

## Snacks

**FRIED GREEN TOMATOES** cornmeal battered tomatoes lightly seasoned with salt and pepper...7

**PIMENTO GRILLED CHEESE** sharp and spicy pimento cheese spread, grilled on sourdough bread...7

**JALAPEÑO HUSHPUPIES** crispy corn fritters mixed with jalapeño peppers, onions, fresh corn and drizzled in honey...7

**CORNBREAD BASKET** six mini corn bread muffins with butter...4

**GOLDEN FRIED OYSTERS** lightly battered, deep fried, and served with a Cajun remoulade...7

**CRISPY CHEESE CURDS** lightly battered and fried Mozzarella curds with dipping sauce...7

## Soups & Salads

**GUMBO** traditional roux-based stew, served with chicken, sausage, shrimp and okra...10

**BEEF CHILI W/ CHEDDAR BISCUITS** round beef, smoked sausage, red beans, onions and tomatoes, topped with cheddar cheese and scallions...10

**KALE & APRICOT SALAD** kale, dried apricots, pumpkin seeds, dried cranberries, goat cheese, and zinfandel vinaigrette...12

**DCBK HOUSE SALAD** mesclun mix with cherry tomatoes, cucumbers, carrots, radicchio, and chili lime dressing...10

**SALAD ADD ONS:** BBQ Chicken Skewer...8

Cajun Shrimp Skewer...10 · Blackened Salmon...10

## Apps

**BLACKENED RARE TUNA** with green tomato relish...12

**BOB'S FRIED CATFISH STRIPS** with Cajun remoulade...12

**BLUEHILL BAY MUSSELS** fra diavolo · red curry coconut · white wine and garlic...14

**DUELING GATOR TACOS** crispy fried gator bites in a warm corn tortilla, topped with a green pepper salsa, served with chipotle aioli and mango-habanero sauce...9

**CHICKEN WINGS** peach chili · country fried · Carolina gold (ten wings)...12

**CAJUN SHRIMP COCKTAIL** five jumbo shrimp seasoned, seared, and chilled, served with horseradish cream and cocktail sauce...12

**CAJUN FISH CAKES** homemade crab cake and salmon patty seasoned with diced peppers, onions, and cajun spices...12



*the intersection of friends, food, and music*

**DCBK HAPPY HOUR: HALF PRICED APPS AT THE BAR**

TUESDAY THROUGH FRIDAY, 5 - 7 PM WITH PURCHASE OF ALCOHOLIC BEVERAGE

Before placing your order, please inform your server if a person in your party has a food allergy.

## Entrées

**PORK CHOP** 12 oz. chop with citrus-molasses house marinade served with sautéed green beans and candied yams...23

**BRAISED BEEF SHORT RIB** with garlic mashed potatoes and sautéed green beans...24

**BOB'S GLORIFIED CATFISH** with Cajun remoulade served with a choice of two sides, blackened or fried...22

**ROASTED SALMON** served with a choice of two sides...24

**BOB'S GLORIFIED CHICKEN** white or dark meat served with choice of two sides fried, baked or barbecued...19 · white meat...20

**SHRIMP & GRITS** (you have NEVER had grits like this!) our polenta cakes (2) served with greens and beans, and tomato gravy...24 · vegetarian option...18

**CHICKEN & WAFFLES** homemade buttermilk waffle, topped with Glorified boneless chicken strips, butter and maple syrup...17  
dark meat...19 · white meat...21

**JAMBALAYA** with shrimp, sausage, chicken, mussels and rice...23

**BOB'S BBQ RIBS** slow cooked in homemade BBQ sauce served with a choice of two sides...23

**SOUTHERN BBQ MEATLOAF** ground beef loaf with diced onions, peppers, and Cajun spices, smothered in a honey worcestershire barbecue sauce with garlic mashed potatoes and choice of vegetable...20

**MAMA'S LAMB SHANK** a generous serving of braised lamb shank served on the bone with your choice of two sides...24

## Sides

*\*seasoned with smoked turkey*

Collard Greens\* · Macaroni & Cheese · Candied Yams · Polenta Cake · Garlic Mashed Potatoes · Creole Rice · Sautéed Green Beans · Sweet Corn · French Fries · Cajun Fries · Sweet Potato Fries...6 each

[www.DCBKBoston.com](http://www.DCBKBoston.com)

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## Burgers\* & Sandwiches

COOKED TO ORDER · served with French fries or substitute any side for 3

**DCBK JAZZBURGER** with Romaine lettuce, tomato and tobacco onions...12 with Gorgonzola, Vermont Cheddar or Swiss...14

**SALMON BURGER** (Darryl's favorite!) pan seared salmon burger with diced onions, green and red peppers...14

**VEGGIE BURGER** made with zucchini, summer squash, green and red peppers, and onion and served with chipotle mayo...13

**CHEF'S FISH CLUB** Cajun fried cod with bacon, lettuce and mayo, served on grilled Texas toast with coleslaw and fries...15

**ADD BACON OR EGG TO ANY BURGER OR SANDWICH...2**

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

## Kids Plates

(under 12 years of age)

**CHICKEN STRIPS** and fries...10 · **MAC & CHEESE**...10 · **GRILLED CHEESE**...10

## Desserts

**RED VELVET CAKE**...10 · **SEASONAL BREAD PUDDING**...8

**SWEET POTATO PIE**...8

**NO SURPRISES** We value all of our guests and to ensure that everyone enjoys their time with us we have implemented the following policies. Thank you for your understanding.

**1. Entertainment Fee** Sunday - Thursday: \$3; Friday and Saturday: \$5. This per person charge will be added to your bill when you are present during live entertainment. The charge covers our musicians and guarantees that we can keep presenting some of the very best live music Boston has to offer. For special artists and events, there may be an increased charge.

**2. Prime Time Maximum** To ensure that we can honor your reservations in a timely manner, we have a 2 hour maximum seating during busy times. After that 2 hour time period, we respectfully invite you to stay and enjoy the music in the bar area.

**3. Theater Goers Discount** If you are going to the theater before or after dinner, be sure to show us your tickets for a 10% discount!

**4. Birthdays** Let us know if you are celebrating a birthday and we will serve the honoree a special dessert! Book your birthday party for 8 or more in advance, and we will treat the birthday person to dinner (does not include alcoholic beverages). There will be a \$3 dessert fee per person when your party provides dessert(s).

## Cocktails

### DCBK CLASSICS

**DARRYL'S CHICKEN MARTINI**  
Tito's Vodka, Apple Liqueur, Triple Sec, splash of lemon with a Hennessy float...13

**DIRTY DENISE**  
Peach Vodka and homemade lemonade, splash of cranberry juice...13

**DARRYL'S PUNCH**  
Mount Gay Black Barrel Rum, pineapple and orange juices, grenadine and a dash of bitters, topped with freshly grated nutmeg...11

**FRENCH QUARTER**  
Ketel One Citroen, Lejay Crème de Cassis, pineapple juice, prosecco float...13

**PINEAPPLE UPSIDE DOWNTINI**  
Ciroc Pineapple Vodka, splash of Pina Colada mix, pineapple juice and a drop of grenadine...13  
with Myers Rum Float... +2

### COGNAC CORNER

**ELECTRIC SIDECAR**  
Hennessy, Grand Marnier shaken with muddled oranges, lemons and limes...13  
with rosemary infused Grand Marnier... +1

**FORBIDDEN FRUIT**  
Xante Pear Cognac, Hennessy, lemon juice, ginger beer and bitters...13

**TWO 4 ME, TWO 4 YOU**  
Hennessy, grapefruit and lemon juices, honey...12

**MÉNAGE A TROIS**  
Hennessy, Disaronno, muddled lemons and bitters...13

### SEASONAL OFFERINGS

**TANENBAUM**  
The Botanist Gin, Aperol, rosemary, grapefruit, fresh lemon, simple syrup...13

**THE CORDIAL DEVIL**  
Montelobos Mezcal, Ancho Reyes Chile Liqueur, splash of lime and simple syrup...12

**SMOKE STORM**  
House smoked Kraken Spiced Rum, ginger beer, clove and lime...12

**THE WARDEN**  
Redemption High-rye Bourbon, Cherry Herring, lemon and orange juices...12

**MANHATTAN MULE**  
Bulleit Bourbon, Carpano Antica Sweet Vermouth, DCBK's signature bitters blend, ginger beer, lemon twist...12

**THE GOLDEN HOUR**  
Mount Gay Black Barrel, Hennessy, thyme infused falernum and rhubarb bitters...11

### DARRYL'S DESSERT

**ROYAL CHOCOLATE MARTINI**  
Crown Royal Madagascar Vanilla Whiskey, Godiva Chocolate Liqueur, mole bitters, and grated nutmeg...13

**BRIAN'S ADULT CREAM SODA**  
Crown Royal Madagascar Vanilla Whiskey, Brian's signature toasted syrup and ginger ale...11

## Wine

### SPARKLING WINE

		Glass	Bottle
NV	Castello Del Poggio <b>Moscato d'Asti</b>   <i>Italy</i>	9	36
NV	Stellina di Notte <b>Prosecco</b>   <i>Italy</i>	10	40
NV	Moët Imperial <b>Champagne</b>   <i>France</i>		95
NV	Moët Nectar Imperial <b>Champagne</b>   <i>France</i>		120

### RED WINE

2013	Sky Fall <b>Cabernet Sauvignon</b>   <i>Washington</i>	10	40
2011	Hob Nob <b>Merlot</b>   <i>France</i>	9	36
2012	Ruta 22 <b>Malbec</b>   <i>Argentina</i>	10	40
2013	A by Acacia <b>Pinot Noir</b>   <i>California</i>	10	40
2016	Jacob's Creek Double Barrel <b>Shiraz</b>   <i>Australia</i>	11	44
2014	Tangley Oaks <b>Cabernet Sauvignon</b>   <i>Napa</i>		55

### WHITE WINE

2014	Sterling Vintners <b>Chardonnay</b>   <i>California</i>	10	40
2013	Kim Crawford <b>Sauvignon Blanc</b>   <i>New Zealand</i>	9	36
2014	Stellina di Notte <b>Pinot Grigio</b>   <i>Italy</i>	9	36
2013	Uppercut <b>Chardonnay</b>   <i>California</i>	10	40
2013	Grace Lane <b>Riesling</b>   <i>California</i>	9	36
2014	Santa Margherita <b>Pinot Grigio</b>   <i>Italy</i>		55

### DESSERT WINE

NV	Ramos Pinto 20 Year <b>Tawny Port</b>   <i>Portugal</i>	12	
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### AMARO

	Montenegro	9	
	Fernet-Branca	9	

## Beer

Budweiser • Bud Light • Corona • Guinness Draught Can • Heineken • Stella Artois

*Ask your server about our rotating draft selection and weekly cocktail offerings*