

Chef's Bistro Summer Menu

Starters

Gulf fish ceviche \$22 or gulf shrimp \$19

Fresh locally caught blend of grouper, snapper, and mahi Mahi (or gulf shrimp) marinated in a 3 citrus juice blend with mango pineapple pico de gallo, avocado, Tajin, and a splash of Patron Silver. Served with tortilla chips fresh lime and Caribbean hot sauce

Jerk Chicken Skewers \$15

House made jerk marinated chicken thigh skewers pimento wood smoked then grilled to perfection served with choice of mild mango chutney or mango scotch bonnet dipping sauce

Jumbo Lump Crab Cake \$22

Panko crusted Jumbo lump crab cake with just enough filler to hold it all together, pan seared and served atop sweet corn hash with Cajun lemon aioli

Pimento cheese stuffed pretzel knots \$15

Drawn butter and pink sea salt finished and served with house honey mustard sauce

Gulf Place Special

Go back to your island, Alvin tacos!

Grouper or snapper \$20 all others \$18

2 mix and match tacos. Grouper, snapper, Mahi, steak, chicken, shrimp. Island slaw, fried onion, pico de gallo, avocado, lemon aioli, flour or corn tortilla

Side Garden salad \$8

Spring mix, tomato, carrot, cucumber, red onion, croutons, cheese, choice of dressing

Side Cesar salad \$8

Romaine, shaved Parmesan, croutons, seasoning blend, house made Cesar dressing

Entree's

Gulf Fish

Grouper \$38, Red Snapper \$39, or fresh catch (just ask) \$ market

Styles

Vera Cruz

Fish blackened served over whole grain salad and topped with papaya pico de gallo and sliced avocado with vegetables of the day.

Piccata

Over penne pasta with heirloom cherry tomatoes, artichoke hearts, baby spinach, mushrooms, garlic, tossed in lemon caper white wine sauce with shaved Parmesan. Served with garlic bread

Escovitch

Rubbed with island spices and grilled topped with vinegar sautéed peppers, onions, carrots, tomatoes, garlic, and ginger served over rice and peas with fried plantains

Mediterranean add \$2

Greek seasoned and grilled served over pearl couscous with garlic hummus, tabouli, roasted vegetables, marinated olives, feta cheese, and pita bread

Chefs Italian Meats Lasagna \$24

Served large with organic marinara, fresh mozzarella and Parmesan cheese with garlic bread

Cajun Tortellini \$40 add lump crab \$8

A blackened grouper filet atop three cheese tortellini, andouille sausage, shrimp, garlic, heirloom cherry tomatoes, and bell peppers all tossed in Cajun cream sauce served with garlic bread

Cast Iron Duck Fat Seared 12oz Ribeye \$36

served with garlic mashed potato and vegetable of the day. Add mushrooms, onions, and peppers for \$5

Chef's Cioppino \$39

Grouper, Mahi Mahi, Clams, Mussels, shrimp, and crab in a rich tomato broth with vegetables served over grilled garlic bread

Thai Shrimp and Scallops \$ Market

U10 Scallops and gulf shrimp in a spicy coconut milk curry broth with peanuts, bamboo shoots, carrot, bell pepper, onion, garlic, and scallions with island rice

Kettle Chip Crusted Grouper \$38

Gulf Grouper filet crusted in smashed kettle potato chips and pan seared served over smoked cheese grits and topped with lemon buerre blanc with vegetable of the day. Add lump crab meat on top \$

Curry Chicken \$26 Curry Lamb \$33

In a richly aromatic spicy curry sauce with carrot, ginger, garlic, onions, celery, scallions, and assorted spices. Served with island rice, vegetables of the day, and warm pita bread

Add a shrimp skewer \$8

Jerk Chicken Dinner \$28

Jerk sauce marinated and pimento wood smoked all natural chicken over coconut rice with fried plantains and spiced cabbage