

LUNCH

APPETIZERS

***Hot Spinach & Artichoke Dip** 7.25
A Savory Blend of Artichoke Hearts, Spinach, Garlic, and Two Cheeses; Served with Fresh Baked Crostini

***Fried Artichoke Hearts** 7.00
Served with Buttermilk Garlic Dipping Sauce

Calamari 7.00
Hand Breaded and Fried to Perfection; Served with Chile Infused Marinara

Smoked Duck Spring Rolls 7.00
Crisp Spring Rolls Filled with Smoked Duck, Grilled Scallions, Julienne Carrots, and Cabbage; Served with Spicy Szechwan Chile Sauce

Crab Cakes 9.00
Lump Crab Meat, Fresh Red Pepper, Scallions; Served with Roasted Red Pepper Aioli

Wood Oven Shrimp 7.50
Wood Oven Roasted Jumbo Shrimp in a Spicy Sauce Made with Fresh Herbs, Garlic, Butter, and Creole Seasonings; Served with French Bread

***Stuffed Portabella** 7.00
Char-Grilled, Stuffed with Sun-Dried Tomato Pesto, Gorgonzola, and Pine Nuts; Served with Aged Balsamic Vinegar

Garlic Parmesan Fries 4.00

SOUP & SALADS

Fresh Daily Soup 4.00

***House Mista** 4.25
A Blend of Exotic Organic California Baby Mesclun Greens, Carrots, and Tomatoes; Choice of Dressing

***House Caesar** 4.25
Romaine Lettuce Tossed with Sun Dried Tomatoes, Parmesan Cheese, Croutons, and Homemade Caesar Dressing

Grilled Chicken Caesar Salad 9.00

***Portabella Caesar Salad** 9.00

Grilled Salmon Caesar Salad 11.00

Asian Grilled Chicken Salad 9.00
Baby Spinach Tossed in Asian Vinaigrette with Fried Wontons, Almonds, Mandarin Oranges, Red Peppers, and Marinated Grilled Chicken

***Greek Salad** 9.00
Romaine Lettuce Tossed with Balsamic Vinaigrette, Feta Cheese, Kalamata Olives, Cucumbers, Tomatoes, Shaved Red Onion, and Marinated Artichoke Hearts

Fried Chicken Salad 9.25
Mesclun Greens, Fried Chicken Tenders, Tomatoes, Bacon, and Chopped Egg; Served with Honey Mustard Dressing

Seared Tuna Salad 12.50
Sushi Grade Tuna (Seared Rare) over Soy Mustard Dressing with Mixed Baby Greens Tossed in Sesame Ginger Vinaigrette; Served with Red Peppers, Pickled Ginger, and Wasabi

***Gorgonzola Pear Salad** 9.00
Gorgonzola Cheese, Sliced Pear, Sun Dried Cranberries, and Spice Crusted Walnuts; Served over Mixed Baby Greens; Tossed in Raspberry Vinaigrette

Choice of Balsamic Vinaigrette, Creamy Gorgonzola, Buttermilk Garlic, Raspberry Vinaigrette, and Honey Mustard Dressings

ENTRÉES Side Salads or Soups: 2.25

Wood Oven Planked Salmon 14.00
North Atlantic Salmon Marinated in a Soy-Pineapple Glaze and Roasted on a Cedar Plank; Served with Roasted Asparagus

Shrimp Carbonara 14.00
Gulf Shrimp over Farfalle Pasta with Applewood Smoked Bacon, Peas, and Tomatoes in a Parmesan Cream Sauce

ENTRÉES (continued) Side Salads or Soups: 2.25

Gorgonzola Chicken 12.00
Herbed Chicken Tossed with Sun Dried Tomatoes in a Gorgonzola Cream Sauce on Penne Rigate

Baked Lasagna Bolognese 8.50
Tender Pasta Layered with Sauce Bolognese, Porcini Mushrooms, Fresh Herbs, and Two Cheeses

***Baked Spinach Cannelloni** 8.25
Fresh Pasta Sheets Stuffed with Sautéed Spinach, Caramelized Onions, Roasted Garlic, and Two Cheeses; Topped with Marinara

***Black Bean & Goat Cheese Tamale** 10.00
Black Beans, Roasted Vegetables, and Mozzarella Encrusted in Masa Dough, Baked in a Plantain Leaf; Served with Pico De Gallo, Sour Cream, and Goat Cheese

WOOD-FIRED OVEN PIZZAS Side Salads or Soups: 2.25

Germantown Purist 9.00
BBQ Chicken and Shaved Red Onions with Smoked and Whole Milk Mozzarella

***California** 8.75
Chèvre Cheese, Mozzarella, Sun Dried Tomatoes, Fresh Basil, and Pine Nuts on an Olive Oil Crust

Palermo 9.25
Classic Mix of Sweet Italian Sausage, Pepperoni, Fresh Portabella Mushrooms, Pizza Sauce, and Whole Milk Mozzarella

Pollo Diablo 9.25
Mesquite Smoked Chicken Breast, Roasted Red Peppers, Poblanos, Monterey Jack, Whole Milk Mozzarella, and Fresh Cilantro; Topped with Spicy Diablo Sauce

***Calzone de Bosco** 9.00
Pesto, Spinach, Artichokes, Tomatoes, and Kalamata Olives with Whole Milk Mozzarella; Topped with Marinara and Parmesan

Chesapeake Pizza 10.00
Pesto, Shrimp, Scallops, Clams, Vermont White Cheddar, and Whole Milk Mozzarella

Buffalo Chicken 9.25
Marinated Chicken with Mozzarella Cheese, Celery, Crumbled Gorgonzola Cheese, Hot Wing Sauce, and Ranch Dressing

SANDWICHES

Choice of Fresh Fruit, Pasta Salad, Fries, or Add Garlic Parmesan Fries (1.00)
Side Salads or Soups: 2.25

Blackened Grouper Sandwich 9.00
Grouper Filet Dusted in Cajun Spices and Blackened; Served on a Hoagie with Shredded Lettuce, Tomato, and Remoulade

Boscoss Burger 9.00
Fresh Ground Angus Sirloin Cooked to Order; Served with Tomato, Onion, Pickle, and Lettuce. Your Choice of Swiss, Cheddar, or American Cheese

Smoked Chicken Club 8.00
Applewood Bacon, Provolone Cheese, Mesclun, Mustard, Tomato, and Mayonnaise

Grilled Chicken Breast 8.00
Soy and Pineapple Marinated Chicken Breast Grilled and Topped with Fontina Cheese, Tomatoes, Lettuce, and Basil Mayonnaise

***Vegetable Burger** 8.50
Meat-Free Patty with Onion, Tomato, Pickle, Lettuce, and Dijon Mustard. Your Choice of Swiss, Cheddar, or American Cheese

***Grilled Portabella Club Sandwich** 8.00
Portabella Mushroom Marinated and Char-Grilled; Topped with Fontina Cheese, Lettuce, Roasted Red Peppers, and Basil Mayonnaise

Angus Steak Sandwich 13.00
Center-Cut 10oz Ribeye Char-Grilled with Tabasco Onions, Rustic Sourdough, and Green Onion Remoulade

Pastrami Rueben Sandwich 8.00
Shaved Pastrami, Sauerkraut, Baby Swiss, and Thousand Island Dressing on Grilled Marbled Rye

Boscoss Muffaletta 8.00
Boscoss Rendition of the Classic Sandwich with Genoa Salami, Pepperoni, Mortadella, Provolone, and Marinated Olive Salad



The Restaurant For Beer Lovers®

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We accept all major credit cards.

Sorry no personal checks.

www.boscosbeer.com



DINNER



APPETIZERS

*Hot Spinach & Artichoke Dip	7.25
A Savory Blend of Artichoke Hearts, Spinach, Garlic, and Two Cheeses; Served with Fresh Baked Crostini	
*Fried Artichoke Hearts	7.25
Served with Buttermilk Garlic Dipping Sauce	
Smoked Duck Spring Rolls	7.00
Crisp Spring Rolls Filled with Smoked Duck, Grilled Scallions, Julienne Carrots, and Cabbage; Served with Spicy Szechwan Chile Sauce	
Crab Cakes	9.00
Lump Crab Meat, Fresh Red Pepper, Scallions; Served with Roasted Red Pepper Aioli	
Ahi Tuna Tacos	8.00
Chopped Sushi Tuna, Shredded Lettuce, Pico De Gallo, and Smoky Sour Cream in Crisp Wontons	
Calamari	7.00
Hand Breaded and Fried to Perfection; Served with Chile Infused Marinara	
Wood Oven Shrimp	7.50
Wood Oven Roasted Jumbo Shrimp in a Spicy Sauce Made with Fresh Herbs, Garlic, Butter, and Creole Seasonings; Served with French Bread	
*Stuffed Portabella	7.00
Char-Grilled, Stuffed with Sun-Dried Tomato Pesto, Gorgonzola, and Pine Nuts; Served with Aged Balsamic Vinegar	

SOUP & SALADS

Fresh Daily Soup	5.25
*House Mista	5.25
A Blend of Exotic Organic California Baby Mesclun Greens, Carrots, and Tomatoes; Choice of Dressing	
*House Caesar	5.25
Romaine Lettuce Tossed with Sun Dried Tomatoes, Parmesan Cheese, Croutons, and Homemade Caesar Dressing	
Grilled Chicken Caesar Salad	10.00
*Portabella Caesar Salad	10.00
Grilled Salmon Caesar Salad	12.00
Asian Grilled Chicken Salad	10.00
Baby Spinach Tossed in Asian Vinaigrette with Fried Wontons, Almonds, Mandarin Oranges, Red Peppers, and Marinated Grilled Chicken	
*Greek Salad	9.75
Romaine Lettuce Tossed with Balsamic Vinaigrette, Feta Cheese, Kalamata Olives, Cucumbers, Tomatoes, Shaved Red Onion, and Marinated Artichoke Hearts	
Fried Chicken Salad	10.00
Mesclun Greens, Fried Chicken Tenders, Tomatoes, Bacon, and Chopped Egg; Served with Honey Mustard Dressing	
Seared Tuna Salad	13.50
Sushi Grade Tuna (Seared Rare) over Soy Mustard Dressing with Mixed Baby Greens Tossed in Sesame Ginger Vinaigrette; Served with Red Peppers, Pickled Ginger, and Wasabi	
*Gorgonzola Pear Salad	9.75
Gorgonzola Cheese, Sliced Pear, Sun Dried Cranberries, and Spice Crusted Walnuts; Served over Mixed Baby Greens; Tossed in Raspberry Vinaigrette	
Choice of Balsamic Vinaigrette, Creamy Gorgonzola, Buttermilk Garlic, Raspberry Vinaigrette, and Honey Mustard Dressings	

WOOD-FIRED OVEN PIZZAS Side Salads or Soups: 2.25

Germantown Purist	10.00
BBQ Chicken and Shaved Red Onions with Smoked and Whole Milk Mozzarella	
*California	9.75
Chèvre Cheese, Mozzarella, Sun Dried Tomatoes, Fresh Basil, and Pine Nuts on an Olive Oil Crust	
Palermo	10.00
Classic Mix of Sweet Italian Sausage, Pepperoni, Fresh Portobella Mushrooms, Pizza Sauce, and Whole Milk Mozzarella	
Pollo Diablo	10.00
Mesquite Smoked Chicken Breast, Roasted Red Peppers, Poblanos, Monterey Jack, Whole Milk Mozzarella, and Fresh Cilantro; Topped with Spicy Diablo Sauce	
*Calzone de Bosco	9.75
Pesto, Spinach, Artichokes, Tomatoes, and Kalamata Olives with Whole Milk Mozzarella; Topped with Marinara and Parmesan	
Chesapeake Pizza	11.00
Pesto, Shrimp, Scallops, Clams, Vermont White Cheddar, and Whole Milk Mozzarella	
Buffalo Chicken	10.00
Marinated Chicken with Mozzarella Cheese, Celery, Crumbled Gorgonzola Cheese, Hot Wing Sauce, and Ranch Dressing	

SANDWICHES

Choice of Fresh Fruit, Pasta Salad, Fries, or Add Garlic Parmesan Fries (1.00)	
Side Salads or Soups: 2.25	
Blackened Grouper Sandwich	10.00
Grouper Filet Dusted in Cajun Spices and Blackened; Served on a Hoagie with Shredded Lettuce, Tomato, and Remoulade	
Boscocs Burger	10.00
Fresh Ground Angus Sirloin Cooked to Order; Served with Tomato, Onion, Pickle, and Lettuce. Your Choice of Swiss, Cheddar, or American Cheese	
Smoked Chicken Club	10.00
Applewood Bacon, Provolone Cheese, Mesclun, Mustard, Tomato, and Mayonnaise	
*Vegetable Burger	9.50
Meat-Free Patty with Onion, Tomato, Pickle, Lettuce, and Dijon Mustard. Your Choice of Swiss, Cheddar, or American Cheese	
*Grilled Portabella Club Sandwich	9.50
Portabella Mushroom Marinated and Char-Grilled; Topped with Fontina Cheese, Lettuce, Roasted Red Peppers, and Basil Mayonnaise	
Angus Steak Sandwich	14.00
Center-Cut 10oz Ribeye Char-Grilled with Tabasco Onions, Rustic Sourdough, and Green Onion Remoulade	
*Prepared with Cheese, but no Meat Products	

We accept all major credit cards. Sorry no personal checks. 17% gratuity may be added on parties of ten people or when more than five separate checks are requested for a table. Separate checks are available for parties of ten persons or less.

PASTA Side Salads or Soups: 2.25

Shrimp Carbonara	15.00
Gulf Shrimp Over Farfalle Pasta with Applewood Smoked Bacon, Peas, and Tomatoes in a Parmesan Cream Sauce	
Gorgonzola Chicken	14.00
Herbed Chicken Tossed with Sun Dried Tomatoes in a Gorgonzola Cream Sauce on Penne Rigate	
Baked Lasagna Bolognese	12.00
Tender Pasta Layered with Sauce Bolognese, Porcini Mushrooms, Fresh Herbs, and Two Cheeses	
*Baked Spinach Cannelloni	11.00
Fresh Pasta Sheets Stuffed with Sautéed Spinach, Caramelized Onions, Roasted Garlic, and Two Cheeses with Marinara	

ENTRÉES Side Salads or Soups: 2.25

Tonight's Seasonal Catch	19.00
Personally Selected by Chef Boscocs; Served with Spring Vegetable Medley and Smashed Fingerling Potatoes	
Shrimp & Grits	17.00
Creamy Asiago Cheese Grits Topped with Jumbo Shrimp and Tasso Gravy	
Wood Oven Planked Salmon	21.00
North Atlantic Salmon Marinated in a Soy-Pineapple Glaze and Roasted on a Cedar Plank; Served with Roasted Asparagus	
Nori Crusted Tuna	24.00
Sushi Grade Ahi Tuna Wrapped in Nori (Seaweed Paper), Lightly Tempura Battered, and Flash Fried. Served RARE with Wasabi-Ginger Sauce, Jasmine Rice, and Julienne Vegetable	
Center Cut Ribeye Steak	26.00
Seasoned Angus Ribeye Steak, Topped with Herb Garlic Butter; Served with Roasted Garlic Mashed Potatoes and Vegetable Medley	
Smoked Double Cut Pork Chop	26.00
Two Thick 8oz Hickory Smoked Chops with Guajillo Chile and Coffee Bean BBQ Sauce; Served with Mashed Sweet Potatoes and Crispy Onions	
Chicken Puttanesca	18.00
Chicken Breasts Grilled and Topped with a Tomato, Black Olive, and Garlic Sauce; Served with Sweet Potato Fries and Haricot Vert	
*Black Bean & Goat Cheese Tamale	15.00
Black Beans, Roasted Vegetables, and Mozzarella, Encrusted in Masa Dough, Baked in a Plantain Leaf; Served with Pico De Gallo, Sour Cream, and Goat Cheese. Includes Side Salad.	

DESSERTS

Creme Brulée Grand Marnier	6.00
Creamy Custard with a Hint of Orange and Vanilla Beans	
Apple Crisp	6.00
Served Piping Hot with Ice Cream, Nuts, and Caramel Sauce	
Bread Pudding Of The Day	6.25
Chocolate Torte Cake	6.25
Rich Fudgy Cake with Bittersweet Chocolate Sauce; Topped with Fresh Raspberries. This is the Dessert for Chocolate Lovers!	
Tiramisu	6.50
Classic Italian Dessert with Ladyfingers Soaked with Espresso then Layered with Mascarpone	



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