

• BEGINNINGS •

Pan Roasted Prawns

saffron-vegetable relish, shellfish butter, aioli 20

Blackened Bigeye Tuna

radish, Shiitake mushrooms, pickled ginger, scallions, spicy mustard 16

Maryland Lump Crab Cakes

sherry butter, chipotle aioli 15

Carpaccio

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

Bistro Mussels

white wine, sweet onion, tomato, roasted garlic, bruschetta 17

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

~Proprietor~

Amer Abouwardah

~Chef~

Armando Salazar

• SOUP •

New England Seafood Chowder

Blue crab, smoked tomato butter, scallions 6/12

Soup of the Day 5/10

• GARDEN GREENS •

Bistro Market Salad

potato straws, tomatoes, onion, gorgonzola, balsamic vinaigrette 8/12

Caesar Salad

pimentos, fried capers, parmesan, croutons, reggiano-anchovy 8/12

Spinach Salad

fresh mango, almonds, onions, goat cheese, potato straws,
mango vinaigrette 8/12

• OYSTERS •

Blue Point

half dozen, chili cocktail sauce, cucumber mignonette 12
individual 2.5

· OCEAN ·

Scampi

white wine linguini, garlic butter and basil, cherry tomato, parmesan 29

Spiced South Pacific Bigeye Tuna

golden beets, green beans, red chile oil, harissa emulsion, brie 30

Shellfish Soffrito

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

Grilled Canadian Salmon

bacon-wrapped, arugula potato cake, grain mustard cider jus 29

Warm Water Sea Bass

sweet corn and asparagus risotto, smoked tomato butter 30

Fennel Dusted Scallops

grilled portabella mushrooms, asparagus, citrus butter 38

Grilled Truffle Scallops

with truffles, herb oil and beurre fondue 38

Rainbow Trout

Arborio flour dusted, mushrooms, green beans, mushroom butter 25

Northern Atlantic Lobster Tails

two tails, roasted yukon potatoes, sautéed green beans 49

· 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

Free Range Roasted Chicken

green beans, yukon potatoes, mushrooms, lemon caper sherry jus 29

16-ounce Bone-In Pork Chop

grilled asparagus, roasted yukon potatoes, mushroom sage jus 29

Surf and Turf

8oz. tenderloin, lobster tail, green beans, roasted yukon potatoes, mushroom-prosciutto sauté 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	shrimp	\$2.5 each

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