

## baked garlic & olive sourdough loaf

### iron-skillet roasted

mussels	15.95	triple order	34.95
shrimp	15.95	double order	29.95
mussel & shrimp			28.95
combo mussels, shrimp & crab			39.95
double mussels & crab			39.75
double shrimp & crab			39.75
double shrimp double crab			49.95
double mussels double crab			49.75

### appetizers

lobster soup in a mild curry brodetto	9.95
crispy crab cakes with cranberry relish	14.95
yellowtail carpaccio with diced chilies & olive oil ponzu sauce	14.95
lobster crostini with garlic aioli avocado & red onions served with burrata	14.95
dungeness crab crostini with smoked salmon & avocado served with burrata	13.95
heirloom toy box tomatoes bermuda onions & avocado in a balsamic vinaigrette served with burrata	9.75

### salads

house tomatoes, pangrattato, avocado & red onions in an evoo vinaigrette add crab 8	8.95
baby romaine with pancetta & pt. reyes bleu cheese dressing add crab 8	9.95
caesar with croutons & shaved grana cheese add crab 8	9.95
apples, walnuts, sundried cranberries with lettuce, crumbled bleu cheese in a raspberry vinaigrette	9.75

we accept most major credit cards

18% gratuity added for parties of six or more

### the steak

all entrées served a la carte

petit filet mignon	29.95
filet mignon	39.95
filet mignon bone-in (when available)	39.95
new york bone-in	39.95
porterhouse bobo's-style new york & petit filet mignon cooked separately	64.95
surf & turf half crab & petit filet mignon	44.95

100% usda certified prime dry-aged up to six weeks  
we cook our steaks medium rare for optimum flavor

### the crab

dungeness crab roasted in garlic sauce

whole crab (2 + pounds)	34.95
half order (1 + pound)	19.95
three pounds (for two)	49.95
too two crab (for three)	68.95
crab feast (for four)	100.00

### the fish

basa a white fish filet sautéed in a soy-butter glaze with seaweed	22.95
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### sides

(each) 8.95

twice-baked potato
baked yam with brown sugar butter
brussels sprouts with pancetta
swiss chard with garlic & olive oil
portobello mushrooms
cauliflower sautéed with garlic & evoo - pangrattato
bermuda onion rings
modern mac & cheese

# 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  
**the basil**

hangar one straight vodka, fresh basil, lime & a touch of sugar

**bohattan**

basil hayden bourbon, sweet vermouth, fernet, house made brandied cherry & orange twist

**the dream**

2 nite vodka, amaretto, midori, blood orange & cranberry orange twist

**french apple pie**

hendrick's gin, apple pucker, lime, chantilly cream & a-big cherry

**the espresso**

kahlua, bailey's, frangelico, amaretto, espresso, shaved chocolate rim & 3 bean

**on the rocks** 12

**blood orange margarita**

patron tequila, blood orange, lemon & lime juice & soda

**q-ball**

hangar one citron, fresh cucumber with lemon & mint

**rum baba**

captain morgan rum, blood orange & pineapple juice

**moscow mojito**

stolichnaya vodka, brown sugar, fresh mint, lemon & orange with a splash of ginger ale

## wines by the glass

**white**

300	champagne	domaine chandon brut classic	(split)	12
310	champagne	laurent perrier brut	(split)	19
536	chardonnay	man o' war new zealand		12
545	chardonnay	stuhlmuller alexander		15
522	sauvignon	jax y3 napa		9
532	pinot gris	etude carneros		12
519	white zin	st. george		7

**red**

434	cabernet	perelli minetti napa		13
480	cabernet	groth oakville napa		20
439	cuvée	hess block 19 mt veeder napa		13
440	pinot noir	morgan 12 clones		13
443	merlot	peju napa		15
426	zinfandel	brazin lodi		12
425	syrah	green & red tip top vineyard estate		12

## beer

**anchor steam** 5

deep amber, hoppy aroma, locally brewed

**fat tire amber ale** 5

toasty & hoppy with a fresh finish

**peroni** 6

light, crisp & refreshing

**anderson valley oatmeal stout** 5

inky black, hint of chocolate, bittersweet finish

**dog fish 90 minute ipa** 7

pale ale, notes of brandied fruitcake & citrus

**chimay blue trappist ale** 9

dark, smooth rich texture, spice & floral notes

# Boboquivari's™

the steak the crab

1450 lombard san francisco 415.441.8880

boboquivaris.com