



# FRESH CATCH BISTRO

## APPETIZERS

### ESCARGOT BOURGUIGNONNE 14

Jumbo snails sautéed in a chardonnay, maitre d'hotel garlic butter with champignon mushrooms and swiss cheese, served with garlic crostini.

### BRUSSELS SPROUTS AND PORK BELLY 14

Oven roasted and finished with a ginger pepper sauce.

### MOZZARELLA CAPRESE 13

Fresh mozzarella cheese layered with red beefsteak tomatoes drizzled with extra virgin olive oil, balsamic glaze and garnished with fresh basil.

### OYSTER ROCKEFELLER 18

Topped with our pernod spinach stuffing, baked with mozzarella cheese.

### POINT JUDITH CALAMARI 14

Lightly dusted flash fried Point Judith calamari with hot cherry peppers, onions, bell peppers and chorizo tossed with extra virgin olive oil, served with our signature marinara sauce.

### \*TUNA TARTARE 20

Diced sushi grade yellowfin tuna, avocado, grilled lemon, tomato and cucumber, served with a citrus soy sauce and fried wontons.

### CHARGRILLED OCTOPUS 14

Served with pan roasted fingerling potatoes and finished with a crustacean cream sauce.

### MUSSELS 13

Black mussels with a lemon grass tomato broth served with a garlic crostini

### BACON WRAPPED SCALLOPS MKT

Day boat scallops wrapped in applewood smoked bacon, served with mushroom crostini drizzled with balsamic glaze.

### CRAB CAKES 15

Pan seared jumbo lump crab cakes topped with chipotle aioli.

### LOLLIPOP LAMB CHOPS 20

Tender lamb chops grilled with a red wine demi sauce and served with polenta.

### \*OYSTERS ON THE HALF SHELL

HALF DOZEN MKT | ONE DOZEN MKT

Add Mignonette sauce for \$2

### \*OYSTER SASHIMI 19

Oysters topped with diced tuna, chives, cucumber, citrus soy sauce, wasabi aioli and tobiko.

### JUMBO SHRIMP COCKTAIL 15

Jumbo shrimp served with cocktail sauce and lemon.

## SOUPS & SALADS

### CHEF'S SOUP OF THE DAY 8

### LOBSTER BISQUE 15

Garnished with lobster claw.

### GARDEN SALAD 10 7 with entrée

Baby greens accompanied by tomatoes, red onions, cucumbers, black olives, carrots and croutons, with your choice of balsamic vinaigrette, bleu cheese dressing or raspberry vinaigrette.

### CAESAR SALAD 14 8 with entrée

Chopped hearts of romaine lettuce tossed with our creamy Caesar dressing, shaved parmesan cheese and croutons.

### BISTRO SALAD 16

Our signature salad baby greens mixed with fresh berries, dried cranberries, goat cheese crumbles, fire roasted apples and glazed pecans, tossed with raspberry vinaigrette.

Add to any Salad - Grilled or Blackened

Shrimp 15 | \*Salmon 18 | Grouper 20 | Chicken Breast 12

## FROM THE LAND

### \*PRIME RIB

Queen 37 King 43

Herb crusted slow roasted beef, served with au-jus & horseradish sauce. Mashed Potato or Baked Potato, Vegetable of the Day, Popover.

### \*8OZ FILET MIGNON MKT

Center Cut filet grilled and served with a mushroom cognac demi glaze. Mashed Potato or Baked Potato, Vegetable of the Day.

### BRAISED BEEF SHORT RIB 37

Served with polenta, seasonal vegetables and finished with a sweet onion demi.

### 12OZ TOP SIRLOIN STEAK 30

Cooked to your temperature with a mushroom demi glaze, served with your choice of mashed potatoes or baked potato and chef's vegetables.

## ACCOMPANIMENTS

### BERNAISE 5

A French Classic, white wine, egg yolks, butter, tarragon, shallots and black pepper.

### CRUSTED BLUE CHEESE 5

Blue cheese crumble blend with herbs and spices, melted on your steak.

## SANDWICHES

### \*KOBE BEEF BACON BURGER 17

American Kobe beef cooked to your liking served on a brioche roll with applewood smoked bacon, lettuce, tomato, caramelized balsamic onion, swiss cheese and homemade steak fries.

### GROUPER 25

Fresh Florida grouper, grilled, blackened or fried served on a brioche roll with lettuce and tomato with a side of Cajun remoulade and steak fries.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



## CHEF'S FEATURES

### CRISPY DUCK 32

Crispy roasted duck breast served with mashed potatoes and bok choy, finished with our pan Asian sauce.

### GROUPER FRANCSESE 36

Gulf grouper lightly floured, dipped in egg batter and pan-fried with a white wine lemon butter sauce. Served over spinach fettuccini.

### SNAPPER OSCAR 36

Seared snapper topped with lump crabmeat and roasted asparagus, served over citrus rice and finished with key lime hollandaise.

### \*DAY BOAT SCALLOPS MKT

Jumbo sea scallops pan seared placed atop a delicate citrus beurre blanc, served with citrus rice and steamed snow peas.

### SPICED PECAN & CRANBERRY

### CRUSTED GROUPER 36

Baked fresh grouper encrusted with pecans & cranberries, topped with tropical fruit salsa and sweet chili drizzle, served with citrus rice.

### 8OZ LOBSTER TAIL MKT

Broiled Maine lobster tail served with citrus rice and mixed vegetables.

### SHRIMP MEDITERRANEAN 38

Large prawns, sautéed with lump crabmeat in a caper, artichoke heart, sun-dried tomato lemon butter sauce, served with creamy risotto.

### \*SESAME CRUSTED YELLOWFIN TUNA 38

Seared sesame crusted sushi grade tuna finished with Thai chili sauce, teriyaki glaze and wasabi aioli, served with Thai rice and steamed snow peas.

### GROUPER CAPRESE 37

Baked fresh Florida grouper topped with basil, tomatoes and fresh mozzarella, drizzled with a balsamic glaze and lemon extra virgin olive oil served over creamy risotto.

### MISO TERIYAKI SEA BASS 43

Fresh flaky Chilean sea bass glazed with our miso teriyaki sauce, served with Thai rice and steamed snow peas.

### SEAFOOD PASTA JAMBALAYA 34

Pasta tossed in a creole sauce with grouper, shrimp, chicken and chorizo sausage, served with pernod garlic toast.

## FROM THE SEA

Choose your favorite seafood, preparation and sauce.

### SEAFOOD

- \*Salmon 26
- Mahi-Mahi 26
- Shrimp 30
- Grouper 34
- Scallops MKT
- Snapper 32

### PREPARATION

- Grilled
- Blackened
- Fried
- Caribbean Jerk
- Seared

### SAUCE

- Citrus Beurre Blanc
- Pan Asian
- Tropical Fruit Salsa
- Mediterranean

### Served with your choice of two sides:

Baked Potato, Mashed Potato, Steak Fries, Vegetable of the Day, Citrus or Thai Rice

## RECOMMENDED CHEF SIDES

### LOADED BAKED POTATO 5

Stuffed with cheddar jack cheese and applewood smoked bacon.

### MUSHROOM POTATO SCAMPI 5

Skin on potatoes and mushrooms sautéed in garlic butter and white wine.

### POTATO CROQUETTES 5

Mashed potatoes blended with cheddar jack, mozzarella and parmesan cheese rolled in panko and deep fried.

### TRUFFLE FRIES 8

Thin cut potatoes deep fried and finished with truffle oil, parmesan cheese and bistro aioli.

### ASPARAGUS 5

Jumbo size, served with our key lime hollandaise sauce.

### BOK CHOY 5

Pan seared with a hint of soy sauce