



3-COURSES FOR \$58
AUGUST 1 – 31, 2026

Dinner Menu

MR. B'S BISTRO
CINDY BRENNAN

Starters

GUMBO YA YA

A rich country style gumbo with chicken & Andouille sausage

BISTRO SALAD

Baby greens, spiced pecans, Parmigiano Reggiano & grape tomatoes, with herb vinaigrette

EGGPLANT STICKS

Breaded & fried eggplant with pecorino Romano cheese, Creole mustard dipping sauce

Entrees

OYSTER & WILD MUSHROOM LINGUINE

Gulf oysters poached with pinot grigio & a sauté of wild mushrooms, sweet onions, red pepper flakes in light thyme cream sauce tossed with linguine, finished with Pecorino Romano cheese & with a drizzle of truffle oil

REDFISH EN PAPILOTE
Fresh fillet of redfish baked in parchment paper with Vidalia onions, vine ripe tomatoes, tender asparagus, a chiffonade of basil, Pinot Grigio & butter

Desserts

LEMON ICE BOX PIE

Baked in a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream

BREAD PUDDING

A Brennan family recipe rich in butter, cream & eggs, served warm with Irish whiskey sauce

SORBET - OR - ICE CREAM DU JOUR

Starters

DUCK SPRINGROLLS

Crispy fried springrolls of duck confit, shiitake mushrooms, spinach, goat cheese & ginger-soy dipping sauce / 20

CRISPY FRIED OYSTERS

Flash fried plump Gulf oysters topped with bacon & horseradish Hollandaise / 22

GARLIC TRUFFLE FRIES

Hand cut crispy fried fries with garlic & thyme, sprinkled with Pecorino Romano cheese, drizzled with truffle oil / 16

JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, ravigote sauce & a lightly dressed petit green salad / 34

Entrees

WOOD GRILLED FISH

Served with pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meunière / 34
*with a sauté of jumbo lump crabmeat + \$16

AMERICAN RED SNAPPER

Seared American red snapper topped with parmesan panko crust, served over a mélange of sautéed sweet onions, sugar snap, snow & English peas, basil, red peppers & carrots, topped with jumbo lump crab in Champagne butter / 50

GRILLED PORK TENDERLOIN

Wood grilled Berkwood Farms pork tenderloin with herb roasted Yukon Gold Brabant potatoes & sweet onion topped with bleu cheese, served with haricots verts & finished with natural reduction / 36

PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, duck & chicken, tossed with spinach fettuccine in a rich buttery sauce / 32

BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style served in the shells with peppery butter sauce, French bread to dip / 34

Desserts

CHOCOLATE MOLTEN CUP CAKE

An individually baked rich, chocolate cake with a fudgy center topped with vanilla ice cream & raspberry coulis / 14

PECAN PIE

Baked in a flaky crust, served over a drizzle of creamy caramel, topped with vanilla ice cream / 11

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, drizzled with dark chocolate sauce / 12

SORBET DU JOUR / 8

ICE CREAM DU JOUR / 8

SEAFOOD GUMBO

A traditional gumbo with Gulf shrimp, crabmeat, & okra / 16

GUMBO YA YA

A rich country style gumbo with chicken & Andouille sausage / 12

BISTRO SALAD

Baby greens, spiced pecans, Parmigiano Reggiano cheese & grape tomatoes, tossed with herb vinaigrette / 11

BABY ICEBERG SALAD

Crisp lettuce wedge, red onions, grape tomatoes, Applewood smoked bacon & Danish bleu cheese, Dijon vinaigrette / 11

FIG & PROSCIUTTO SALAD

Warm Mission fig stuffed with Danish bleu cheese & toasted pecans, atop baby arugula, red onions & sliced figs, lightly dressed with lemon white balsamic vinegar & EVOO, surrounded by prosciutto, garnished shaved Prima Donna cheese / 22

SOFT SHELL CRAB

Crispy fried soft shell crab served over creamy corn maque choux / 36
*with a sauté of jumbo lump crabmeat + \$16

BACON WRAPPED SHRIMP & GRITS

Applewood smoked bacon wrapped jumbo Gulf shrimp with creamy stone ground yellow grits & red eye gravy / 36

ROASTED GARLIC CHICKEN

An all-natural roasted half of Springer Farm chicken with oven dried tomatoes, roasted garlic, orzo, & rosemary reduction / 34

HONEY GINGER GLAZED PORK CHOP

14-ounce wood grilled pork chop with honey ginger barbeque sauce, carrots, jasmine rice & a julienne of vegetables / 35

BISTRO BURGER

A blend of brisket, short rib & chuck, grilled & topped with Tillamook extra sharp cheddar, Applewood smoked bacon on a brioche bun, served with pommes frites / 30

FILET MIGNON

An 8-ounce wood grilled filet topped with truffle butter, served with garlic potato rounds & wilted spinach / 53

CARAMEL CUP CUSTARD

A classic New Orleans dessert baked with eggs, sugar, vanilla & rich caramel / 12

LEMON ICE BOX PIE

Baked in a graham cracker crust with raspberry sauce, freshly whipped cream / 11

BREAD PUDDING

A Brennan family recipe rich in butter, cream & eggs, served warm with Irish whiskey sauce / 11

WARM WHITE CHOCOLATE BROWNIE

White & dark chocolate chips baked into a rich confection, vanilla ice cream, dark chocolate sauce / 12

~ A 20% gratuity will be added to all parties of six or more, no separate checks ~