

Monday, January 21, 2019

**BISTRO BITES:**

<b>OSETRA CAVIAR (1 oz.)</b> toast and crème fraîche .....	75
<b>BISTRO CRAB CAKE:</b> A Petite Lump Crab Cake on Mango Sauce .....	14
<b>FRIED OYSTERS</b> with Cocktail Sauce and Chipotle Aioli.....	18
<b>TRADITIONAL DEVEILED EGGS:</b> with Sweet Chili Sauce and Sriracha .....	9
<b>FRESH FLORIDA STONE CRAB CLAWS (3)</b> with Traditional Mustard Sauce .....	65

**RAW: \***

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

**SALADS:**

<b>SWEET POTATO &amp; COCONUT ENCRUSTED MAHI MAHI</b> with Chipotle Aioli Field Greens, Haricots Verts, Sweet Peppers, Onion, Mango & Orange-Walnut Vinaigrette .....	26
<b>PISTACHIO ENCRUSTED SALMON</b> over a Traditional Greek Salad .....	25
<b>TRIO SALAD PLATTER:</b> Island Chicken Salad, Albacore Tuna Salad and Egg Salad over Lettuce .....	16
<b>PULLED FREE RANGE CHICKEN SALAD:</b> Roast Chicken, Sundried Cranberries, Toasted Walnuts, Gorgonzola Cheese and Mixed Field Greens tossed with White Balsamic Vinaigrette .....	19

**SANDWICHES:**

<b>FRIED GREEN TOMATO, BACON &amp; PIMIENTO CHEESE SANDWICH</b> with Baby Arugula on French Bread; served with Ta-boó Chips.....	14
<b>HALF ROAST CHICKEN SANDWICH</b> on French Bread; Arugula Salad with Pine Nuts & Cherry Tomatoes .....	15
<b>STEAK SANDWICH:</b> New York Strip (7oz) open faced on Brioche, topped with Caramelized Onions and Gorgonzola Cheese Served with French Fries and Mixed Field Greens tossed in a White Balsamic Vinaigrette.....	23
<b>FRIED OYSTER "PO' BOY"</b> French Bread, Chipotle Mayonnaise and Arugula; with Ta-boó Chips.....	21
<b>SOUP &amp; SANDWICH:</b> A Cup of Cream of Mushroom Soup and Half of a Bacon, Lettuce and Tomato Sandwich on Eight Grain Toast .....	13

**LUNCH SPECIALS:**

<b>PAN ROASTED CHILEAN SEA BASS (5 oz)</b> with a Soy-Ginger Glaze, Snow Peas and Jasmine Rice .....	31
<b>PENNE</b> with <b>MUSHROOMS &amp; SMOKED BACON</b> in Parmesan Cream .....	14
<b>BBQ BABY BACK "RIBLETS"</b> over French Fries.....	18
<b>CHICKEN MILANAISE</b> with Penne in a Tomato-Basil Cream and Mixed Field Greens.....	21