

# Surf City Bistro

## Mother's Day Menu 11:00 am - 5:00 pm

### SALADS

<b>Beet Salad*</b>	14
roasted beets, mixed greens, feta cheese, mandarin orange vin	
<b>Watermelon Salad*</b>	15
diced red and golden watermelon, feta, balsamic drizzle	
<b>Bistro Salad</b>	14
mixed greens, oven-roasted tomatoes, candied walnuts, dried cranberry, croutons, balsamic cherry vin	
add: grilled chicken 10, grilled salmon 14, grilled shrimp 12, grilled sirloin 15, crab cake 15	

### SOUPS

<b>French Onion Soup</b>	10
<b>New England Clam Chowder</b>	8/12
<b>Philly Cheesesteak Soup</b>	7/11

### RAW BAR

<b>Clams on the Half Shell*</b>	9/16
cocktail sauce, tabasco, lemon	
<b>Oysters on the Half Shell*</b>	15/28
cocktail sauce, tabasco mignonette, lemon	
<b>Jumbo Shrimp Cocktail*</b>	17
cocktail sauce, lemon	
<b>Sea Sampler*</b>	28
four clams, four oysters, four shrimp, cocktail sauce, mignonette, lemon	
<b>Old Barney*</b>	65
six clams, six oysters, six shrimp, mussels dijonnaise, lobster tail, asain calamari salad	

\*gluten free

### SOMETHING TO START

<b>Mini Avocado Toasts</b>	14
crostini, mashed avocado, bacon bourbon jam, scrambled egg	
<b>Breakfast Parfait*</b>	12
vanilla yogurt, fresh berries, homemade granola	
<b>Mediterranean Hummus</b>	13
red pepper hummus, carrots, celery, pita chips	
<b>Steamed Local Clams*</b>	10/18
white wine, butter, garlic, herbs, crostini	
<b>Fried Calamari</b>	15
house-made marinara or lemon aioli, lemon	
<b>Crab Cake</b>	18
mixed greens, whole grain mustard sauce	
<b>Eggplant Melt</b>	14
fried eggplant, bruschetta, fresh mozz, balsamic glaze, mixed greens	
<b>Caprese Tower*</b>	16
red and yellow beefsteak tomato, fresh mozz, basil oil, balsamic drizzle	
<b>Mussels Provencal *</b>	17
white wine, garlic, butter, diced tomatoes, crostini	



if you use a credit card, we will charge an additional 2.57% to help offset processing costs. this amount is not more than we pay in fees. we do not surcharge debit cards.

## ENTREES

<b>Crabby Benedict</b>	25
poached egg, asparagus, hollandaise sauce, crab cake, home fries	
<b>Bananas Foster French Toast</b>	16
golden brown, topped with banana syrup	
<b>Deep Dish Quiche</b>	16
broccoli, cheddar, served with home fries	
<b>Crab Cake Sandwich</b>	18
pan-seared, whole-grain mustard sauce	
<b>Classic Cheeseburger</b>	17
american, cheddar, swiss, pepper jack, or provolone	
bacon 3, frizzled onions 2, sautéed onions 2, mushrooms 2	
<b>Chicken Milanese</b>	22
breaded cutlet, mixed greens, fresh mozz, tomatoes	
<b>Shrimp Scampi</b>	32
garlic, butter, white wine, lemon, linguini	
<b>Tournedos Forestiere</b>	38
twin filet mignons, wild mushrooms, mashed potato, crostini	
<b>Roasted Flounder Fillet</b>	30
three potato hash, asparagus, citrus beurre blanc	
<b>Cioppino</b>	32
shrimp, clams, mussels, calamari, cod, plum tomatoes, linguini	
<b>Pappardelle Rosa</b>	23
blush cream sauce, fresh rosemary, broccoli florets	



## DESSERT

<b>Peach Melba</b>	9
fresh peaches, pound cake, raspberry glaze, whipped cream	
<b>Strawberry Delight</b>	9
chocolate covered strawberries, french macarons by mick's macs	
<b>Mike's Mom's Carrot Cake</b>	9
spiced just right, cream cheese frosting	
<b>Oreo Cookie Truffles</b>	9
cream cheese, cookie garnish	