

appetizers

shrimp bisque

sherry scented with garlic infused croutons 8-

bistro onion soup

gruyere cheese crust, thyme simmered onions 8-

cat island conch fritters

caribbean conch, roasted corn, poblano pepper, guava cocktail sauce 10-

ahi tuna

yellowfin tuna seared rare, lime soy vinaigrette, pickled ginger, wasabi, and wakame seaweed salad 13-

crispy calamari

flash fried golden with spicy arrabiatta sauce 11-

southernmost crab cakes

chive oil, citrus aioli and avocado salad 14-

lobster quesadilla

lobster, tomato, caramelized onions, manchego cheese, mango salsa, and cumin sour cream 14-

245 seafood cocktail

jumbo lump crab, gulf shrimp, and rock lobster 17-

main plate salads

bistro chop salad

romaine hearts, hearts of palm, marinated artichoke hearts, red and yellow tomatoes, country olives, red onions, toasted pine nuts, crumbled feta, and roasted shallot vinaigrette 10-

fresh fruit plate

cantaloupe, mango, fresh berries, honeydew, watermelon, pineapple, granola, yogurt and banana nut muffin 11-

spicy ahi tuna and avocado salad

yellowfin tuna seared rare, avocado salad, pickled ginger, lime soy dressed greens and crispy wontons 15-

caribbean seafood salad

blue crab, gulf shrimp, and lobster tossed in a ginger mango dressing, and grilled pineapple 14-

firecracker shrimp salad

mixed greens, spicy grilled gulf shrimp, cucumbers, tomatoes, gorgonzola cheese, red onions, toasted almonds and maple raspberry vinaigrette 15-

caesar salad

romaine leaves, focaccia crouton, white anchovies, shaved grana padano cheese 10-
add chicken 4- grilled shrimp 5- grilled grouper 6-

bistro burgers

grilled half pound burger

fire seared on a ciabatta bun with lettuce, tomato, onion, and choice of american, gruyere, swiss, or wisconsin cheddar cheese
12-

bleu cheese burger

caramelized onions, crumbled bleu cheese 13-

bacon cheeseburger

applewood smoked bacon, your choice of cheese 14-

sandwiches

all sandwiches served with choice of french fries, potato chips, pasta salad or mango slaw

pacific coast chicken

herb grilled chicken, avocado, tomato, swiss cheese, citrus aioli, on a toasted foccacia 12-

cuban classic

calypso spiced roasted pork, ham, shaved onions, swiss cheese, sliced tomato, papaya mustard relish on pressed cuban bread 11-

portobello

balsamic roasted portobello mushroom, fresh mozzarella, roasted peppers, oven dried tomatoes, basil aioli on a toasted rosemary foccacia 12-

steak fajita wrap

mojo marinated grilled skirt steak, roasted peppers, caramelized onions, manchego cheese wrapped in a sun dried tomato tortilla
14-

lobster po boy

fried lobster tail, housemade remoulade, arugula, tomato, banana peppers, shaved onions on a grilled luau roll 16-

shrimp tacos

blackened gulf shrimp, oven roasted tomatoes, sweet onions, chipolte honey lime dressed slaw 13-

grouper sandwich

fresh local grouper, grilled, blackened or fried, shredded lettuce, tomato, caramelized onions, tartar sauce on a grilled luau roll 15-

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. An 18% gratuity will be added to parties of six or more. If you believe the amount should be increased or decreased, please notify your server