

BAKED GARLIC AND OLIVE SOURDOUGH LOAF

IRON-SKILLET ROASTED

MUSSELS	15	triple order	34
SHRIMP	15	double order	28
COMBO	mussels, shrimp & crab		39
DOUBLE MUSSELS & CRAB			39
DOUBLE SHRIMP & CRAB			39
DOUBLE SHRIMP DOUBLE CRAB			49
DOUBLE MUSSELS DOUBLE CRAB			49

APPETIZERS

LOBSTER SOUP			9
in a mild curry brodetto			
CRISPY CRAB CAKES			14
with cranberry relish			
YELLOWTAIL CARPACCIO			14
with diced chilies & olive oil ponzu sauce			
BURRATA			9
a creamy mozzarella drizzled in evoo & sea salt			
HEIRLOOM TOY BOX TOMATOES			9
bermuda onions, avocado in a balsamic vinaigrette served with burrata			
DUNGENESS CRAB CROSTINI			13
with smoked salmon & avocado served with burrata			

BABY ROMAINE WEDGE

with:

PT. REYES BLEU CHEESE DRESSING			9
TOMATOES, AVOCADO & RED ONIONS			8
in an evoo vinaigrette			
CAESAR DRESSING			9
croutons & shaved grana			
APPLES, WALNUTS, SUNDRIED CRANBERRIES			9
in a raspberry vinaigrette			
DUNGENESS CRAB LEGS			16
toasted sesame seeds, wonton crisps in a soy vinaigrette			

ADD ONS:

CRAB 8 SHRIMP 6 CRUMBLLED BLUE CHEESE 5

THE STEAK

all entrées served à la carte

PETIT FILET MIGNON	29
FILET MIGNON	39
FILET MIGNON BONE-IN (when available)	39
NEW YORK BONE-IN	39
PORTERHOUSE	59
bobo's-style new york & petit filet mignon cooked separately	
SURF & TURF	39
half crab & petit filet mignon	

100% usda certified prime dry-aged up to six weeks

we cook our steaks medium rare for optimum flavor

THE CRAB

dungeness crab roasted in garlic sauce

WHOLE CRAB (2 + pounds)	35
HALF ORDER (1 + pound)	19
LOTSA CRAB (for two)	49
TOO TWO CRABS (for three)	69
CRAB FEAST (for four)	100

THE FISH

HAWAIIAN SUNFISH FILET	19
sautéed in a soy-butter glaze with seaweed	

SIDES

(each) 8

TWICE-BAKED POTATO
BAKED YAM with brown sugar butter
BRUSSELS SPROUTS with pancetta
SWISS CHARD with garlic & olive oil
PORTOBELLO MUSHROOMS
CAULIFLOWER sautéed in olive oil
BERMUDA ONION RINGS
MODERN MAC & CHEESE

WE ACCEPT MOST MAJOR CREDIT CARDS

BOBOQUIVARI (bo-bo-kwee-var-ee)

is the venetian court jester of comedy, embodied in a popular italian marionette



MARTINIS

11

perfectly balanced & shaken till icy

THE BASIL ~ hangar one straight vodka, fresh basil, lime & a touch of sugar

THE BOBOTINI ~ sapphire gin, campari, blood orange & sweet vermouth

THE AMBROSIA ~ hendrick's gin, orange, raspberries, sweet vermouth & bitters

THE BLUE DROP

2 nite vodka, absolut vanilia, fresh blackberries & lemon with a sugar collar

THE ESPRESSO

kahlua, bailey's, frangelico, amaretto, espresso, cream & shaved chocolate rim

ON THE ROCKS

11

BLUEBERRY MARGARITA ~ cuervo gold tequila, chambord, lemon & lime juice

Q-BALL ~ hangar one citron, fresh cucumber with lemon & mint

CUCACABRA ~ patron silver tequila, cointreau, cucumber, lime with a black salt rim

EASY RIDER ~ jameson with a splash of amaretto

TOASTED HAZELNUT

kahlua, frangelico, cinnamon & cream with a sugar cinnamon rim

MOSCOW MOJITO

stolichnaya vodka, brown sugar, fresh mint, lemon, orange & a splash of ginger ale

WINES

by the glass

WHITE

500	CHAMPAGNE	domaine chandon brut classic	(split)	12
310	CHAMPAGNE	laurent perrier brut	(split)	19
527	CHARDONNAY	perelli minetti 100% napa		9
545	CHARDONNAY	stuhlmuller alexander valley		14
522	SAUVIGNON BLANC	jax y3		9
532	PINOT GRIS	king estate reserve oregon		13
529	ALBARIÑO	paco y lola spain		9
519	WHITE ZINFANDEL	st. george		7

RED

424	CABERNET	b.r. cohn silver label sonoma		9
434	CABERNET	perelli minetti 100% napa		13
422	PINOT NOIR	jekel monterey county		9
440	PINOT NOIR	morgan twelve - clone monterey		13
423	MERLOT	cartlidge & brown napa		9
426	ZINFANDEL	beaver creed lake county		9
425	SYRAH	sedna napa valley		9
439	CUVÉE	hess estate collection mt. veeder		13

1450 LOMBARD SAN FRANCISCO 415.441.8880

BEERS

ANCHOR STEAM	5
ANDERSON VALLEY	5
DOG FISH	5
FAT TIRE AMBER ALE	5
CHIMAY BLUE	11