

Bayview Bistro's Dinner Menu

Appetizers

- Hawaiian Coconut Shrimp** with pineapple salsa...\$12
- * **Skewered Filet Mignon Slices** served medium, with Thai chili dipping sauce...\$16
- Cashew Crusted Oysters** with seaweed salad and ponzu dipping sauce...\$13
- Bistro Baked Clams** baked with bacon, parmesan and panko crumbs...\$12
- Tomato, Goat Cheese & Caramelized Onion Tart** with balsamic drizzle...\$10
- * **Tuna 3 Ways** tartare, sashimi & sesame seared...\$13
- * **Kobe Beef Petite Burgers** cooked to order, served two ways with shoestring French fries...\$12
- Prince Edward Island Mussels** steamed in chefs inspiration of the day...\$12
- Jumbo Lump Crab Napoleon** a tower of crab, tomato caviar and Tobiko with ginger-lime drizzle...\$15

Soup & Salad

- Fire Roasted Corn and Crab Chowder**...\$8
- Chilled Cucumber-Tomato Gazpacho Split Soup**...\$7
- Bistro Salad** mesclun greens, grape tomatoes, goat cheese and caramelized onions tossed in sweet balsamic dressing...\$8
- Tropical Salad** bibb lettuce, tropical fruit, pistachio nuts and shredded coconut with citrus coconut dressing...\$10
- Asian Thai Salad** soba noodles and julienne summer vegetables with peanut dressing...\$9
- Chopped Mediterranean Salad** shaved fennel, cucumbers, Kalamata olives, tomatoes, red onion & feta cheese chopped and tossed in lemon-herb vinaigrette...\$9

Seafood Raw Bar

Bistro Tower 4 *clams on the half shell, 4 *oysters, 4 jumbo shrimp, Jumbo lump crab meat and chilled lobster served with a trio of sauces...\$55

Or...**Create your own tower.....**

*Clams on the half shell (6)...\$6.00 Jumbo Shrimp.....\$3.00 ea. Lobster...\$22 per lb.
*Oysters.....\$2.50 ea. Jumbo Lump Crab Meat... \$15 per ¼ lb.

Entrees

- Pan Roasted French Cut Chicken Breast** over summer vegetable medley...\$18
- * **Sesame Crusted Tuna** served rare, with honey wasabi and ginger-soy sauce with cucumber soba noodle salad...\$25
- Wild Atlantic Salmon** pan seared with horseradish lime crème fraiche...\$25
- Pistachio Crusted Diver Scallops** with honey wasabi drizzle...\$27
- Sweet Potato Crusted Jumbo Shrimp** with orange-apricot dipping sauce...\$26
- Chilean Sea Bass** with citrus anise glaze over jasmine rice...\$28
- Grilled Swordfish** with tropical salsa...\$24
- Maine Lobster** steamed or broiled...\$22 per pound
- * **Pineapple-Hoisin Marinated Skirt Steak** cooked to order, with grilled pineapple...\$28
- * **Pan Seared 10oz. Filet Mignon** cooked to order, with Gorgonzola chive crust...\$32
- * **Grilled 16oz. Rib Eye Steak** cooked to order, with herb compound butter...\$31
- Duck 2 Ways** crispy seared breast and leg confit with raspberry port wine sauce...\$24
- * **Grilled 14oz Veal Chop** cooked to order, panko crusted with brandy cream sauce...\$34
- * **Mixed Grill** Maine lobster, baby back ribs, scallops and marinated skirt steak ...\$39
- * **New Zealand Rack of Lamb** cooked to order, with fresh mint demi-glaze...\$30
- Asian Baby Back Ribs** with grilled corn, sweet potato fries and Asian slaw...\$25
- Pork Medallions** jerk rubbed with apple-peppercorn salsa...\$24
- Pasta of the Day**...\$P/A

* Consuming raw or undercooked shellfish, fish, meats or fresh shell eggs may increase your risk of food-borne illness, especially if have certain medical conditions.