



LOUNGE MENU

BISTRO'S FAMOUS FRESH FRUIT INFUSED MARTINIS

- Fresh Strawberry Infused Martini
- Fresh Pineapple Infused Martini
- Fresh Peach Infused Sweet Tea Martini
- Fresh Mixed Berry Infused Martini
- Special Seasonal Fruit Infused Martini
-10⁰⁰

APPETIZERS

- Crispy Calamari**
Served with your choice of marinara or sweet Thai chili sauce
-9⁰⁰
- Pepper-Seared Ahi Tuna**
Accompanied by wasabi & spicy mayonnaise
-13⁰⁰
- Coconut Shrimp or Chicken**
Finished with a sweet coconut sauce
-10⁰⁰
- Bacon-Wrapped Scallops**
Served in a sweet maple sauce
-11⁰⁰
- Prince Edward Island Mussels**
In a fra diavolo or garlic white wine sauce
-9⁰⁰
- Portobello Fries**
Accompanied by an herbed sour cream dipping sauce
-9⁰⁰
- Fried Shoestring Zucchini**
Served with fresh lemon slices
-8⁰⁰
- Mini Beef Sliders**
Topped with white cheddar cheese, red onion marmalade, smoked chipotle mayonnaise & served with a side of Applewood bacon
-9⁰⁰
- Appetizer Trilogy**
A tasting of Coconut Shrimp, Portobello Fries & Crispy Calamari
-13⁰⁰

PLEASE INQUIRE ABOUT BANQUETS & CORPORATE
EVENTS FOR UP TO 200 PEOPLE

LOUNGE SPECIALTIES

- Shrimp & Scallop Cocktail**
Grilled & chilled shrimp & scallops in a light lemon & extra virgin olive oil dressing
-11⁰⁰
- Pear Salad**
Toasted almonds, grapes & pears tossed with field greens in a lemon honey vinaigrette
-8⁰⁰
- Fried Mozzarella Lollipops**
Everyone's favorite reimaged in lollipop form, served with marinara dipping sauce & a balsamic drizzle
-8⁰⁰
- Mini Crab Sliders**
Our house crabcakes in mini form with Asian salad & smoked chipotle mayonnaise on potato buns
-10⁰⁰
- Chicken Tempura**
Japanese-battered chicken skewers, served with our house mango salsa
-9⁰⁰
- Duck Wontons**
Shredded duck & crispy vegetables inside fried wontons, served with sweet Thai chili sauce
-10⁰⁰

RAW BAR

- Long Island Blue Point Oysters**
Fresh shucked & served raw with cocktail sauce or steamed & served with drawn butter
-2⁰⁰ each
- Chilled Jumbo Shrimp Cocktail**
Served with cocktail sauce or horseradish
-2⁵⁰ each
- Littleneck Clams**
Fresh shucked & served raw with cocktail sauce or steamed & served with drawn butter
-1⁵⁰ each

DESSERTS

- Campfire S'mores for Two**
-9⁰⁰
- Homemade Vanilla Bread Pudding**
-6⁰⁰
- Assorted Lemon, Mango & Berry Sorbets**
-7⁰⁰
- Fresh Berries with Whipped Cream**
-7⁰⁰
- Homemade New York Cheesecake**
-6⁰⁰
- Southern Pecan Pie with Vanilla Ice Cream**
-7⁰⁰
- Homemade Crème Brûlée**
-6⁰⁰
- Molten Lava Cake with Vanilla Ice Cream**
-7⁰⁰