

IRON-SKILLET ROASTED

MUSSELS	15.	TRIPLE ORDER	35.
SHRIMP	15.	DOUBLE ORDER	28.
MUSSELS, SHRIMP & CRAB			39.
DBL MUSSELS & CRAB			39.
DBL SHRIMP & CRAB			39.
DBL SHRIMP DBL CRAB			49.
DBL MUSSELS DBL CRAB			49.

APPETIZERS

LOBSTER SOUP IN A MILD CURRY BRODETTO			9.
CRISPY CRAB CAKES W/ CRANBERRY RELISH			14.
TUNA CARPACCIO YELLOWFIN TUNA (HAMACHI) W/ DICED CHILIES & OLIVE OIL PONZU SAUCE			14.
CROSTINI CON BURRATA W/ DUNGENESS CRAB SMOKED SALMON & AVOCADO			13.
W/ ORGANIC BEETS AVOCADO & RED ONIONS			11.
W/ HEIRLOOM TOY BOX TOMATOES, BERMUDA ONIONS & AVOCADO IN A BALSAMIC VINAIGRETTE			10.
JUST BURRATA~A CREAMY MOZZARELLA DRIZZLED IN EVOO & SEA SALT			9.
BABY ROMAINE WEDGE W/ PT. REYES BLEU CHEESE DRESSING			8.
W/ TOMATOES, AVOCADO & RED ONIONS IN AN EVOO VINAIGRETTE			8.
W/ CAESAR DRESSING, CROUTONS & SHAVED GRANA			8.
W/ APPLES, WALNUTS, SUNDRIED CRANBERRIES IN A RASPBERRY VINAIGRETTE			9.
W/ DUNGENESS CRAB LEGS, TOASTED SESAME SEEDS, WONTON CRISPS IN A SOY VINAIGRETTE			16.

ADD ONS: CRAB \$8. SHRIMP \$6.

THE STEAK (ALL ENTRÉES SERVED A LA CARTE)

100% USDA CERTIFIED PRIME DRY-AGED UP TO SIX WEEKS
WE COOK OUR STEAKS MEDIUM RARE FOR OPTIMUM FLAVOR

PETIT FILET MIGNON	28.
FILET MIGNON	39.
FILET MIGNON BONE-IN (WHEN AVAILABLE)	39.
NEW YORK BONE-IN	39.
PORTERHOUSE (BOBO'S - STYLE NEW YORK & PETIT FILET MIGNON COOKED SEPARATELY)	59.
SURF & TURF HALF CRAB & PETIT FILET MIGNON	39.

THE CRAB

DUNGENESS CRAB
ROASTED IN GARLIC SAUCE

WHOLE CRAB (2 + POUNDS)	35.
HALF ORDER (1 + POUND)	19.
THREE POUNDS (FOR TWO)	49.
CRAB FEAST (FOR FOUR)	100.

THE FISH

HAWAIIAN SUNFISH FILET SAUTÉED IN A SOY-BUTTER GLAZE W/ SEAWEED	19.
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SIDES (EACH) 8.

TWICE-BAKED POTATO	
BAKED YAM W/ BROWN SUGAR BUTTER	
BRUSSELS SPROUTS W/ PANCETTA	
SWISS CHARD W/ GARLIC & OLIVE OIL	
PORTOBELLO MUSHROOMS	
SAUTÉED CAULIFLOWER	
BERMUDA ONION RINGS	
MODERN MAC & CHEESE	



Boboquivari'sTM
THE STEAK THE CRAB

Boboquivari (bo-bo-kwee-var-ee) is the Venetian court jester of comedy, embodied in a popular Italian marionette

MARTINIS PERFECTLY BALANCED & SHAKEN TILL ICY 12. EACH (TAX INCL.)

THE BASIL ~ HANGAR ONE STRAIGHT VODKA,
FRESH BASIL, LIME & A TOUCH OF SUGAR

THE BOBOTINI ~ SAFIRE, CAMPARI, SICILIAN BLOOD ORANGE & SWEET VERMOUTH

THE AMBROSIA ~ HENDRICK'S GIN, ORANGE, FRESH RASPBERRIES, SWEET
VERMOUTH & BITTERS

THE BLUE DROP ~ 2 NITE VODKA, ABSOLUT VANILIA, FRESH BLACKBERRIES &
LEMON W/ A SUGAR COLLAR

THE ESPRESSO ~ KAHLUA, BAILEY'S, FRANGELICO, AMARETTO, ESPRESSO,
CHANTILLY CREAM & SHAVED CHOCOLATE RIM

ON THE ROCKS 12. EACH (TAX INCL.)

BLUEBERRY MARGARITA ~ CUERVO GOLD TEQUILA, CHAMBORD,
LEMON & LIME JUICE & SODA

TOASTED HAZELNUT ~ KAHLUA, FRANGELICO, CINNAMON & CREAM
W/ A SUGAR CINNAMON RIM

Q-BALL ~ HANGAR ONE BUDDHA'S HAND CITRON, FRESH CUCUMBER
W/ LEMON & MINT

CUCACABRA ~ PATRON SILVER TEQUILA, COINTREAU, CUCUMBER,
THE JUICE OF A WHOLE LIME W/ A BLACK SALT RIM

EASY RIDER ~ JAMESON W/ A SPLASH OF AMARETTO & AN AMARENA CHERRY

MOSCOW MOJITO ~ STOLICHNAYA VODKA, BROWN SUGAR, FRESH MINT,
LEMON, ORANGE W/ A SPLASH OF GINGER ALE

WINES BY THE GLASS

500	CHAMPAGNE	DOMAINE CHANDON BRUT CLASSIC (SPLIT)	12.
310	CHAMPAGNE	LAURENT PERRIER BRUT (SPLIT)	19.
522	SAUVIGNON BLANC	JAX Y3	9.
532	PINOT GRIS	KING ESTATE RESERVE OREGON	13.
527	CHARDONNAY	PERELLI MINETTI 100% NAPA	9.
528	CHARDONNAY	STUHMULLER ALEXANDER VALLEY	13.
519	WHITE ZINFANDEL	WOODBIDGE ROBERT MONDAVI	7.

422	PINOT NOIR	JEKEL MONTEREY COUNTY	9.
440	PINOT NOIR	MORGAN TWELVE - CLONE MONTEREY	13.
423	MERLOT	CARTLIDGE & BROWN NAPA	9.
424	CABERNET	B.R. COHN SILVER LABEL SONOMA	9.
434	CABERNET	PERELLI MINETTI 100% NAPA	13.
426	ZINFANDEL	ST. FRANCISC OLD VINE SONOMA	9.
425	SYRAH	HAVENS NAPA VALLEY	9.
439	CUVÉE	HESS ESTATE COLLECTION MT. VEEDER	13.

1450 LOMBARD SAN FRANCISCO 415.441.8880

WE ACCEPT ALL MAJOR CREDIT CARDS