

~ Appetizers ~

Coconut Shrimp 7.95

*Almond & Coconut Crusted
With Orange Horseradish Sauce*

Black Bean Cakes 6.95

Guacamole, Sour Cream & Salsa

Calamari 8.95

*Fried Crisp & served with
Marinara*

Ahi Tuna 8.95

*Sesame Crusted, Wakame, Wasabi,
Ginger & Thai Chili Sauce*

Shrimp Cocktail 7.95

*Five Gulf Shrimp served
with Cocktail Sauce*

Spinach Artichoke Dip 7.95

*Baked and Topped with Fresh
Parmesan Cheese and Crostini*

Piquillo Peppers 9.95

*Stuffed with Lump Crab, Mustard
Sauce and Frisee*

Oysters on Half Shell 9.95

*Eight Chilled Raw Oysters served
with Cocktail Sauce . Twelve ~ \$11.95*

Thai Curry Mussels 8.95

Red Curry & Coconut Milk

Bistro Sampler Chilled 9.95

*Ahi Tuna, Shrimp Cocktail and
Oysters on the Half Shell*

Bistro Sampler Warm 10.95

*Black Bean Cake, Calamari,
Coconut Shrimp & Crab Stuffed
Piquillo Pepper*

~ Salads ~

Mediterranean Salad 6.95

*Feta Cheese, Artichokes, Tomato,
Cucumber, Kalamata Olives,
Roasted Red Peppers, Mixed
Greens with Greek Dressing*

The Bistro Salad 4.95

*Mixed Greens, Tomato,
Cucumber, Mandarin Oranges,
Crumbled Bleu Cheese with
Balsamic Vinaigrette Dressing*

Caesar Salad 5.95

*Crisp Romaine Lettuce,
Garlic, Croutons & Parmesan
Cheese*

Goat Cheese on Arugula 6.95

*Roasted Beets, Red Onions, Candied
Pecans with Citrus Vinaigrette*

Tomato Mozzarella 6.95

*Sliced Yellow & Red Tomatoes, Baby
Mozzarella, Fresh Basil &
Balsamic Vinaigrette*

~ Soups ~

French Onion 5.95

Lobster Bisque 6.95

Seafood Gumbo 5.95

18% Gratuity will be added to parties of 7 or more

Consumption of raw or undercooked foods may increase the risk of food borne illness

~ Entrees ~

Grouper 21.95

Tilapia 16.95

Salmon 19.95

Mahi~Mahi 20.95

Choice of Preparation

Picatta, Potato Crusted, Mediterranean or Simple Grill with Lemon Butter

Veal 17.95

Chicken 15.95

Choice of Preparation

Marsala, Picatta or Parmesan

Served with Linguine

Filet Mignon 6oz 24.95 8oz 28.95

Top Sirloin 10oz 18.95

Choice of Preparation

Mushroom & Onion Demi Glaze, Gorgonzola Cream or Grilled with Herb Butter

Grassy Grouper 26.95

Sautéed Florida grouper served with sautéed spinach, asparagus, shrimp, key lime buerre blanc

Grilled Swordfish 19.95

Served with roasted artichokes & tomatoes topped with basil butter sauce

Bistro Sea Bass 29.95

Sautéed filet topped with rich lobster butter and corn fritters

Seafood Aurora 24.95

Shrimp, lobster, scallops & mussels in a tomato cream sauce over linguine

Seafood Risotto 19.95

Shrimp, calamari, scallops & mussels in a seafood broth

Alaskan King Crab

*½ lb. 18.95 1 lb. 34.95
Served with drawn butter*

Duck L'Orange 25.95

Half duck roasted crispy served with orange sauce

Add Maine Lobster Tail to any entrée 14.95

Add Alaskan King Crab Legs to any entrée 14.95

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