

## *Fish and Seafood*

*(served with Caesar salad and fresh baked bread)*

- Seafood Paella*** - *A traditional Spanish entrée combining saffron rice, shrimp, scallops, snapper, mussels, chicken, Spanish chorizo, peppers, tomato, onion and garlic* 20
- Crab Stuffed Salmon Roulade*** - *Salmon and crab rolled together lightly pan seared then poached in white wine. Served with garlic butter pasta and accented with pesto cream, lemon beurre blanc and choice of vegetable* 22
- Crab Cakes*** - *Two lump crab cakes (no filler) topped with a refreshing mango relish and avocado emulsion with accents of citrus beurre blanc. Served with a crunchy mesclun greens in citrus vinaigrette. Begins with choice of soup in lieu of Caesar salad* 20
- Lobster Risotto*** - *Seafood saffron risotto flanked with fresh lobster. Accompanied by lump crab croquettes accented with lemon aioli* 27
- Mediterranean Halibut*** - *Baked halibut in white wine jus served with asparagus basmati rice accented with citrus sauce and topped with a Mediterranean tomato calamatta olive relish* 33
- Salad Nicoise*** - *Fresh cucumber, tomato, red pepper, egg, nicoise olives and anchovies topped with fresh peppercorn tuna fillet. Served with cup of soup in lieu of Caesar salad* 18
- Fish and Chips*** - *Macadamia encrusted Sea Bass served with your choice of fresh lemon tartar or spicy chipotle cocktail sauce. Accompanied by seasoned chips and fresh fennel coleslaw* 33
- Shrimp Bistro or Scampi*** – *both served with your choice of herb jasmine rice or pasta* 22  
***Bistro*** – *lightly dusted with flour and oven baked with a lemon garlic beurre blanc*  
***Scampi*** – *sautéed shrimp topped with a lemon scallion beurre blanc*

## *Vegetarian Selections*

- Eggplant Parmesan*** - *Layered with mozzarella, parmesan and marinara. Festooned with ratatouille filled puffed pastry cup laced with feta cheese sauce* 18
- Herb Pasta Gorgonzola*** - *Penne pasta tossed with peas, mushrooms, red onion and fresh herbs in gorgonzola cream sauce* 15  
*with chicken 18 / with shrimp 19*
- Grilled Vegetable and Eggplant Involtine*** – *Asparagus, carrots, peppers, zucchini and eggplant involtine served with choice of chipotle aioli, gorgonzola cream or spicy dill dipping sauce* 19

## APPETIZERS, SOUP and SALADS

**Homemade Soup du Jour** - The Boardwalk Bistro has built a reputation for original soups created from our repertoire of more than 50 recipes cup 5 / bowl 8

**Medjool Date Salad** - Proscuitto wrapped Medjool dates stuffed with goat cheese served atop spring greens with mandarin orange-port vinaigrette 10

**Oysters Rockefeller** - Half dozen on the half shell 9

**European Greens** - Topped with goat cheese, port vinaigrette and herb crostini 6 / 9

## SPANISH TAPAS

**Fried Calamari** - Served with tomatillo lime salsa and a spicy pomodoro sauce 9

**Warm Spinach Artichoke Dip** - Accented with parmesan cheese and toasted pita bread 7

**Skewered Lamb Kebob** - Marinated lamb with sautéed red onion atop couscous garnished with Mediterranean salsa, tzatziki sauce and Rioja reduction 9

**Lamb Spring Rolls** - Three lamb spring rolls served with fresh mint and lettuce accompanied by sweet pepper black dipping sauce 10

**Artichoke Heart and Serrano Ham** – marinated & sautéed with herbs in olive oil 8

## SMALL PLATES

**Fried Oysters** - Accented with mesclun greens and saffron wasabi aioli 9

**Bistro Plate** - A continental sampler of assorted European cheese, fresh fruit and crackers with choice of pâté au poivre or grilled sausage 12

**Mediterranean Sampler** - Two lamb and saffron rice dolmathes, hummus, tabbouleh, Greek olives and tzatziki sauce served with pita bread 11

**Santorini Sampler** - Two saffron rice dolmathes, hummus, tabbouleh and tzatziki sauce served with pita bread 11

**Shiner Bock Battered Shrimp** – with homemade potato chips & spicy cocktail sauce 10

**Sesame Encrusted Soft Shell Crab** - Accompanied by crunchy mesclun greens & chile sauce 11

**French Cassoulet** - A traditional rendering w/pork belly, pork loin and French white beans 10

# Chef's Tasting Menu

Four Course \$30 / Five Course \$34

*Choose one item from the following four or five courses.  
Then just sit back and let us wine and dine you.*

**Note:** *Course offerings are appropriately smaller than ala carte portions  
Tasting menus cannot be "split"  
Four course dinners exclude appetizer or dessert*

## Optional Flight of Wines

*Wine pairings are selected by our Sommelier  
Four Course \$15 / Five Course \$18*

### Appetizer

*Choose any selection from the tapa section of the appetizer menu*

### Soup Course

*Cup of Soup du Jour*

### Entrée Course

*(ask your server which of tonight's featured items may be added to the tasting menu)*

***Mediterranean Halibut*** - *Baked halibut in white wine jus served with asparagus basmati rice accented with citrus sauce and topped with tomato calamatta olive relish*

***Crab Cake*** - *Lump crab cake topped with a refreshing mango relish and avocado emulsion with accents of citrus beurre blanc. Served with crunchy mesclun greens in citrus vinaigrette*

***6 oz Filet Mignon*** - *Flame grilled to your specifications. Served with demi-glace, potatoes au gratin and choice of vegetable* *Supplement \$2*

***Braised Country Cuisine*** - *Ask your server for tonight's offerings. May incur an up-charge*

### Sweet Endings

*Tiramisu*

*New York Cheesecake with Fresh Fruit*

*Chocolate Pecan Caramel Torte*

*Raspberry Sorbet*

**Option:** *Choose any full size pastry from dessert menu for an additional \$3*

## Meat and Poultry Entrees

*(served with Caesar salad and fresh baked bread)*

**Chicken Puffed Pastry** - Breast of chicken stuffed with goat cheese and fresh herbs, wrapped in pastry and baked until golden brown. Finished with fennel cream sauce with accents of port wine and choice of vegetable 20

**Flame Grilled Choice Steak** - Always choice and grilled to your specifications. Complimented with demi-glace and served with your choice of potato and vegetable. Ask your server for tonight's steak selection **market price**

**French Cut Pork Chop** - Pan seared pork chop with baby portabella mushroom stuffing finished with stilton cream sauce and choice of vegetable 21

**Duck Two Ways** - Savory breast of duck and caramelized onion atop leek risotto. Finished with a bonnet of duck confit, plum sauce and choice of starch and vegetable 22

**Veal Chop** - Grilled 12oz veal T-bone chop with a brandied chanterelle sauce accompanied by mascarpone-chive mashers and choice vegetable 38

**Rack of Lamb** - Grilled medium rare and topped with a mint-cherry au jus. Served with mushroom-leek risotto and choice of vegetable 30

**Lamb Tagine** - Our signature braised dish of lamb with apricots, cinnamon, fig and harissa on a bed of couscous with fresh cucumber tzatziki and flat bread 20

**Lamb Three Ways** - Sampling of Rack of Lamb with sweet potato hash, Lamb Tagine atop couscous and a Lamb Kabob with Mediterranean relish 28

## Accompaniments

Asparagus

Broccoli

Green Beans

Baby Carrots

Zucchini

Vegetable Medley

Roasted Garlic Mashers

Risotto

Herbed Jasmine Rice

Roasted Potatoes

Potato au Gratin

Pasta

Split Plate Charge 3.00

18% Gratuity Parties of 5 or More