

Wednesday, May 16, 2018

BISTRO BITES:

FRESH FLORIDA STONE CRAB CLAWS (3) with Traditional Mustard Sauce	56
FRIED OYSTERS with Cocktail Sauce and Chipotle Aioli	16
BBQ BABY BACK "RIBLETS" over French Fries	16
BISTRO CRAB CAKE: A Petite Lump Crab Cake on Mango Sauce	13
TRADITIONAL DEVEILED EGGS: with Sweet Chili Sauce and Sriracha	9

RAW: *

TUNA MARTINI: FRESH AHI TUNA TARTARE with Crème Fraîche, Pickled Ginger and Wasabi Tobiko	18
BEEF CARPACCIO with Arugula and our own House Carpaccio Sauce	25
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	24

SALADS:

SWEET POTATO & COCONUT ENCRUSTED MAHI MAHI with Chipotle Aioli Field Greens, Haricots Verts, Sweet Peppers, Onion, Mango & Orange-Walnut Vinaigrette	29
APPLE, ROASTED BEET & ARUGULA SALAD with Gorgonzola Cheese and White Balsamic Vinaigrette	15
PULLED FREE RANGE CHICKEN SALAD: Roast Chicken, Sundried Cranberries, Toasted Walnuts, Gorgonzola Cheese and Mixed Field Greens tossed with White Balsamic Vinaigrette	18
FRIED OYSTERS over a salad of Kale, Brussels Sprouts, Pepitas, Cranberries, Manchengo and White Balsamic Vinaigrette	24

SANDWICHES:

HALF ROAST CHICKEN SANDWICH on French Bread; Arugula Salad with Pine Nuts & Cherry Tomatoes	15
FRIED OYSTER "PO' BOY" French Bread, Chipotle Mayonnaise and Arugula; with Ta-boó Chips	19
FRIED GREEN TOMATO, BACON & PIMIENTO CHEESE SANDWICH with Baby Arugula on French Bread; served with Ta-boó Chips	14
STEAK SANDWICH: 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
SOUP & SANDWICH: A Cup of Split Pea and Ham and Half of an Island Chicken Salad Sandwich on Eight Grain Toast	13

LUNCH SPECIALS:

PENNE with GRILLED SHRIMP , Tomatoes, Capers, Garlic, Extra Virgin Olive Oil and Parmesan	20
PAN ROASTED CHILEAN SEA BASS with a Soy-Ginger Glaze, Snow Peas and Jasmine Rice	28
CHICKEN MILANAISE with Penne in a Tomato-Basil Cream and Mixed Field Greens tossed with White Balsamic Vinaigrette	21