

BEACHSIDE BISTRO

Dinner Menu | obxbeachsidebistro.com

Starters

AWARD WINNING - Cajun Roasted Oysters*
Oysters filled with Andouille Sausage, Smoked Gouda Cheese, Poblano Peppers, Tomatoes and Scallions \$12

Chicken Wings
Your choice of Buffalo (hot or mild), Jerk, BBQ or Garlic Parmesan, served with Celery and Blue Cheese Dressing \$9

Beachside Crab Bites
Six (6) bite-sized Crab Cakes served with House Remoulade \$10

Bistro's Signature Crab Dip
Served with Pita Points \$10

White Pimento Cheese Dip
Hot White Pimento Cheese Dip, topped with Bacon (optional), served with Pita Points \$7.50

Beachside Nachos
Crispy Pork Belly, Beer Cheese, Fried Onions, Jalapeños, and Pico de Gallo, served over Bavarian Pretzel Chips 10.00

Salads

Bistro House Salad
Mixed Field Greens topped with Cucumber, Red Onion, Carrots, Tomatoes, Cheddar-Jack Cheese and Croutons
Side \$4.50 Entree \$7.50

Caesar Salad
Crispy Romaine Lettuce tossed in Caesar Dressing and Parmesan Cheese and Croutons Side \$4.50 Entree \$7.50

Add Chicken for \$5, Add Shrimp for \$6, Add Crab Cake for \$10.50

Dressings: Italian, Ranch, Blue Cheese, Balsamic, Thousand Island

Flatbreads

BBQ Shrimp Flatbread
BBQ Shrimp, Smoked Gouda, Red Onions and Cilantro 9.00

Pepperoni Fresca Flatbread
Pepperoni, Fresh Mozzarella, Marinara, and Pesto 8.00

Tuscan Flatbread
Fresh Spinach, Tomato, Artichoke Hearts, Feta Cheese with a Garlic Parmesan Sauce 9.00

From the Steamer

Alaskan Snow Crab Legs
Served with Drawn Butter
1lb \$29

Old Bay Steamed Shrimp
Served with Cocktail Sauce and Drawn Butter
1/2lb \$11 1lb \$20

Sandwiches

Sandwiches served with a Pickle Spear and Choice of Fries, Sweet Potato Fries, Cole Slaw or Five Grain Greek Salad. Substitute Seasonal Fruit add \$2 or Onion Rings add \$2 or a Side House Salad add \$3

The Bistro Burger *
Angus Steak Burger (½ lb) served on a warm Brioche Roll, with Lettuce, Tomato, Onion and your choice of Cheese \$11

Chipotle Black Bean Burger
Served on a warm Brioche Roll with Lettuce, Tomato, Onion and your choice of Cheese \$9

Crab Cake Sandwich
Served on a Brioche Roll with Lettuce, Tomato, Onion and House Remoulade Sauce \$14

Grilled Chicken Caprese
Italian Seasoned Grilled Chicken Breast served on a Brioche Roll topped with Fresh Mozzarella Cheese, Tomato, Arugula, Pesto Mayo, and a Balsamic Glaze \$10



Entrées

Portabella Mushroom Ravioli
With Artichoke Hearts and Diced Tomato in a Pesto Cream Sauce \$17

Cajun Shrimp & Grits
Shrimp, Andouille Sausage, Green Peppers, Tomatoes & Cajun Butter Sauce over Cheese Grits \$20

Southern Fried Shrimp
Served with Tangy Cocktail Sauce, Fries & Cole Slaw \$19

Twin Crab Cakes
Two Crab Cakes (broiled or fried) served with House Remoulade Sauce, Fries & Cole Slaw \$27

Smothered Chicken
Chicken Breast topped with Sauteed Mushrooms, Onions, & Smoked Gouda Sauce served with Buttermilk Mashed Potatoes and Seasonal Vegetables \$19

Pepper Seared Sirloin
Pepper-Seared Top Sirloin topped with a Bourbon Demi-Glace Sauce and Caramelized Pearl Onions served with Buttermilk Mashed Potatoes & Seasonal Vegetables \$20

Jerk Crusted Mahi
Jamaican Jerk and Sweet Potato encrusted Mahi topped with a Rum BBQ Sauce served with Coconut Jasmine Rice and Seasonal Vegetables \$21

*NO MORE THAN TWO FORMS OF PAYMENT PER TABLE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness. **Alert your server to any allergies or dietary needs.**