

# THE BISTRO & CLAM BAR

AT THE SURF CITY HOTEL

WELCOME

ASK ABOUT OUR DAILY SPECIALS

JOIN US FOR BRUNCH  
SATURDAYS AND SUNDAYS

11AM - 2PM



## SALADS

Beet Salad\* 14

roasted beets, mixed greens, feta cheese,  
mandarin orange vin

Chopped Wedge Salad\* 13

iceberg lettuce, crumbled bleu, bacon, tomatoes,  
red onion, bleu cheese dressing

Caesar Salad 13

chopped romaine, shaved pecorino, garlic  
croutons

Surf City Salad 14

mixed greens, sliced pears, almonds, gorgonzola,  
croutons, balsamic dijon vin

add: grilled chicken 10, grilled salmon 14,  
grilled shrimp 12, grilled sirloin 15, crab cake 15

## SOUPS

French Onion Soup 10

New England Clam Chowder 8/12

Seafood Bisque 8/12

\*gluten free

## RAW BAR

Clams on the Half Shell\* 9/16  
cocktail sauce, tabasco, lemon

Oysters on the Half Shell\* 15/28  
cocktail sauce, tabasco mignonette, lemon

Jumbo Shrimp Cocktail\* 17  
cocktail sauce, lemon

Sea Sampler\* 28  
four clams, four oysters, and four shrimp, cocktail  
sauce, mignonette, lemon

## SOMETHING TO START

Steamed Local Clams\* 16

white wine, butter, garlic, herbs, crostini

Fried Calamari 17

house-made marinara, lemon

Wings\* 10/18

buffalo, thai chili, or bbq. celery, carrot, bleu  
cheese

Soft Pretzel 14

coarse salt, beer cheese, mustard

Crab Cake 18

mixed greens, whole grain mustard sauce

Baked French Onion Dip 14

sautéed onions, sour cream, cream cheese, frizzled  
onions, toasted baguette

Clams Imperial 18

baked clams, crab meat

Brussel Sprouts 15

halved sprouts, garlic butter, parmesan, frizzled  
onions

Eggplant Melt 16

fried eggplant, bruschetta, fresh mozz, balsamic  
glaze, mixed greens

White Chicken Chili 14

cannellini beans, corn, aged white cheddar

a 3% transaction fee will be added on all non-cash payments

**HANDHELDS**  
SERVED WITH FRIES  
GLUTEN-FREE BUN - 2

<b>Bistro French Dip</b>	18
roast beef, provolone, au jus, horseradish cream, ciabatta	
<b>8th Street Chicken Sandwich</b>	18
grilled chicken, fig jam, goat cheese spread, pickled onions, greens	
<b>Crab Cake Sandwich</b>	19
pan-seared, whole grain mustard sauce	
<b>Bistro Lobster Roll</b>	25
served warm, drawn butter, split-top brioche bun	
<b>Flounder Po Boy</b>	18
fried fish filet, lettuce, tomato, onion, pickles	
<b>9th Street Pork Sandwich</b>	17
roasted pork loin, ciabatta, apple butter, swiss, caramelized onion	

**BURGERS**  
CHAR-GRILLED, 10 OZ SIRLOIN STEAK BURGER  
SERVED ON A BRIOCHE BUN WITH FRIES  
GLUTEN-FREE BUN - 2

<b>Classic Cheeseburger</b>	16
american, cheddar, swiss, pepper jack, or provolone	
bacon 3, frizzled onions 2, sautéed onions 2	
<b>Bistro Burger</b>	18
bourbon bacon jam, cheddar, frizzled onions	
<b>Surf City Burger</b>	17
pepper jack, marinated jalapeños, frizzled onions	
<b>Black Bean Burger</b>	16
swiss, caramelized onions, secret sauce	

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**SIDES AND SUCH**

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

# ENTREES

AVAILABLE AFTER 5:00PM

## Catch of the Day

chef selection and preparation

MP

## Crab Cakes

twin crab cakes, rice pilaf, fresh vegetables, whole grain mustard sauce

38

## Local Clams Linguini

chopped and whole clams, white wine, butter, fresh garlic, and herbs

25

## Stuffed Flounder

broiled flounder, crab cake filling, lemon butter, rice pilaf, fresh vegetables

38

## Pork Chops Robert

two boneless chops, mustard white wine demi, mashed potato

27

## Steak Au Poivre

12 oz. sirloin steak, black pepper cognac cream sauce, mashed potato

39

## Chicken Roma Medallions

spinach, marinara, fresh mozz, linguini

25

## Chicken Pot Pie

carrots, celery, peas, cream sauce, puff pastry

23

## Pappardelle Bolognese

beef, pork and veal, slow simmered, ricotta, basil

25

please inform your server of any allergies

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# THE BISTRO

## & CLAM BAR

### HAPPY HOUR MENU

3:00PM - 6:00PM

6 Clams on the Half Shell*	7
cocktail sauce, tabasco, lemon	
6 Oysters on the Half Shell*	13
cocktail sauce, tabasco mignonette, lemon	
6 Steamed Local Clams*	8
white wine, butter, garlic, herbs, garlic bread	
Fried Calamari	14
house-made marinara, lemon	
Soft Pretzel	11
coarse salt, beer cheese, mustard	
Wings*	8
buffalo, thai chili, or bbq. celery, bleu cheese	
Mozzarella Sticks	7
house-made marinara	
Brussel Sprouts	12
halved sprouts, garlic butter, parmesan, frizzled onions	

### HAPPY HOUR DRINKS

\$5 House Wines

\$5.50 House Liquor Mixed Cocktails

\$3.50 Domestic Drafts

\$5 Craft Drafts

\$3 PBR 16oz Cans

\$7 House Margarita

# THE BISTRO

## & CLAM BAR

### HOUSE-MADE DESSERTS

Pumpkin Cheesecake	9
whipped cream, chopped pecans	
Apple Creme Brûlée *	9
charred sugar	
Carrot Cake	9
cream cheese frosting	
Chocolate Mousse *	9
Vanilla Ice Cream*	5

### AFTER DINNER DRINKS

#### Espresso Martini

stoli vanilla, fresh brewed espresso, licor 43,  
baileys irish cream

14

#### Irish Coffee

fresh brewed coffee, jameson irish whiskey,  
baileys irish cream

9

#### Brown Sugar Cinnamon Old Fashioned

4 roses yellow label bourbon, brown sugar  
cinnamon simple syrup, angostura bitters

14

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