

• BEGINNINGS •



• GARDEN GREENS •

**Blackened Bigeye Tuna**

radish, Shiitake mushrooms, pickled ginger, scallions, spicy mustard 14

**Amber Glazed Salmon Flatbread**

capers, cream cheese, aged parmesan, mix greens, fennel 10

**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

**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

**Soup of the Day 6/12**

**Steak Salad**

mixed greens, quinoa, onions, tomato, cucumber, radish, parmesan, harissa, bruchetta, balsamic vinaigrette 16

**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