

**The Bistro Menu**

**10.12.2023**

*AMUSE*

**"OYSTER WITH LEMON SORBET"**

Wild-caught Gulf of Mexico oysters on the half shell served with a lemon sorbet

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**"SHRIMP COCKTAIL"**

Large wild-caught Gulf of Mexico Shrimp with tangy cocktail sauce

**"FRIED CALAMARI WITH A CAPER DILL AIOLI"**

Golden fried squid served with a caper dill aioli

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**INTERMEZZO**

Marinated anchovy on butter toasted baguette

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**"LINGUINI IN RED CLAM SAUCE" \$34**

House-made San Marzano tomato sauce with garlic, parsley, and fresh clams served over linguini

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**"SEARED TROUT WITH BROWN BUTTER CARROT PUREE" \$36**

Seared trout filet served with brown butter carrot puree, parsley oil drizzle, and grilled romanesco

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**"PAELLA"(Limited Availability) \$41**

Spanish dish served with saffron rice, grilled chicken, squid, house-made spicy sausage, shrimp, and steamed mussels

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**"PASTA PUTTANESCA" \$34**

Spaghetti served with a fragrant tomato sauce of garlic, capers, anchovies, Kalamata olives

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**"FISH AND CHIPS" \$36**

Breaded and deep fried mahi mahi with garlic parsley French fries and an orange scented tartar sauce

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**DESSERT**

**“BERRY PAVLOV OR LEMON TART”**