/ fresh-cut fries &
wasabi mayo 9

TANDOORI CHICKEN PITA
Tandoori-style chicken w/ lettuce, tomato, onion,
cucumber & feta cheese; w/ mint yogurt
& fresh cut fries 10

THE CUBANO
Roast pork, ham, Swiss, Mojo sause & spicy-sweet
pickles on grilled Cuban bread;
w/ fresh-cut fries 9

JUMBO-LUMP CRABCAKE
Sauteed & served on sesame-brioche;
w/ coleslaw & fresh-cut fries 15

GRILLED PORTOBELLO
Woodgrilled portobello, roasted red peppers &
Swiss on sesame-brioche;
served w/ fresh-cut fries 8

BOULEVARD
FAVORITES

**WOODGRILLED MOLASSES &
RUM BABY-BACK RIBS**
A 1/2 rack of tender pork ribs served with fresh-cut
fries and homemade cole slaw 14 (FULL
RACK 20)

WOODGRILLED STEAK FRITES*
Tender black Angus filet medallions served w/ fresh-
cut fries & bruschetta insalata 14

**PARMESAN & SHRIMP
CRUSTED TILAPIA**
Baked and served w/ basmati rice
& grilled asparagus 15

CAJUN SEAFOOD KABOBS*
A pair of blackened & grilled skewers of tuna,
salmon, shrimp, swordfish, tomato, pepper &
onion over basmati rice 13
KABOB TRIO - 16

**WOODGRILLED
ATLANTIC SALMON***
Mashed potatoes, asparagus,
lemon & caper piccata sauce 14

BOULEVARD QUESADILLA
Filled w/ woodgrilled chicken, cheddar, peppers,
onions, & black beans; served w/ pico de gallo, sour
cream & corn relish 11

BEEF, VEAL & PORK MEATLOAF
Topped w/ our pomodoro sauce & alongside our 4-
cheese mac & cheese 9

VEGETARIAN GATEAUX
Three sautéed artichoke, arugula & roasted red
pepper "cakes" served over pomodoro
& grilled asparagus 10

MAC & SALAD
The perfect pairing of our Fontina-Gruyere mac &
cheese w/ our 7-leaf mixed green salad 8.5

NEW ENGLAND FISH & CHIPS
Fresh Atlantic Cod beer-battered & golden fried;
served w/ fresh-cut fries, homemade cole slaw & our
cajun remoulade 12

CHICKEN & AVOCADO WRAP
Grilled chicken & fresh avocado in a tortilla w/
cheddar, lettuce & pico de gallo; served
w/ fresh-cut fries 9

ENTREE
SALADS

WOODGRILLED STEAK*
Mixed greens with red onion, Danish
blue cheese, tomato, carrot, crispy
potato frites & our buttermilk ranch
15

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

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

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

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

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

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

SIDES & SUCH

**FOUR CHEESE
MAC & CHEESE 6**

**SIX GRILLED
TIGER SHRIMP 8**

**BUTTERMILK MASHED
POTATOES 3**

**WOODGRILLED
ASPARAGUS 6**

**FRESH-CUT
FRIES 4**

**WOODGRILLED
CHICKEN BREAST 6**

**JUMBO LUMP
CRABCAKE 12**

**BASMATI
RICE 3**

**TORTILLA CHIPS &
ROASTED SALSA 5**

**CRISP & CREAMY
COLE SLAW 2**

LARGE PARTY?? →



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!!