



LONG BEACH ISLAND

APPETIZERS

Lump Crabmeat Cocktail 18

Classic dish of jumbo lump crab served with a sweet Dijon and horseradish sauce

Jumbo Shrimp Cocktail 14

Served with our own zesty sauce

Jersey Shore Clams ½ Dozen 8 Dozen 13

Have them your way—steamed with drawn butter or raw on the half shell with cocktail sauce

Baked Clams Casino 9

Clams on the half shell broiled in a special blend of clam sauce, bread crumbs, grated parmesan cheese, bacon, peppers, onion and a hint of garlic

Oysters-East Coast (changes daily) ½ Dozen 14 Dozen 24

Served with our homemade cocktail sauce, horseradish and lemon

Buffalo Chicken Wings ½ Dozen 8 Dozen 15

LBI's best—by the half or dozen. Tell us your temperature mild, daring or extra kick!

Coconut Shrimp 10

Hand-dipped jumbo shrimp tossed in flaky coconut and fried until perfectly crisp. Dunk them in our signature Thai chili sauce

Fried Calamari 13

The best on the island! Fresh tender squid lightly battered then deep fried, served with lemon wedges and homemade marinara sauce

Steamed Prince Edward Island Mussels 12

Baby mussels steamed with garlic, herb butter and white wine. Also available in red

Fresh Mozzarella and Jersey Tomatoes 14

Topped with extra virgin olive oil, fresh basil and balsamic drizzle

Mozzarella Sticks 8

6 battered, deep fried golden brown with marinara

Homemade Guacamole 6

Served with chips and salsa

Sweet Potato Fries 6

Try them with our horseradish dip!

Bistro Chilled Shellfish Tier 39

6 Jersey Shore Clams, 6 Oysters, 6 Jumbo Shrimp, Lump Crabmeat served with our homemade cocktail sauce, horseradish and lemon

Bistro Chilled Shellfish Grand Tier 82

12 Jersey Shore Clams, 10 Oysters, 10 Jumbo Shrimp, Lump Crabmeat, Lobster Tail, Lobster Claws served with our homemade cocktail sauce, horseradish, melted butter and lemon

SOUPS & SALADS

New England Clam Chowder Cup 6 Bowl 8

Surf City Bistro's own authentic recipe

French Onion 8

Surf City Bistro's own authentic recipe topped with provolone cheese

Bistro House Salad Small 6 Large 9

Romaine, tomato, candied walnuts, red onion and croutons, honey vinaigrette dressing

Add: Grilled Chicken 5 Grilled Shrimp 8

Jumbo Lump Crab 10 Tuna 14

Caesar Salad Small 6 Large 9

Romaine, croutons, shaved pecorino cheese, with house made Caesar dressing

Add: Grilled Chicken 5 Grilled Shrimp 8

Jumbo Lump Crab 10 Tuna 14

Bistro Sliced Steak Salad 18

Mixed greens, tomato, mushrooms, cucumber, red onion, topped with grilled flat iron steak and house dressing

Avocado Salmon Salad 18

Fresh Avocado, grilled Atlantic Salmon. Served over house blend with Mandarin oranges and a house-made orange ginger dressing

THE SEA

Served with choice of baked or mashed potato and local seasonal vegetables

Bistro Fish and Chips 15

Beer battered fresh cod and French fries served with malt vinegar

Grilled Salmon 24

Basil and sundried tomato beurre blanc, dill, and asparagus

Stuffed Filet of Flounder 24

Fresh flounder stuffed with lump crabmeat and baked to perfection with Colbert sauce

Jumbo Lump Crab Cakes 30

2 large crab cakes with Thai chili or our own tartar sauce

Premium Broiled Seafood Platter 32

Lobster, crab cake, scallops, shrimp, salmon, mashed potatoes and vegetable of the day

Pan Seared Sea Scallops Market Price

On a bed of baby spinach sautéed w/ garlic & oil

THE LAND

Served with choice of linguine, baked or mashed potato and local seasonal vegetables

Chicken Marsala 19

Boneless chicken breast, butterflied and pounded, sautéed with mushrooms in a Marsala wine and mushroom sauce

Chicken Francaise 19

Breast of chicken dipped in egg batter, sautéed in a lemon and white wine sauce

Chicken Parmigiana 20

Golden fried, topped w/ marinara & melted mozzarella, served w/ a side of linguine

Chargrilled Chicken 19

Topped with arugula, cherry tomatoes and red onions in light vinaigrette

Grilled New Zealand Rack of Lamb 29

Dijon mustard glazed, dipped in breadcrumbs, garlic, olive oil, parmesan cheese and oregano

Pork Chop Murphy 28

Tender, juicy pork center-cut chops with a medley of potatoes, onions and peppers in our sherry glaze. Your choice of hot, sweet or half and half

Black Angus NY Strip Steak 26

16 oz. grilled to perfection with a honey garlic glaze

Black Angus Porter House Steak 33

16 oz. with herbed butter

Black Angus Prime Rib

(Served Friday, Saturday & Sunday)

English Cut (8 Oz.) 20

Queen Cut (12 oz.) 26

King Cut (20 oz.) 31

PASTA

Penne alla Vodka 14

Penne pasta tossed with homemade tomato sauce, a touch of cream and a splash of vodka

Add: Grilled Chicken 5 Grilled Shrimp 8

Jumbo Lump Crab 10

Prince Edward Island Mussels 16

Marinara style or in white wine with fresh basil & garlic, over bed of linguine. Served with grilled Ciabatta

Clams and Linguini 17

Red or white wine, garlic, and herb butter. Served with grilled Ciabatta

Fettuccine del Golfo 27

Fettuccine sautéed with shrimp, onions, peas, wild mushrooms, prosciutto, basil and a touch of fresh tomato and cream

Seafood Kettle 30

Lobster tail, clams, mussels, shrimp, scallops, garlic, fresh herbs, lemon, over linguine. Served with red or white wine

BURGERS

Black Angus Beef grilled to perfection and served with French fries, our homemade cottage fries & pickle

Classic Cheeseburger 13

American cheese, lettuce, tomato and onion

Lighthouse Burger 14

Sautéed mushroom, lettuce, tomato and onion

Bacon Cheeseburger 14

Choice of Cheddar Cheese or American, bacon, lettuce and onion with garlic aioli

Bistro Burger 14

Cheddar cheese, bacon, onion rings, lettuce tomato and onion

Veggie Burger 13

Sliced Avocado, lettuce and tomato

KIDS

(Age 11 and under)

Served with choice of French fries, watermelon wedge, or fresh local vegetables

Cheese Burger 8

Chicken Tenders (3) 9

Hot Dog 6

Grilled Cheese 6

Grilled Chicken 9

Mac & Cheese 8

Penne Pasta 6

With butter or marinara sauce

Beverages 1.50 (Apple Juice, Milk, or other soft drink.)

SIDES

Fresh Vegetable du jour 6

Sautéed baby spinach in garlic and extra virgin olive oil 6

French Fries 6

Onion Rings 6

Baked Potato 4

Mashed Potato 4

DRINKS

Beverages, refills included 2.75

Unsweetened Iced-Tea – brewed daily

Raspberry Iced Tea

Iced Coffee

House-made Lemonade

Coke, Diet Coke, Birch Beer, 7 UP, Ginger Ale, Orange

Bottled Water 1.50

San Pellegrino Sparkling Mineral Water (1L) 6