

THE BISTRO & CLAM BAR

AT THE SURF CITY HOTEL

WELCOME

SEE LAST PAGE FOR
HAPPY HOUR SPECIALS



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

Bistro Salad 14

mixed greens, oven-dried tomatoes, candied
walnuts, dried cranberry, croutons, balsamic
cherry 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

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

French Baguette 8
herb infused olive oil

Steamed Local Clams 16
white wine, butter, garlic, herbs, crostini

Buffalo Shrimp 17
flour-dusted, celery, carrot, hot sauce, bleu
cheese

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

Charred Cauliflower 12
wasabi, soy and ginger glaze, scallions

Crab Cake 18
mixed greens, cajun aioli, jalapeño slaw

Street Corn Dip 12
spiced sour cream, cotija, cilantro, lime, corn chips

Conch Fritters 16
bohemian style, zoom zoom sauce, key lime aioli

Clams Oreganata 15
baked clams, oregano, garlic butter bread crumbs,
lemon

Fried Pickles 12
breaded and fried, zoom zoom sauce

BURGERS

CHAR-GRILLED, 10 OZ SIRLOIN STEAK BURGER
SERVED ON A BRIOCHE BUN WITH FRIES

Classic Cheeseburger	16
american, cheddar, swiss, pepper jack, or provolone bacon 3, crispy onions 2, sautéed onions 2, mushrooms 2	
Bistro Burger	18
bourbon bacon jam, cheddar, crispy onions	
Surf City Burger	17
pepper jack, marinated jalapeños, crispy onions	
Black Bean Burger	16
pico, avocado crema, jalapeño slaw	

HANDHELDS

SERVED WITH FRIES

Bistro French Dip	18
roast beef, provolone, au jus, horseradish cream, ciabatta	
Chicken Napoli	18
grilled chicken, fresh mozzarella, roasted red pepper, balsamic, basil pesto, ciabatta	17
Veggie Wrap	
grilled eggplant, zucchini, yellow squash, mixed greens, tomato, mozzarella, garlic-balsamic aioli	
Crab Cake Sandwich	19
pan-seared, cajun aioli, brioche	
Mahi Tacos	19
pico de gallo, cilantro, avocado crema, flour tortilla	
Maine Lobster Roll	25
mayo, celery, split-top brioche bun	
Cuban	18
roast pork, baked ham, swiss, pickles, mustard, ciabatta	

FLATBREADS

12 INCH ROUND CRUST

GLUTEN-FREE CAULIFLOWER CRUST - 2

Classic	15
shredded mozzarella, house-made marinara	
SCH	17
fresh mozzarella, plum tomato, garden basil, olive oil, balsamic glaze	
Clam	22
clams, asiago, ricotta, mozzarella, fontina, garlic, herbs	
Reuben	18
corned beef, sauerkraut, swiss, thousand island, pickles	

SIDES AND SUCH

French Fries	6
Sweet Potato Fries	8
Onion Rings	12
Mashed Potatoes	6
Mixed Vegetables	6

Gluten free substitutions available

ENTREES

AVAILABLE AFTER 5:00PM

S E A

Broiled Scallops*

lemon butter, mixed vegetables
38

Crab Cakes

two crab cakes, mixed greens, cajun aioli,
jalapeño slaw, old bay fries
38

Fried Seafood Combo

crab cake, flounder, scallops, shrimp,
cocktail sauce, tartar sauce, old bay fries
32

Red Miso Honey Glazed Salmon*

7 oz. skin-on salmon, miso glaze, lime, bok choy,
sesame seeds, scallions, fresh vegetables
28

Stuffed Shrimp with Crab

broiled jumbo shrimp, crab cake filling, and lemon
butter sauce, fresh vegetables
38

Local Clams Linguini

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

Surf City Chicken and Shrimp

hot cherry pepper white wine sauce, linguini
32

L A N D

Boneless Pork Chop*

two boneless chops, mango, and black bean salsa,
seasonal vegetables
27

NY Strip

12 oz. sirloin steak, crispy onion rings, red wine
demi-glaze, fresh vegetables
39

Garlic Herb Roasted Chicken

fire roasted, rosemary, thyme, jus lie, fresh
vegetables
26

Chicken Saltimbocca Medallions

spinach, prosciutto, provolone, sage demi, fresh
vegetables
25

Penne Vodka

house-made marinara, vodka, cream,
parmesan
23
chicken 10, grilled shrimp 12, grilled salmon 14,
crab cake 15

Stuffed Portobello Mushroom*

grilled eggplant, zucchini, yellow squash, spinach,
roasted pepper
23

*Gluten Free

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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	
Chips and Guac	8
house-made pico de gallo	
Soft Pretzel	11
coarse salt, beer cheese, mustard	
Wings	8
buffalo, tai chili, or bbq. celery, bleu cheese	
Fried Pickles	9
breaded and fried, zoom zoom sauce	
Mozzarella Sticks	7
house-made marinara	

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

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HOUSE-MADE DESSERTS

Lemon Meringue Tart	10
lemond curd, charred meringue	
Flourless Chocolate Torte	10
whipped cream, raspberry glaze	
a la mode 2	9
New York Style Cheesecake	
mango compote	9
Mousse Duo	
raspberry and banana mousse, edible	
chocolate shells	10
Key Lime Pie Tart	
creamy custard, whipped cream	
Vanilla Ice Cream	5
Lemon Sorbet	7

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, brown sugar cinnamon
simple syrup, angostura bitters

14