

• BEGINNINGS •



• GARDEN GREENS •

Blackened Bigeye Tuna «

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

Truffle Chicken Wild Mushroom Flatbread

buerre fondue, grilled chicken, wild mushrooms, parmesan, truffle oil 13

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

• SOUP •

New England Seafood Chowder

Blue crab, smoked tomato butter, scallions 6/12

Steak Salad

mixed greens, quinoa, onions, tomato, cucumber, radish, parmesan,
harissa, bruchetta, balsamic vinaigrette 18

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

Crab Cake Salad

tomato, red onion, chipotle aioli, lemon balsamic 15

Red Chile Rock Shrimp Chopped Salad

egg, tomato, cucumber, onion, prosciutto, avocado,
almonds, croutons, three cheese, tarragon dressing 16

Spinach Salad

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

Bistro Market Salad

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

Caesar Salad

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

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)

Hawaiian Fish Sandwich

grilled blackened sea bass, avocado, slaw, pineapple relish, chipotle aioli 12

Shrimp Po Boy

rock shrimp, napa slaw, banana pepper relish, garlic aioli 14

Steak Sandwich

caramelized onion, red peppers, lettuce, buerre fondue 18

Tuna Burger

ginger-radish cabbage slaw, avocado, wasabi aioli 13

Umami Kobe Sliders

Kobe beef mini burgers, white cheddar, garlic aioli 12

Boar's Head Turkey Club

lettuce, tomato, avocado, white cheddar, bacon, garlic aioli 13

Grilled Chicken Cheddar and Bacon

white cheddar, bacon, chipotle aioli 12

Tempura Fried Fish Sandwich

sea bass, lemon caper tartar sauce, ginger-radish cabbage slaw 12

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 12

- Substitutions •
- side salad 1
- cup of soup 2
- garlic aioli fries 2
- fresh fruit 3
- truffle fries 4

• ENTREES •

Jumbo Prawn Scampi

white wine linguini, garlic butter and basil, cherry tomato, parmesan 25

Lemon Crab Risotto «

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

Roma Tomato and Basil Angel Hair

lightly tossed in olive oil, garlic 15

Idaho Trout

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

Grilled 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	shrimp	\$2.50 each

~ Proprietor ~

Amer Abouwardah

~ Chef ~

Armando Salazar

