



# BOEFISH<sup>MD</sup>

STEAK | POISSON | BAR

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## Raw Bar

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### ◀ FRESH OYSTERS

Our fresh oysters selection  
Market price  
3 / 9 6 / 18 12 / 36

### ◀ SALMON TARTARE 17

Micro coriander, shallots, chili,  
lime, sesame lavash

### ◀ TUNA TARTARE 19

Tuna "Big Eye" quality sushi from  
sustainable fishing. Avocado, basil,  
sesame, shallots, yuzu, orange,  
sesame lavash

### ◀ JUMBO SHRIMPS COCKTAIL (3) 23

Giant shrimps, lemon, cocktail sauce

### ◀ SALMON TACOS (3) 16

Salmon, arugula, chili, shallots,  
peppers, avocado, lime, soya

### ◀ CEVICHE 18

Fresh fish from the market, arugula,  
coriander, dill, mint, chili, red onion,  
tomato, potato, lime, yuzu, fried wonton

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## Appetizers

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### ◀ MINI HAMBURGER

Ketchup, mustard, onion, bacon,  
cheddar, pickle  
3 / 9 6 / 18 12 / 36

### ◀ FRENCH ONION SOUP 9

Caramelized onions, red beer,  
croutons, Swiss cheese

### ◀ SALAD WEDGE 9

Iceberg lettuce, tomato, onion,  
creamy dressing  
Blue cheese 3

### ◀ CAESAR SALAD 11

Romaine lettuce, Caesar dressing,  
crispy pork belly, fried capers,  
croutons, lemon, parmesan

### GRILLED VEGETABLES 18

Seasonal vegetables, mushrooms,  
Halloumi cheese

### ◀ CHARCUTERIE PLATTER 24

Prosciutto, speck, soppressata,  
bresaola, parmesan, pickled vegetables,  
Old Style mustard, bread  
Black truffle 10

### GRILLED OCTOPUS 20

Moroccan octopus, vidalia, arugula,  
vinegar

### ◀ CRABE CAKE 21

Crabmeat, Old bay spices,  
Dijon mustard, spicy mayonnaise,  
chimichuri sauce

### ◀ FRIED CALAMARI 14

Slices and tentacles, lemon,  
cocktail sauce

### ◀ FOIE GRAS 19

Pan-fried foie gras, apple butter,  
gingerbread

### ◀ CRISPY PORK LOIN 16

Cucumber, carrot, radish, arugula,  
mint, Hoisin sauce, vinegar

### ◀ MOZZARELLA DI BUFALA 15

Beets, tarragon, tomato confit,  
smoked paprika, almond puree, pepitas

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## Fresh Fish

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All our fish are served with seasonal vegetables and mashed potatoes

### FISH OF THE DAY

Market price

### SEA BASS 36

Whole fish

### RED TUNA 39

Sushi quality

### FRESH LOBSTER

Market price

### FRESH SALMON FILET 27

### GRILLED JUMBO SHRIMPS 35



# BOEFISH<sup>MD</sup>

STEAK | POISSON | BAR

## Steak & Cie<sup>MD</sup>

Our steaks are centre cut premium beef, USDA, AAA or CAB (Certified Angus Beef) choice, and dry-aged at least 30 days for maximum tenderness.

Imported directly from the United States, our special grill sears the meat at 1600 °F. This unique cooking process gives incredibly juicy meat and exceptional flavour!



Served with seasonal vegetables and a choice of baked potato, mashed potatoes or homemade fries.

**TOMAHAWK**  
FOR TWO (40 oz) 125  
Dry-aged at least 45 days

**FILET MIGNON (7 oz) 39**

**KANSAS STRIPLOIN (16 OZ) 52**  
With bone

**NEW YORK CUT STRIPLOIN (12 oz) 57**  
USDA Prime

**TOP SIRLOIN (8 oz) 33**  
Baseball cut

**RIB STEAK (18 oz) 45**  
French cut

**COGNAC PEPPERCORN STEAK 37**

**GOURMET BURGER 18**  
Angus beef (8 oz), all-dressed

### ENHANCE YOUR EXPERIENCE

FRESH, HALF  
ATLANTIC LOBSTER 21

GRILLED  
JUMBO SHRIMP (1) 8

PAN-FRIED FOIE GRAS 15

### SIDES

SEASONAL VEGETABLES 7

SAUTED MUSHROOMS 7

FRIES 5

BLUE CHEESE 3

PEPPERCORN &  
COGNAC SAUCE 4

HERBED BUTTER  
SAFFRON AND HERBS 2  
HOUSE STEAK SPICE 2

**JERK GRILLED CHICKEN 22**  
Chicken breast seasoned with  
Jamaican spices

**NAGANO PORK 23**  
With fleur de sel caramel

☪ "Late Night" : Dishes served until 1 am from Thursday to Saturday.

We do not encourage well done cooking.  
Bread served on request.