

• BEGINNINGS •

Maryland Lump Crab Cakes
sherry butter, chipotle aioli 15

Carpaccio
tenderloin, caper cream cheese, parmesan, herbs, bruschetta 15

Blackened Bigeye Tuna «
radish, Shiitake mushrooms, pickled ginger, scallions, spicy mustard 15

Bistro Mussels
white wine, sweet onion, tomato, roasted garlic, bruschetta 15

Fried Calamari
parmesan cheese, chipotle aioli, agrodolce sauce 14

Umami Kobe Sliders
Kobe beef, white cheddar, aioli 12

Seasonal Vegetables «
balsamic brie dipping sauce 10

Pan Roasted Prawns
saffron-vegetable relish, shellfish butter, aioli 20

• OYSTERS •

Blue Point «
half dozen, chili cocktail sauce, cucumber mignonette 12
individual 2.5

Chef's Choice «
half dozen, chili cocktail sauce, cucumber mignonette 18
individual 3

• SOUP •

New England Seafood Chowder
Blue crab, smoked tomato butter, scallions 5/10

Soup of the Day 5/10

• GARDEN GREENS •

Bistro Market Salad
potato straws, tomatoes, onion, gorgonzola, balsamic vinaigrette 6/10

Caesar Salad
pimentos, fried capers, parmesan, croutons, reggiano-anchovy 5/10

Spinach Salad
fresh mango, almonds, onions, goat cheese, potato straws,
mango vinaigrette 6/10

Red Chile Rock Shrimp Chopped Salad
egg, tomato, cucumber, onion, prosciutto, avocado,
almonds, tarragon dressing 18

Salade Niçoise
grilled tuna, potatoes, green beans, Spanish olives,
mixed greens, eggs, lemon vinaigrette 28

• OCEAN •

Spiced South Pacific Bigeye Tuna «
golden beets, grilled green beans, red chile oil, brie 28

Shellfish Soffrito «
mussels, shrimp, king crab, sea scallop, lobster broth, risotto cake 38

Grilled Branzino «
mushroom and butternut squash hash, sage mushroom fondue 26

Grilled Canadian Salmon «
bacon-wrapped potato cake, grain mustard cider jus 28

Warm Water Sea Bass «
risotto, sweet corn, asparagus, smoked tomato butter 29

Fennel Dusted Scallops «
grilled portabella mushrooms, asparagus, citrus butter 34

Grilled Truffle Scallops «
with truffles, herb oil and beurre fondue 34

Rainbow Trout
Arborio flour dusted, mushrooms, green beans, mushroom butter 22

Northern Atlantic Lobster Tails «
roasted yukon potatoes, sautéed green beans 48

• LAND •

8-ounce Filet Mignon «
garlic potato purée, mushroom-prosciutto sauté 38

Roma Tomato and Basil Angel Hair
lightly tossed in olive oil, garlic 15

Pan Roasted Half Chicken «
green beans, yukon potatoes, mushrooms, lemon caper sherry jus 24

16-ounce Bone-In Pork Chop «
grilled asparagus, roasted yukon potatoes, mushroom sage jus 28

Surf and Turf «
tenderloin, lobster tail, green beans, roasted yukon potatoes 58

• À LA CARTE •

grilled portobello mushrooms	\$6	roasted garlic potato purée	\$5
sautéed green beans	\$6	grilled seasonal vegetables	\$5
sweet corn and asparagus risotto	\$6	bacon-wrapped potato cake	\$5
sautéed spinach and applewood bacon	\$6	prawns	\$2.5 each

~ Proprietor ~
Amer Abouwardah

Consuming raw or undercooked products may increase your risk of a foodborne illness.

« indicates gluten-free. Many items can be made gluten-free. Ask your server for details.

~ Chefs ~
Armando Salazar
Tim O'Sullivan