

BOCA LUNA

LUXE LOUNGE

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Charcuterie Board
 Small 24
 Large 42
 Assortment of artisanal cheese, imported meats, olives and roast peppers

* **Jumbo Shrimp Cocktail** 21
 3 U6 shrimp, cocktail sauce lemon

Smoked Salmon Crostini 23
 Mini blini topped with smoked salmon, cream cheese, and dill. (5)

Caviar Blinis 49
 Miniature pancakes topped with crème fraîche and a dollop of premium caviar (3)

Beef Carpaccio 24
 Thinly sliced raw beef served with arugula, shaved Parmesan, and a drizzle of truffle oil.

Tuna Tartare 25
 Fresh tuna diced and mixed with avocado, sesame oil, soy sauce, and served with pita chips.

Seafood Tower
 Small 85
 Large 130
 Lobster (deshelled), Maryland lump crab, shrimp, oyster Rockefeller, drawn butter, cocktail sauce

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Crab Cake Luxe 24
 Breadcrumb, lump crab, horseradish aioli

Margherita Flatbread 19
 Tomato, mozzarella, fresh basil, balsamic glaze

* **Black Truffle Arancini** 21
 Arborio rice mixed with black truffles, rolled into balls, breaded, and fried until golden. (3)

* **Lunas NE Style Calamari** 20
 Tossed with red, green cherry pepper

Lobster Tacos 32
 House made taco, Maine lobster meat, avocado, cilantro and a tangy salsa verde. (2)

Duck Rolls 23
 Duck confit, cabbage, carrot, a l'orange sauce

* **Crab Stuffed Mushrooms** 23
 Button mushrooms filled with crab, bread crumb, garlic butter

Luxe's Crispy Wings 18
 Perfectly fried, tossed in our secret sauce (7)

* **Mini Beef Wellington** 28
 Tender beef filet wrapped in puff pastry with mushroom duxelles, baked until golden brown, hollandaise (4)

Beef Skewers 23
 Seared tenderloin strips finished in our Teriyaki Glaze

Beef Tataki 32
 Seared filet, garlic ginger ponzu sauce

Oyster Rockefeller 26
 Topped with spinach, asiago, garlic, shallots, pernod

d e s s e r t

Italian Lemon Cream Cake 12

Luxes' 6 Layer Chocolate Cake 12

Funnel Cake (cinnamon sugar) 10

Star * represents items available for happy hour \$10

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Our Caesar dressing contains raw eggs. FYI, consumption of raw eggs may increase your risk of food-borne illness.



Cocktails

Luna's Negroni 17

A celestial twist on the classic Negroni. This enchanting blend of gin, Campari, sweet vermouth, and orange bitters is as timeless as the moon's glow, offering a rich, bittersweet symphony with a hint of citrus.

Flaming Zombie 18

Awaken your senses with this inferno of flavors. A potent trio of light, dark, and overproof rums ignite with apricot brandy, lime, and pineapple juices, grenadine, falernum, and bitters. Finished with a captivating flame, it's a daring escape to a tropical paradise.

Rosemary Whiskey Sour 18

A sophisticated reimagining of the classic sour. Bourbon or rye whiskey melds with fresh lemon juice, simple syrup, egg white, and aromatic bitters. Garnished with a sprig of fresh rosemary, it's an herbaceous and velvety delight.

World of Classics \$20

American Old Fashioned

Savor the elegance of a timeless blend of bourbon, aromatic and orange bitters, sweetened with demerara syrup. Garnished with a flambéed dehydrated orange and a choice of black or wild cherry, it's a classic with a touch of drama.

Mexican Old Fashioned

A spirited fusion of tequila blanco and reposado, sweetened with agave and kissed with orange bitters. Garnished with a dehydrated lemon and a pineapple leaf, this Old Fashioned is a fiesta in a glass.

Jamaica Old Fashioned

Dive into a bold mix of light and dark rums, enriched with chocolate bitters and a hint of sweetness. Garnished with a dehydrated orange and an ignited cinnamon stick, it's a fiery Caribbean escape.

Choice of Smoking Method

Soft Smoke

Immerse yourself in tradition. This cocktail is smoked on a wooden cutting board, imparting delicate smoky undertones that enhance the drink's complexity.

Regular Smoke

Discover a modern marvel. Cocktails smoked with a gun are served in elegant boxes or capsules, delivering a balanced medium intensity smoke for a refined experience.

Hard Smoke

Indulge in grandeur. Prepared in a vintage-style glass carafe, smoked with a gun, and served table-side over a large ice rock, this cocktail offers an intense, full-bodied smoke with a pre-applied garnish for the ultimate sensory delight.

Champagne

Guidobono Segetevigne, Méthode Champenoise	100
Moet Imperial brutt	200
Moet Nectar Rosé	225
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Veuve Clicquot Brut	225
Dom Perignon	450
Ace of Spade	700

Wine

Soligo Prosecco DOC Treviso Brut, Valdobbiadene, Italy	11
La Marenca Moscato D' Asti	11 38
Collefrisio Rosé, Montepulciano, Italy	11 40
Cantina Tollo Pinot Grigio, Viti di Mezzo, Italy	11 40
Terre Di Rai Sauvignon Blanc IGT Trevenezie	11 40
Lodali Chardonnay Langhe	14 52
Sangue di Giuda Oltrepo' Pavese DOC, Italy	11 38
Corte Dei Venti Le Terre Rosse IGT, Tuscany	14 55
Cobrrara Pinot Noir IGT , Pavia, Italy	12 44
San Felo Balla La Vecchia, Tuscany	15 56
Tenuta Artimino, Tuscany Poggilarca Carmignano DOCG, Tuscany	18 68

Beer

BUD LIGHT	6	MODELO	8
CORONA	8	STELLA	8
CORONA LIGHT	8	HEINEKEN	8
COORS LIGHT	6	ELYSIUM SPACE DUST IPA	8
MICHELOB ULTRA	6		