



MR. B'S BISTRO

Lunch Menu

2-COURSES FOR \$28

\$1.50 Martinis & Bloody Marys with entrée purchase (Wednesday – Friday)

Starters

GUMBO YA YA

A rich country style gumbo with chicken & Andouille sausage

BISTRO SALAD

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

EGGPLANT STICKS

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

Entrées

SMOKED BUSTER CRABS

A duo of house smoked & pan sautéed buster crabs served over lemon brown butter pappardelle pasta with green onions & shaved Parmigiano Reggiano

GRILLED SHRIMP SALAD

Wood grilled Gulf shrimp & sliced avocado atop seasonal greens tossed with tri-colored heirloom tomatoes, a julienne of red onions, English cucumbers in citrus vinaigrette

Dinner Menu

3-COURSES FOR \$58

Starters

GUMBO YA YA

A rich country style gumbo with chicken & Andouille sausage

BISTRO SALAD

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

EGGPLANT STICKS

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

Entrées

OYSTER & WILD MUSHROOM LINGUINE

Plump 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 PAPILOTTE

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