



*Bistro*  
*by the Sea*



## APPETIZERS

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**CRISPY FRIED CALAMARI**  
*served with fresh basil and cherry peppers* 9.

**NEW ENGLAND CLAM CHOWDER** 6.

**SHRIMP BRUSCHETTA**  
*pesto grilled shrimp with goat cheese, marinated tomatoes and sweet onions, served on grilled foccacia* 13.

**CRAB & SALMON CAKES**  
*served with a cool cucumber cilantro yogurt sauce* 12.

**STUFFIES**  
*a new england favorite stuffed with seasoned bread crumbs and loaded with chopped clams* 9.

## SALADS & SANDWICHES

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**HOUSE SALAD**  
*baby greens, grape tomatoes and red onion, served with a basil and garlic vinaigrette* 7.

**THE "WEDGE"**  
*iceberg lettuce served with chopped tomato, crumbled bacon and bleu cheese dressing* 8.

**GRILLED CHICKEN SALAD**  
*with baby greens, grape tomatoes and red onion* 11.

**CHEESEBURGER**  
*eight ounce grilled angus burger served with cheddar cheese, lettuce, tomato and french fries* 9.

**BISTRO BURGER**  
*eight ounce grilled angus burger served with cheddar cheese, roasted red peppers, bacon, lettuce, tomato and french fries* 11.



**CABARET WITH SABRINA BLAZE  
EVERY FRIDAY, SATURDAY & SUNDAY!**



## ENTREES

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**CHICKEN MARSALA**  
*sautéed chicken breasts with fresh mushrooms and sun-dried tomatoes  
in a marsala wine sauce 21.*

**NEW YORK SIRLOIN**  
*topped with mushroom demi-glaze and homemade onion rings 27.*



**PAN-SEARED SCALLOPS**  
*sea scallops in a lime beurre blanc 24.*

**VEAL PARMIGIANA**  
*panko breaded veal in homemade marinara topped with  
fresh mozzarella and served with pasta 23.*

**CHICKEN SAVANNAH**  
*chicken breasts sautéed with peaches, pecans and curry, finished with Frangelico liqueur 22.*

**SOLE FRANCAISE**  
*lightly battered sole filets in a lemon butter sauce 20.*

**GRILLED SALMON**  
*served with an orange rosemary marmalade 22.*

**EGGPLANT FLORENTINE**  
*fried eggplant layered with fresh spinach, ricotta cheese, marinara and mozzarella cheese 19.*

**FISH & CHIPS**  
*filet of sole battered and golden fried. served with french fries and cole slaw 19.*

**SHRIMP SCAMPI WITH LITTLENECKS**  
*over pasta with garlic, white wine, tomatoes, parsley and capers 24.*

**BAKED STUFFED SHRIMP**  
*stuffed with our homemade crab and salmon stuffing 24.*



20% gratuity will be added to parties of 8 or more.

Consuming undercooked food products may  
increase your risk of food-borne illness.



## WINES

	glass	bottle		glass	bottle
<b>CHARDONNAY</b>			<b>CABERNET SAUVIGNON</b>		
Fetzer	Calif.	6.50	J. Lohr "Seven Oaks"	Calif.	7.50 29.
Carmel Road	Calif.	7.50 29.	Geyser Peak "Walking Tree"	Calif.	9. 35.
Buena Vista "Carneros"	Calif.	9. 35.	Ray's Station	Calif.	35.
J. Lohr "Arroyo Vista"	Calif.	45.	Beringer "Knights Valley"	Calif.	45.
<b>PINOT GRIGIO</b>			<b>MERLOT</b>		
Placido "Primavera"	Italy	6.50	Fetzer	Calif.	6.50
Villa Pozzi "Veneto"	Italy	7.50 29.	R. H. Phillips "Toasted Head"	Calif.	7.50 29.
Barone Fini "Valdadige"	Italy	9. 35.	Chateau St. Jean "Sonoma"	Calif.	40.
Santa Margherita "Alto Adige"	Italy	45.	<b>PINOT NOIR</b>		
<b>SAUVIGNON BLANC</b>			HobNob	France	7.50 29.
Geyser Peak	Calif.	7.50 29.	Buena Vista "Carneros"	Calif.	9. 35.
Kunde Estates	Calif.	9. 35.	Carmel Road "Monterey"	Calif.	35.
The Crossings	New Zealand	35.	<b>INTERESTING REDS</b>		
<b>INTERESTING WHITES</b>			Renwood "Sierra" Zinfandel	Calif.	7.50 29.
Covey Run Riesling	Wash.	7.50 29.	Yellow Tail "Reserve" Shiraz	Australia	7.50 29.
Fontana Candida Frascati	Italy	7.50 29.	Volteo Tempranillo/Cabernet	Spain	7.50 29.
Georges Duboeuf			Ramon Bilbao Crianza	Spain	7.50 29.
Pouilly-Fuissé	France	9. 35.	Castello di Monastero		
<b>ORGANIC WINES</b>			Chianti Classico	Italy	9.00 35.
Natura Sauvignon Blanc	Chile	7.50 29.	Col di Sole Rosso di Montalcino	Italy	45.
Natura Carmenere	Chile	7.50 29.	<b>SPARKLING WINES</b>		
<b>BLUSH</b>			Korbel Brut	Calif.	(split) (bottle) 7.50 29.
Beringer			Martini & Rossi Asti Spumante	Italy	7.50 29.
White Zinfandel	Calif.	6.50 25.	Martini & Rossi Prosecco	Italy	7.50 29.
			Tattinger Brut	France	75.

### DRAFT BEERS

Samuel Adams Seasonals - USA  
 Newport Storm Hurricane Amber Ale - USA  
 Narragansett Lager - USA  
 Miller Lite - USA

### BOTTLE BEER

Samuel Adams Boston Lager - USA  
 Corona Extra - Mexico  
 Corona Light - Mexico  
 Harpoon IPA - USA  
 UFO Hefeweizen - USA  
 Narragansett Lager - USA  
 Miller Lite - USA  
 MGD 64 - USA  
 Newcastle Brown ale - England  
 Peroni Nastro Azzurro - Italy  
 Heineken - Holland  
 St. Pauli Girl (N/A)



**JOIN US FOR OUR  
LATE NIGHT CABARET**