



APPETIZERS

JUMBO PRAWNS

22

Marinated in Sweet & Spicy Glaze, Crispy Sushi Rice Cake, Sweet & Spicy Thai Chili Butter Sauce, Garnished with Crushed Peanuts

CRISPY AHI ROLL*

19

Rolled in Panko, served with Triple Soy, Pickled Ginger & Wasabi

CRISPY FRIED CALAMARI

20

Served with Thai Spicy Ginger-Lime & Marinara Sauces

GOAT CHEESE SPRING ROLLS

14

House-Made served with Raspberry Maple Sauce

SALADS

BURRATA

18

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

NUT & BERRY

18

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

CAESAR

17

Romaine, Grana Padano Cheese, Croutons, Anchovy, House-Made Caesar Dressing

SPINACH

18

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

BISTRO

17

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

WEDGE

18

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

Add Protein to Your Salad

Add Grilled/Blackened Chicken Breast 12 :: Add Shrimp 14 :: Add Grilled/Blackened Salmon* 22 :: Add Filet* 26 | 52

SANDWICHES AND ENTRÉES

BISTRO 821 SMASH BURGER

22

Served with Lettuce, Tomato, Onion, American Cheese and House-Cut Fries

BLACKENED CHICKEN SANDWICH

21

Served with Lettuce, Tomato, Onion, American Cheese and House-Cut Fries

GRILLED CHICKEN CAESAR WRAP

23

Wrapped in a Toasted Herb Tortilla and Served with Fresh Fruit

THAI RED CURRY SHRIMP

26

Gulf Shrimp Sauteed with Fresh Vegetables and a Thai Style Coconut Red Curry Sauce over Jasmine Rice

4 OZ SNAPPER

38

Coconut, Lemongrass & Ginger Crust, Served with Jasmine Rice, Stir-Fry Vegetables, Thai Chili Butter and Crushed Peanuts

BLACKENED SALMON

26

Pan Roasted and Served with Fingerling Potatoes, Broccoli and Tomato Basil Beurre Blanc

4 OZ SOLE

26

Lemon and Parmesan Crust, Served with Bistro 821 Mashed Potatoes Seasonal Local Vegetables and Lemon Beurre Blanc

LINGUINI WITH CLAMS

26

Clams and Asparagus Tips Sauteed with Fresh Basil, Sun-Dried Tomato and White Wine

4 OZ SEA BASS

38

Miso Sake Marinade, Served with Jasmine Rice, Asparagus and Lemon Beurre Blanc

8 OZ SIRLOIN

26

Bistro 821 Mashed Potatoes, Asparagus and House-Made Demi

PROPRIETORS Jesse & Larissa Housman :: CHEF JAMES RYAN

*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.