

BISTRO BITES:

OSETRA CAVIAR (1 oz.) toast and crème fraîche..... 75
FRIED GREEN TOMATOES with Pimiento Cheese & Bacon..... 12
“MUSSELS & FRITES” Prince Edward Island Mussels tossed with Garlic,
Fresh Tomato, Fresh Fennel and Cream: French Fries 21
FRESH FLORIDA STONE CRAB CLAWS (3 large) with Traditional Mustard Sauce 70
BISTRO CRAB CAKE: A Petite Lump Crab Cake on Mango Sauce 14
FRIED OYSTERS Cocktail Sauce and Chipotle Aioli..... 18

RAW*:

BEEF CARPACCIO with Arugula and our own House Carpaccio Sauce..... 26
TUNA SASHIMI SALAD: SESAME-PEPPER SEARED AHI TUNA: Mixed Greens,
Wakame, Avocado, Onions & Pickled Ginger tossed with Orange-Walnut Vinaigrette 25
TUNA MARTINI: AHI TUNA TARTARE with Crème Fraîche,
Pickled Ginger and Wasabi Tobiko 20

FRESH FISH:

DOVER SOLE MEUNIÈRE served with Scalloped Potatoes and Fresh Asparagus..... 54
GRILLED BRANZINO Lemon Butter, Broccoli-Rabé and Scalloped Potatoes 38
PENNE with **GRILLED SHRIMP**, Bacon and Mushrooms in Parmesan Cream 32
GRILLED SALMON Lemon-Dill Caper Sauce, Scalloped Potatoes and Broccoli-Rabé..... 32
SWEET POTATO & COCONUT ENCRUSTED MAHI MAHI Mixed Greens,
Haricots Verts, Sweet Peppers, Onion and Mango in Orange-Walnut Vinaigrette..... 26
PAN ROASTED CHILEAN SEA BASS: Tomatoes, Capers, Artichoke Hearts and Herb Butter
with Mashed Potatoes and Fresh Asparagus..... 46
JUMBO LUMP CRAB CAKE and FRIED TOMATO, French Fries and Cole Slaw 36
THAI PEANUT SALMON, Mango Salsa, Jasmine Rice and Snow Peas..... 34
SHRIMP “SCAMPI” STYLE: Sautéed Spinach and Jasmine Rice 32
SNAPPER FRANÇAISE Mashed Potatoes and Asparagus..... 34
AHI TUNA, SESAME-PEPPER ENCRUSTED (Seared Rare)
Citrus-Ginger-Wasabi Sauce, Snow Peas and Jasmine Rice 37

BISTRO MEATS:

FILET MIGNON (7oz) Béarnaise, Crispy Onions: Asparagus and Mashed Potatoes..... 44
CHARBROILED PORK CHOP (12 oz) Ginger Soy Glaze, Mango Salsa,
Mashed Potatoes and Haricots Verts 33
VEAL FRANÇAISE: Mashed Potatoes and Asparagus 36
CHARBROILED NEW YORK STRIP (12oz) French Fries and
Mixed Field Greens with White Balsamic Vinaigrette 42
VEAL MILANAISE Penne in Tomato-Basil Cream and Mixed Field Greens 54
BBQ BABY BACK “RIBLETS” French Fries and Cole Slaw 26
CHARBROILED VEAL CHOP (12oz) Sautéed Mushrooms, Scalloped Potatoes and
Baby Arugula with Pine Nuts, Cherry Tomatoes and White Balsamic Vinaigrette 54
MAHOGANY ROTISSERIE DUCK (semi-boneless)
Orange Blossom Honey-Ginger Sauce, Snow Peas and Jasmine Rice..... 35