



Live free & Eat!

Order now and eat a La Boca meal at your favorite summer spot:
dock, deck, boat or park. This is the perfect time of year to be out & about!

*We are working hard to transition back to a "normal" dining experience –
here's our current solution until we can have you at our table again*

Easy Ordering - Call our voicemail (603) 581-9729 and include: first and last name, the DAY
& time you'd like your order ready (beginning at 5pm) your email address & your cell phone
number for texting. Please note any allergies for anyone dining!

T H I S W E E K ' S S P E C I A L S

S t a r t e r :

Barcelona Plate

Thinly sliced Redondo Iglesias Jamón Ibérico Spanish ham, Manchego cheese &
quince paste served with fresh baked bread. \$14

E N T R É E S P E C I A L S :

*** Supply is limited, please order early to reserve yours ***

Blackened Salmon & Corn Salad

*Our house blackening spice blend gives this moist and tender salmon a slight kick of heat and a delicious
crust. Chilled corn salad is made with diced red pepper, red onion, cilantro, scallion,
garlic lime dressing & avocado coulis. \$25*

Caldeirada

*Our version of the Portuguese fish stew. Tomato, onion, saffron, white wine, clam juice and herbs create a
flavorful and piquant vessel for sautéed Monkfish bolstered by chunks of little red potatoes. \$23*

Half Chicken & Shoestring Fries

*Our favorite juicy & crispy skinned roasted half chicken with
creamy garlic herb dip shoestring French Fries \$24*

Local Strawberry Shortcake

Full Moon Farm berries, fresh whipped cream, our awesome tender biscuit \$12

Cocktail Mixer for June: Raspberry Hibiscus Lemonade. \$11 / 9oz. bottle (makes 3 drinks)



50 North Main Street Wolfeboro, New Hampshire

APPETIZERS

Provençal Fromage \$9

A blend of soft cheeses, garlic and Herbs de Provence, warmed in the oven until bubbly and served with house made bread.

Wild Blueberry Soup \$12

Maine wild blueberries, red wine & a touch of yogurt. Two appetizer portions.

Pâté Plate \$10

country style pork pâté, Dijon mustard, cornichons, sour cherry jam & our bread

Crispy Cauliflower \$9

with harissa salt and served with sumac dipping sauce

Prince Edward Island Mussels \$12

Sautéed in a light, savory broth of tomato, garlic, onion and herbs & bread for dipping

SALADS

Add sautéed shrimp (+\$10) or seared salmon (+\$12) to a salad for dinner

Organic Greens \$9

balsamic vinaigrette, marinated feta cheese, bacon, roasted sunflower seeds & pickled red onion

Kale Caesar \$9

chopped kale, crunchy croutons, zippy Caesar dressing with shredded Parmesan & white anchovy

ENTREES

SEARED SALMON [Ⓐ]

Pan-seared salmon served over sautéed julienne carrots, zucchini and summer squash, topped with a lemon caper butter sauce. \$25

LOCAL LAMB BOLOGNESE

Top of the Hill Farm ground lamb, mirepoix & tomato over pappardelle, topped with Parmesan cheese. \$23

BOMBAY

Seasonal vegetables sautéed in a Tikka Masala sauce made of warming spices, tomato, and onion. Topped with our garlic cloud and fresh green herb oil. Served with jasmine rice.....vegan \$18.....add shrimp \$21

BEEF WITH BASIL

Thinly-sliced beef tenderloin sautéed with red peppers and fresh basil leaves in a brown pan sauce with soy, garlic & ginger. Served with white rice. \$26

THAI RED CURRY

*Traditional coconut milk sauce with red curry, lemongrass and ginger; mushrooms, green peas and red pepper over jasmine rice with: julienne vegetables \$19 / shrimp \$21 / beef \$26
[please note: our sauce contains shrimp ingredients! This dish is not suitable for people allergic to shellfish]*

DESSERT

CHOCOLATE MOUSSE (GF)

rich and velvety, Belgian chocolate and little else \$7

RHUBARB CHEESECAKE

Our classic New York Cheesecake topped with a sweet & sour compote of our homegrown rhubarb \$7

KEY LIME PIE

Tart, sweet, creamy and smooth. Whipped cream & gingersnap crust. \$7

