

Boulevard*five*72

Mother's Day Sunday Supper 2023

family style *appetizers* with your choice of entree

sautéed lump crab cakes

caper citrus butter | fine herbs

tuscan meatballs

basil pesto | romesco sauce | grana padano

antipasto

cured meats | tomato & mozzarella | artichoke

wild mushroom ravioli

porcini puree | confit tomato | mascarpone truffle froth

grilled seafood salad

calamari | shrimp | octopus | roasted red pepper | citrus vinaigrette

entrees

sauteed NJ flounder

shrimp scampi | asparagus | caper citrus butter

roasted organic half chicken

chive mashed potatoes | pearl onions | aged balsamic jus

red wine braised free-range lamb shank

parmesan risotto | spinach | gremolata

linguini & little neck clams

baby arugala | toasted garlic | parsley chardonnay butter

rigatoni bolognese

veal & beef ragout | cabernet sauvignon | ricotta cheese

dessert

assorted mini pastries

prix fixe 57

boulevard chilled seafood

oysters on the half shell

½ dozen 18 | dozen 32

bluepoint | sweet petite | malpeque

littleneck clams on the half shell

½ dozen 9 | dozen 16

faroe island salmon poke

beets | sweet onion | cucumber | sriracha aioli 16

jumbo lump crab "cannelloni"

charred golden pineapple | sriracha chili

citrus vinaigrette 21

halibut & shrimp ceviche

avocado | chilis | sweet onion | citrus juices 19

yellow fin tuna poke

avocado | citrus | sesame | nori | soy sauce 16

boulevard seafood platter for two

oysters (4) | clams (4) | jumbo shrimp cocktail (4) | yellow fin tuna poke

halibut & shrimp ceviche | cold water lobster salad 85

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appetizers

shrimp corn chowder

apple smoked bacon | celery root | turnips 13

angus beef tenderloin tartar

egg yolk confit | ginger | sweet onion | avocado | ponzu chili aioli 15

baby arugula salad

grilled anju pear | prosciutto di san danielle | balsamic vinaigrette 14

belgian endive & beet salad

danish blue cheese | granny smith apple | anju pears | mustard vinaigrette 14

artisanal cheese plate

manchego | artigiano | triple cream brie | irish cheddar | moody blue

served with fig and ginger chutney choice of three 14 all five 19

entrees

horseradish crusted faroe island salmon

asparagus & mushroom risotto | confit tomato | mascarpone froth 29

boulevard seafood risotto

maine lobster | day boat scallops | shrimp | truffle lobster froth 39

parpadelle & pulled braised short ribs

shiitake & portobello mushrooms | oregano | roasted tomato | mascarpone 28

ginger honey glazed long island duck breast

confit leg boudin ball | artichoke | preserved orange gastrique 36

certified angus filet mignon with danish blue cheese

rosti potato | baby carrots | asparagus | red wine reduction 49

butcher block steaks from the wood grill

all steaks basted with a garlic herb butter | includes choice of one side and a sauce

steaks

prime new york strip 14oz 60

32 day aged ribeye 16oz 62

porterhouse for two 38oz 125

sauces

bordelaise

bearnaise

blvd steak sauce

enhancements

butter poached lobster 19

ancho chili grilled shrimp 16

wild mushrooms 12

sides 9 each

chives mashed potatoes

loaded fingerling potatoes

mac & cheese

parmesan polenta

french fries

asparagus

pistachio green beans

sauteed spinach

sauteed broccoli rabe