

• BEGINNINGS •

Maryland Lump Crab Cakes
sherry butter, chipotle aioli 15

Bistro Mussels
white wine, sweet onion, tomato, roasted garlic, bruschetta 14

Amber Glazed Salmon Flatbread
caper cream cheese, aged parmesan, mix greens, fennel 10

Fried Calamari
parmesan cheese, chipotle aioli, agrodolce sauce 14

Seasonal Vegetables «
balsamic brie dipping sauce 10

• 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 •

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

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

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

Salmon Salad
spinach, fresh mango, almonds, onions, goat cheese, potato straws,
mango vinaigrette 16

Coconut Prawn Salad
tomato, avocado, onion, balsamic vinaigrette, spicy mustard 16

Salade Niçoise
grilled tuna, potatoes, green beans, Spanish olives, mixed greens, eggs,
lemon vinaigrette 16

Crab Cake Salad
mixed greens, tomato, red onion, chipotle aioli, lemon balsamic 15

Red Chile Rock Shrimp Chopped Salad
egg, tomato, cucumber, onion, prosciutto, avocado,
almonds, tarragon dressing 16

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.

• SANDWICHES •

(served with fries)

Tuna Burger

ginger-radish cabbage slaw, avocado, wasabi aioli 13

Smoked Salmon Grilled Cheese

fontina, provolone, smoked gouda, tomato, aioli 12

Umami Kobe Sliders

Kobe beef mini burgers, white cheddar, aioli 12

Oceano Turkey Club

lettuce, tomato, avocado, white cheddar, bacon, garlic aioli 10

Grilled Chicken Cheddar and Bacon

white cheddar, bacon, chipotle aioli 10

Tempura Fried Fish Sandwich

sea bass, lemon caper tartar sauce, ginger-radish cabbage slaw 10

Chipotle Crab Cake Sandwich

chipotle aioli, lettuce, tomato 13

Sandwich Combo

any 1/2 sandwich and your choice of small salad or cup of soup 10

• Substitutions •
side salad 1
cup of soup 2
fresh fruit 3

• ENTREES •

Lemon Crab Risotto «

Jonah crab, asparagus, sweet corn, smoked tomato butter 13

Roma Tomato and Basil Angel Hair

lightly tossed in olive oil, garlic and parmesan cheese 15

Rainbow Trout

Arborio rice dusted, mushrooms, green beans, mushroom butter 15

Grilled Canadian Salmon «

bacon-wrapped potato cake, grain mustard cider jus 18

• 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	\$2.50 each

~ Proprietor ~
Amer Abouwardah

~ Chefs ~
Armando Salazar
Tim O'Sullivan