## THE BISTRO & CLAM BAR

## AT THE SURF CITY HOTEL

## WELCOME



## SALADS

Beet Salad* roasted beets, mixed greens, feta cheese, mandarin orange vin	14
<b>Chopped Wedge Salad*</b> iceberg lettuce, crumbled bleu, bacon, tomatoes, red onion, bleu cheese dressing	13
Caesar Salad	13
chopped romaine, shaved pecorino, garlic croutons add: grilled chicken 10, grilled salmon 14,	
grilled shrimp 12, grilled sirloin 15, crab cake 15	
SOUPS	
French Onion Soup New England Clam Chowder Soup of the Day chef's selection	10 8/12 MP
RAW BAR	

Clams on the Half Shell*	
cocktail sauce, tabasco, lemon	9/16
Oysters on the Half Shell*	
cocktail sauce, tabasco, mignonette, lemon	15/28
Jumbo Shrimp Cocktail*	
cocktail sauce, lemon	17

\*gluten free

### SOMETHING TO START

Steamed Local Clams*	16
white wine, butter, garlic, herbs, crostini Fried Calamari	17
house-made marinara or lemon aioli, lemon Wings*	10.40
buffalo, thai chili, or teriyaki. celery, carrot, bleu	10/18
cheese Soft Pretzel	14
coarse salt, beer cheese, spicy brown mustard	10
Crab Cake	18
mixed greens, whole grain mustard sauce Eggplant Melt	14
fried eggplant, bruschetta, fresh mozz, balsamic	
glaze, mixed greens	
SCH Flatbread	17
fresh mozz, house-made marinara, basil oil	
Reuben Eggrolls	15
corned beef, sauerkraut, swiss, homemade	
dressing, fried golden. served with a spicy dipping	
sauce	

#### HANDHELDS SERVED WITH FRIES

Bistro French Dip	18
roast beef, provolone, au jus, french bread. served	
with horseradish cream	
Buffalo Chicken Cheesesteak	16
peppers, onions, pepperjack cheese	
Crab Cake Sandwich	19
pan-seared, whole-grain mustard sauce	
Classic Cheeseburger	17
american, cheddar, swiss, pepper jack, or	
provolone	
bacon 3, frizzled onions 2, sautéed onions 2	
Bistro Burger	18
bourbon bacon jam, cheddar, frizzled onions	
Veggie Quesadilla	16
eggplant, zucchini, tomato, yellow squash, red	
onion, fresh mozz. served with basil aioli	

A 2.57% surcharge will be automatically added to all credit card payments

# ENTREES

#### AVAILABLE AFTER 5:00PM

Catch of the Day chef's selection and preparation MP

Crab Cakes two crab cakes, old bay fries, mustard remoulade 38

Classic Jambalaya\* chicken, shrimp, andouille sausage, tomatoes, rice, green onion 27

Local Clams Linguini chopped and whole clams, white wine, butter, fresh garlic, and herbs 25

Baked Stuffed Shrimp

jumbo shrimp, crab filling, lemon butter, fresh vegetables 38

NY Strip\* 12 oz. sirloin steak, chimichurri, mashed potato 39

Chicken Saltimbocca spinach, prosciutto, provolone, sage demi, fresh vegetables

25

Roasted Lemon Herb Chicken\*

semi-de-boned half chicken, fresh herbs, white cheddar mashed potatoes, pan sauce

26

Pappardelle Rosa

blush cream sauce, fresh rosemary, broccoli florets

23

#### SIDES AND SUCH

Basket of French Fries	6
Basket of Sweet Potato Fries	8
Basket of Old Bay Fries	7
Basket of Onion Rings	12
Mashed Potatoes	6
Fresh Vegetables	6
Rice Pilaf	5
French Bread & Herb Olive Oil	8
	•

A 2.57% surcharge will be automatically added to all credit card payments