



BEACH MENU

Whiskey Beer Cheese
With grilled focaccia.
\$14

Artisanal Cheeses
Chef's selections,
whimsical accompaniments.
\$24

Duckling Liver Pâté
Foie gras, cognac, and fig.
With grilled focaccia.
\$17

Gravlax Carpaccio
House cured Scottish salmon, thinly sliced,
with capers, red onion, crème fraiche,
an arugula tangle, and garlic toast.
\$24

“One Helluva Soup,” Bistro Blue Tomato
Seasoned Parrish plum tomatoes with
sweet cream and blue cheese.
\$14

Beached Shrimp Cocktail
Real Gulf Jumbos with St. Elmo's rémoulade.
Racy.
\$19

Lobsterscargots
Lush chunks of Florida spiny lobster
(instead of chewy little slugs).
Slow baked in a crock with herbed spinach
and seasoned garlic butter.
Often imitated.
\$29

Bourbon & Maple Grilled Gulf Shrimp
Gulf of Mexico shrimp grilled with
bourbon barbeque and Maple Syrup,
garnished with chimichurri and a little taste of
pomegranate-citrus Anson Mills grits.
\$21

Bistro Rilette
Classic potted rilette of braised oxtail,
Prime American Tenderloin, chopped,
kissed with Foie Gras, and chilled.
A sharing indulgence.
\$21

Beach service is weather sensitive.



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