

# APPETIZERS

## ISLAND GAZPACHO

LOCALS' FAVORITE AND REFRESHING CLASSIC 10-

## ONION SOUP

GRUYERE CHEESE CRUST, THYME SIMMERED ONIONS 9-

## MARYLAND CRAB BISQUE

SHERRY CREAM, BLUE SHELL CRAB 12-

## LOBSTER QUESADILLA

LOBSTER, TOMATO, CARAMELIZED ONIONS, MANCHEGO CHEESE, MANGO SALSA,  
CUMIN SOUR CREAM 18-

## GARLIC SHRIMP FLATBREAD

HERB TOMATOES, WHITE WINE LEMON GARLIC BUTTER, OREGANO,  
GRANA PADANO, FRESH MOZZARELLA CHEESE 19-

## SOUTHERNMOST CRAB CAKES

CHIVE OIL, CITRUS AIOLI, AVOCADO SALAD 15-

## SEAFOOD COCKTAIL\*

JUMBO LUMP CRAB, GULF SHRIMP, ROCK LOBSTER 22-

## SEARED TUNA\*

THIN SLICED YELLOWFIN TUNA, GINGER SOY VINAIGRETTE,  
WASABI, WAKAME SEAWEED SALAD 16-

## MAINE LOBSTER MAC & CHEESE

TRUFFLE PECORINO CHEESE, ELBOW MACARONI, OVEN ROASTED TOMATOES, LEMON CHIVE BUTTER 18-

# SALADS

ADD CHICKEN 5-    ADD SHRIMP 7-    ADD GROUPEL 7-

## BISTRO CHOPPED SALAD

CRISP ROMAINE, HEARTS OF PALM, MARINATED ARTICHOKE HEARTS,  
RED & YELLOW TOMATOES, COUNTRY OLIVES, RED ONIONS, TOASTED PINE NUTS,  
CRUMBLLED FETA, ROASTED SHALLOT VINAIGRETTE 14-

## CAESAR SALAD\*

ROMAINE LEAVES, FOCACCIA CROUTONS, WHITE ANCHOVIES,  
SHAVED GRANA PADANO CHEESE 12-

## PANZANELLA KALE SALAD

BABY KALE, HEIRLOOM CHERRY TOMATOES, CUCUMBERS, RED ONIONS,  
RUSTIC CROUTONS, SHAVED PARMESAN, FRIED CAPERS,  
WHITE BALSAMIC VINAIGRETTE 14-

\*Many items on this menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order.  
Consumption of raw or undercooked food may result in an increased risk of foodborne illness.

# SPECIALTY SALADS

## SPICY AHI TUNA AND AVOCADO SALAD\*

YELLOWFIN TUNA SEARED RARE, AVOCADO SALAD, PICKLED GINGER,  
LIME SOY DRESSED GREENS, CRISPY WONTONS 19-

## GRILLED SHRIMP AND QUINOA SALAD

SUPER GRAIN QUINOA, BABY ARUGULA, ASPARAGUS, OVEN ROASTED TOMATOES,  
RED ONION, MARCONA ALMONDS, FETA CHEESE,  
LEMON CHAMPAGNE VINAIGRETTE 19-

## CARIBBEAN SEAFOOD SALAD

BLUE CRAB, GULF SHRIMP, LOBSTER, TOSSED IN A GINGER MANGO DRESSING 18-

# SANDWICHES

ALL SANDWICHES SERVED WITH CHOICE OF FRUIT SKEWERS, FRENCH FRIES, POTATO CHIPS OR PASTA SALAD

## GRILLED HALF POUND BURGER\*

FIRE SEARED ON A BRIOCHE BUN WITH LETTUCE, TOMATO, ONION,  
CHOICE OF AMERICAN, SWISS OR CHEDDAR CHEESE 17-

## PACIFIC COAST CHICKEN

HERB GRILLED, AVOCADO, TOMATO, SWISS CHEESE,  
CITRUS AIOLI ON GRILLED FLATBREAD 16-

## CUBAN CLASSIC

CALYPSO SPICED ROASTED PORK, HAM, SHAVED ONIONS, SWISS CHEESE,  
SLICED TOMATO, PICKLES, WHOLE GRAIN MUSTARD  
ON PRESSED CUBAN BREAD 17-

## BISTRO 245 LOBSTER ROLL

LIGHTLY FRIED BUTTERMILK MARINATED MAINE LOBSTER TAIL, CHILI GARLIC AIOLI,  
RED CABBAGE SLAW ON BRIOCHE ROLL 20-

## TURKEY CLUB

SMOKED TURKEY BREAST, APPLEWOOD SMOKED BACON, BABY ARUGULA,  
VINE RIPE TOMATO, BASIL AIOLI ON TOASTED MULTIGRAIN BREAD 17-

## GROUPEL SANDWICH

FRESH LOCAL GROUPEL, GRILLED, BLACKENED OR FRIED, SHREDDED LETTUCE, TOMATO,  
CARAMELIZED ONIONS, TARTAR SAUCE ON A FRESH TOASTED BAGUETTE 19-

## STEAK SANDWICH\*

FLAME GRILLED HANGER STEAK, SMOKED AVOCADO LIME AIOLI, MOJO ONIONS, TOMATO,  
BABY ARUGULA, RED & YELLOW PEPPERS, PROVOLONE CHEESE  
ON TOASTED FRENCH BAGUETTE 18-

## GRILLED SHRIMP GYRO

HUMMUS, LETTUCE, TOMATO, ONION, CUCUMBER, FRESH OREGANO,  
HOUSEMADE TZATZIKI SAUCE 19-