



LONG BEACH ISLAND

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## APPETIZERS

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**Lump Crabmeat Cocktail 16**

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 \$39;

**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

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## SOUPS & SALADS

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**New England Cam 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**

**Romaine Kale Caesar Salad Small 6 Large 9**

Mixture of Romaine and Kale, 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

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## THE SEA

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*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

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# THE LAND

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*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

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## PASTA

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**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

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## BURGERS

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*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

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## KIDS

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*(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

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## SIDES

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**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**

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## DRINKS

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**Beverages, refills included 2.75**

Unsweetened Iced-tea – brewed daily

Iced Coffee

House-made Lemonade

Pepsi, Diet Pepsi, MUG Root Beer, Mountain Dew, Sprite

**Bottled Water 1.50**

**San Pellegrino Sparkling Mineral Water (1L) 6**