

SOUND AVENUE BISTRO

SPECIALS

APPETIZERS

HOT CRAB DIP FOR TWO – 15
served with tortilla chips

CAPRESE SALAD – 14
sliced fresh mozzarella, sliced
tomato, basil, extra virgin olive oil,
balsamic glaze

MEXICAN STREET CORN – 7
Char-grilled, topped w/mayo,
cotija cheese, chili powder,
cilantro & lime

CLAMLESS BAKED CLAMS – 14
Lobster & Crab

BREAD BOWL for your soup - 3

GIANT BAVARIAN PRETZEL- 10
w/beer cheese sauce

LOADED BAKED POTATO – 8
Broccoli, bacon, cheddar cheese &
sour cream

PASTRAMI REUBEN – 16
Swiss cheese, sauerkraut, thousand island dressing
served w/French Fries & coleslaw

STEAK SANDWICH HERO – 18
pickled red onions, cheddar cheese, horseradish sauce
and served with French fries, coleslaw & a pickle

SOFT SHELL CRAB SANDWICH - 16
served w/French fries, coleslaw & a pickle

FRIED SHRIMP PLATTER – 21
served w/French fries, coleslaw & corn

PAN SEARED SEA SCALLOPS – MKT
Beurre blanc sauce, served w/broccolini and choice of
potato

FRESH LOCAL FLUKE PARMESAN – 18
served w/linguine & garlic bread

RED WINE BRAISED BONELESS SHORT RIBS - 28
served w/choice of potato & broccolini

LOBSTER SALAD CROISSANT – 32
Lettuce and tomato served w/French fries & coleslaw

FRESH LOCAL FLUKE SANDWICH or REUBEN – 18
Served w/French fries, cole slaw & a pickle

MAHI MAHI TACOS – 18
seared mahi mahi topped with mango salsa, cheddar &
jack cheese & shredded cabbage
served w/French fries & coleslaw

BAJA SHRIMP TACOS – 18
fried baja shrimp topped with queso cotija, shredded
cabbage, poblano avocado sauce
served w/French fries & coleslaw

- Tacos are served in a soft tortilla shell and are
also available in a lettuce wrap

HOMEMADE DESSERT

Key Lime Pie Bar – 10
Jumble Berry Pie – 10
Strawberry Cream Shortcake -10

Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, (especially if you have certain medical conditions). Please let us know of any dietary restrictions or food allergies.