

SMALL PLATES

PRAWNS 🌱

Crispy Sushi Rice Cake, Thai Chili, Crushed Peanuts

CALAMARI

Ginger-Lime & Marinara Sauces

CRISPY AHI ROLL*

Triple Soy, Pickled Ginger, Wasabi

BUBBLY CRAB DIP

Boursin Cheese & Blue Crab Meat, Crispy Tortilla Chips

SPRING ROLLS

Goat Cheese, Raspberry Maple Sauce

22 ESCARGOT

Garlic, Herbs, Sun-Dried Tomato Butter, Mini Croutons

18 MUSSELS 🌱

Root Vegetables, Spinach, Lemon Sake Sauce

18 BAKED BRIE

Puff Pastry, Figs, Truffle Oil, Wild Mushroom Sauce

20 CHILE RELLEÑO

Pastry stuffed with Garlic Shrimp, Spiced Beef, Mozzarella Cheese Roasted Tomato-Chipotle, Sour Cream

14

17

19

18

18

SALADS 🌱

BURRATA

Ugly Tomatoes, Yellow Cherry Tomatoes, Creamy Burrata, Baby Arugula, Pine Nuts, Olive Oil, Balsamic Glaze

CAESAR

Romaine, Grana Padano Cheese, Croutons, Anchovy, Caesar Dressing (GF w/o Croutons)

BISTRO

Mixed Greens, Pine Nuts, Walnuts, Sun-Dried Tomatoes, Gorgonzola Cheese, Bermuda Onion, Marinated Exotic Mushrooms, Balsamic Vinaigrette

18

10 | 15

11 | 17

NUT & BERRY

Mixed Greens, Assorted Dried Fruits, Nuts & Berries, Raspberry Maple Vinaigrette

SPINACH

Spinach, Shaved Red Bermuda Onion, Crushed Macadamia Nuts, Gorgonzola, Roasted Apples Wedges, Hot Bacon Balsamic Vinaigrette

WEDGE

Iceberg, Smoked Bacon, Heirloom Baby Tomatoes, Bleu Cheese, Scallions, House-Made Bleu Cheese Dressing

11 | 17

11 | 17

11 | 17

Add Grilled/Blackened Chicken Breast 9 :: Add Shrimp 10 :: Add Grilled/Blackened Salmon* 15 :: Add Filet* 35

PASTAS/RISOTTOS

ORIGINAL NEAPOLITAN

Angel Hair, Shrimp, Bay Scallops, Mussels, Tomato Concasse, Basil Leaves, Garlic, Shallot, Extra Virgin Olive Oil

GOAT CHEESE VODKA PENNE

Penne Rigate, Goat Cheese, Creamy Vodka Tomato Sauce
Add Chicken 9 :: Add Shrimp 10 :: Add Salmon* 15

TENDERLOIN TIPS & GORGONZOLA

Penne Rigate, Tenderloin Tips, Portabello Mushrooms, Asparagus, Rich Demi-Glace, Gorgonzola Cheese

31

25

30

PASTA PRIMAVERA

Linguine, Local Oven Roasted Seasonal Vegetables, White Wine, Lemon Garlic Butter

25 SEAFOOD RISOTTO 🌱

Shrimp, Bay Scallops, Littleneck Clams, Mussels, Tomato Concasse, Basil Chiffonade, Pecorino Romano Cheese

30 CAPRESE RISOTTO 🌱

Tomatoes, Fresh Basil, Garlic, Shallots, Hand-Made Mozzarella
Add Chicken 9 :: Add Shrimp 10 :: Add Salmon* 15

23

35

26

SAUL'S LOBSTER MAC N' CHEESE 39

Penne Pasta, Lobster, Herbs, Toasted Breadcrumbs

\$5 Charge for Splitting an Entrée :: \$2.50 Charge for Splitting a Salad

🌱 Gluten Free :: 20% Gratuity will be Added to Parties of 6 or More :: Prices Subject to Change

GF :: Ask your server if we can prepare other selections to be gluten free

PICK TWO OR THREE 60 | 68

Sea Bass :: Snapper :: Jumbo Prawns :: Wagyu Sirloin* :: Lobster Tail

Served with Bistro 821 Mashed Potatoes, Asparagus, Various Sauces

All Portions are Half Size Portions | Cannot be Split

IN WATER

CHILEAN SEA BASS 🌿

Miso-Sake Marinade, Bistro 821 Mashed Potatoes, Asparagus, Lemon Beurre Blanc

60

JUMBO SEA SCALLOPS 🌿

Cheese Risotto, Asparagus, Lobster Cream Sauce

49

SNAPPER

Coconut, Lemongrass & Ginger Crust, Jasmine Rice, Stir Fry Vegetables, Thai Chili, Crushed Peanuts

54

BOUILLABAISSE

Jump Blue Crab, ½ Lobster Tail, Scallops, Mussels, Chopped Clams, Lobster Saffron Broth, Rouille, Crostini

49

ATLANTIC SALMON 🌿

Grilled Salmon, Goat Cheese Potato Cake, Local Seasonal Vegetables, Tomato Basil Beurre Blanc

39

LOBSTER TAIL 🌿

Warm Water Tail, Jasmine Rice, Asparagus, Drawn Butter

51

JUMBO PRAWNS 🌿

Crispy Sushi Rice Cake, Asian Stir Fry Vegetables, Thai Chili, Crushed Peanuts

48

SOLE

Lemon & Parmesan Crusted, Bistro 821 Mashed Potatoes, Local Seasonal Vegetables, Lemon Beurre Blanc

34

JIMMY P'S SELECTS

FILET MIGNON 🌿

8 Oz Filet Grilled, Truffled Fingerling Potatoes, Haricot Verts, Demi-Glace & Bearnaise Sauces

59

TOURNEDOS

Two 4 Oz Tenderloin Medallions Pan Seared, Bistro 821 Mashed Potatoes, Asparagus, Mushroom Marsala Sauce

59

NY STRIP AU POIVRE* 🌿

Bistro 821 Mashed Potatoes, Charred Broccolini, Brandy Peppercorn Sauce

68

POT ROAST

Bistro 821 Mashed Potatoes, Haricot Vert, Braised Carrot, Demi-Glace, Parsnip Gravy

35

KUROBUTA SAGE & BACON CRUSTED PORK CHOP* 39

Fresh Herbs, Smoked Bacon & Panko Crust, Mushroom Risotto, Local Seasonal Vegetables, Mustard-Peppercorn Gravy

FREE RANGE CHICKEN 🌿

Stuffed with Spinach, Sun-dried Tomatoes, Goat Cheese, Bistro 821 Mashed Potatoes, Asparagus, Herbed Chicken Glace

36

SIDES

FULL LOBSTER TAIL

42

MISO GLAZED BRUSSELS SPROUTS

11

½ LOBSTER TAIL

21

GINGER & GARLIC GREEN BEANS

12

TRUFFLED FINGERLING POTATOES

10

CHEESE RISOTTO

10

BISTRO 821 MASHED POTATOES

9

MUSHROOM RISOTTO

12

HOUSE CUT FRIES

10

GOAT CHEESE POTATO CAKE

7

ASPARAGUS

10

SAUTÉED SPINACH

10

BROCCOLINI

10

LINGUINE WITH OIL & GARLIC

10

PROPRIETORS JESSE HOUSMAN & SCOTT WILLIAMS :: CHEF'S JAMES RYAN & SAUL CRUZ

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform us immediately of any food allergies. We will do our best to accommodate your needs. We use nuts and other potential allergens and cannot guarantee there will be no cross contamination. We cannot be held responsible.