

Friday, March 22, 2019

BISTRO BITES:

OSETRA CAVIAR (1 oz.) toast and crème fraîche	75
BISTRO CRAB CAKE: A Petite Lump Crab Cake on Mango Sauce	14
FRIED OYSTERS with Cocktail Sauce and Chipotle Aioli.....	18
FRESH FLORIDA STONE CRAB CLAWS (3) with Traditional Mustard Sauce	70

RAW: *

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

SALADS:

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

SANDWICHES:

FRIED GREEN TOMATO, BACON & PIMIENTO CHEESE SANDWICH with Baby Arugula on French Bread; served with Ta-boó Chips.....	14
FRIED OYSTER "PO' BOY" French Bread, Chipotle Mayonnaise and Arugula; with Ta-boó Chips.....	21
HALF ROAST CHICKEN SANDWICH on French Bread; Arugula Salad with Pine Nuts & Cherry Tomatoes	15
SOUP & SANDWICH: A Cup of Lobster Bisque and Half of a Tuna Salad Sandwich on Eight Grain Toast.....	13

LUNCH SPECIALS:

BBQ BABY BACK "RIBLETS" over French Fries.....	18
PAN ROASTED CHILEAN SEA BASS (5 oz) with a Soy-Ginger Glaze, Snow Peas and Jasmine Rice	31
PENNE with GRILLED SHRIMP , Tomatoes, Capers, Garlic, Extra Virgin Olive Oil and Parmesan.....	20
CHICKEN MILANAISE with Penne in a Tomato-Basil Cream and Mixed Field Greens.....	21