

• BEGINNINGS •

**Pan Roasted Prawns**

saffron-vegetable relish, shellfish butter, aioli 16

**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

**Traditional Shrimp Cocktail**

served in a chilled glass with chili cocktail sauce 16

**Bistro Mussels**

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

**Fried Calamari**

parmesan cheese, chipotle aioli, agrodolce sauce 14

**Umami Kobe Sliders**

Kobe beef, white cheddar, garlic 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**

Chef's selection 6/12

• 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

per piece 2.5

• OCEAN •

**Scampi**

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

**Spiced South Pacific Bigeye Tuna**

golden beets, green beans, Szechuan sauce, harissa emulsion, brie 29

**Rainbow Trout**

Arborio flour dusted, mushrooms, green beans, mushroom butter 24

**Grilled Salmon**

bacon-wrapped, arugula potato cake, grain mustard cider jus 25

**Warm Water Sea Bass**

sweet corn and asparagus risotto, smoked tomato butter 29

**Grilled Truffle Scallops**

herb oil and beurre fondue 34

**Fennel Dusted Scallops**

grilled portabella mushrooms, asparagus, citrus butter sauté 36

**Shellfish Soffrito**

mussels, shrimp, king crab, sea scallop, lobster broth, risotto cake 39

**Northern Atlantic Lobster Tails**

two tails, roasted yukon potatoes, sautéed green beans 49

**Alaskan King Crab Legs**

1lb steamed premium split marrow only butter and herb basted with sautéed green beans 62

• LAND •

**Tomato and Basil Angel Hair**

lightly tossed in olive oil, garlic 13

**Roasted Chicken**

green beans, yukon potatoes, mushrooms, lemon caper sherry jus 24

**8-ounce Filet Mignon**

garlic potato purée, mushroom-prosciutto sauté 38

**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 miso marinated portobello mushrooms \$6

sautéed spinach and applewood bacon \$6

sweet corn and asparagus risotto \$6

sautéed green beans	\$6	roasted garlic puree	\$5
grilled seasonal vegetables	\$5	bacon-wrapped potato cake	\$5
grilled scallop	\$8	lobster tail	\$20
shrimp - grilled or seared	\$4	king crab leg	\$20

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