



MEAT MARKET
BOCA RATON

NEW YEAR'S EVE MENU 2026

STARTERS
SERVED FAMILY STYLE

CRUDO

SUSHI & NIGIRI TASTING

LOBSTER ROLL ∞ HAMACHI NIGIRI
SALMON NIGIRI
SPICY TUNA CRISPY RICE

BISON TARTARE

BLACK CAVIAR ∞ FRENCH BREAD CRISPS
QUAIL EGG YOLK

SEARED AHI TUNA TIRADITO

WASABI AIOLI ∞ CHIVES ∞ RED RADISH
CARROT ∞ SEAWEED CRISPS

SEAFOOD TOWER +\$65PP

FRESH HALF SHELL OYSTERS

JUMBO SHRIMP COCKTAIL

*FRESH STONE CRAB CLAWS

ATOMIC HORSERADISH
MM COCKTAIL SAUCE
CLASSIC MUSTARD SAUCE

AMBER OSSETRA CAVIAR +\$200

EGG YOLK ∞ ONION
CHIVES ∞ SOUR CREAM

APPETIZERS

LOBSTER GYOZAS

CARROT ∞ KIMCHI DAIKON SALAD
RED MISO AIOLI

MUSHROOM
TRUFFLE RAVIOLI

BEEF CHEEK MARMALADE
CHERRY TOMATOES

GOAT CHEESE FRITTERS

YUZU MARMALADE
PERSIMMON PUDDING

SALAD
SERVED FAMILY STYLE

GOLDEN BEET & BURRATA SALAD

BRIOCHE CRISPS ∞ HEIRLOOM TOMATO CARPACCIO ∞ HUCKLEBERRY MARMALADE
BALSAMIC GLAZE ∞ STRAWBERRY VINAIGRETTE ∞ EXTRA VIRGIN OLIVE OIL

ENTRÉES
CHOICE OF

PRIME ANGUS FILET & KING CRAB

CHAMPAGNE CAVIAR BUTTER ∞ SCALLION POTATO CAKE ∞ FRENCH WHITE ASPARAGUS

SMOKE ROASTED HERITAGE PRIME RIB

CHANTERELLE MUSHROOM PUFFS ∞ FRESNO CHILI CORN SALSA ∞ GARLIC ROASTED BABY POTATOES

CRISPY PAN SEARED TRUFFLE STUFFED CHICKEN BREAST

BLACK TRUFFLE CORN POLENTA ∞ HONEY GLAZED BABY VEGETABLES ∞ SOY HERB EMULSION

SNOWY GROUPER & LOBSTER

FRESH MAINE LOBSTER GNOCCHI ∞ LOBSTER COGNAC CREAM ∞ PARMESAN CHEESE

A-5 WAGYU KING ROLL

SEARED A-5 WAGYU TENDERLOIN ∞ MISO ROASTED KING CRAB ∞ ASPARAGUS ∞ CREAM CHEESE
BLACK TRUFFLE CAVIAR ∞ CRISPY SHALLOTS ∞ TRUFFLE YAKI SAUCE ∞ JAPANESE SPICY MAYO

VEGETARIAN ENTRÉE AVAILABLE UPON REQUEST

RESERVED CUTS
+\$125PP

6oz JAPANESE WAGYU FILET MIGNON

32oz WAGYU BEEF TOMAHAWK RIBEYE

ENHANCE YOUR SELECTION

6oz LOBSTER TAIL +40

WOOD GRILLED CAJUN SHRIMP +15

FRESH SHAVED BLACK TRUFFLE +35

CRABMEAT OSCAR STYLE +30

SIDES
SERVED FAMILY STYLE

CREAMED SPINACH

BACON ∞ ONION

CRISPY BRUSSELS SPROUTS

BACON ∞ ALMONDS ∞ PICKLED ONIONS

TRUFFLE CREAM CORN

DESSERT PLATTER
SERVED FAMILY STYLE

CARAMEL & CHOCOLATE CREAM TARTS

LEMON RASPBERRY TORTE

NUTELLA STUFFED COOKIES
WITH MALTED MILK

WARM CINNAMON ROLL
CARAMEL VANILLA ICE CREAM