



APPETIZERS

JUMBO PRAWNS	22	CRISPY AHI ROLL*	19
Marinated in Sweet & Spicy Glaze, Crispy Sushi Rice Cake, Sweet & Spicy Thai Chili Butter Sauce, Garnished with Crushed Peanuts		Rolled in Panko, served with Triple Soy, Pickled Ginger & Wasabi	
CRISPY FRIED CALAMARI	20	GOAT CHEESE SPRING ROLLS	14
Served with Thai Spicy Ginger-Lime & Marinara Sauces		House-Made served with Raspberry Maple Sauce	

SALADS

BURRATA	18	NUT & BERRY	18
Ugly Tomatoes, Yellow Cherry Tomatoes, Creamy Burrata, Baby Arugula, Pine Nuts, Olive Oil, Balsamic Glaze		Mixed Greens, Assorted Dried Fruits, Nuts & Berries, Raspberry Maple Vinaigrette	
CAESAR	17	SPINACH	18
Romaine, Grana Padano Cheese, Croutons, Anchovy, House-Made Caesar Dressing		Spinach, Shaved Red Bermuda Onion, Crushed Macadamia Nuts, Gorgonzola, Roasted Apples Wedges, Hot Bacon Balsamic Vinaigrette	
BISTRO	17	WEDGE	18
Mixed Greens, Pine Nuts, Walnuts, Sun-Dried Tomatoes, Gorgonzola Cheese, Bermuda Onion, Marinated Exotic Mushrooms, Balsamic Vinaigrette		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	BLACKENED CHICKEN SANDWICH	21
Served with Lettuce, Tomato, Onion, American Cheese and House-Cut Fries		Served with Lettuce, Tomato, Onion, American Cheese and House-Cut Fries	
GRILLED CHICKEN CAESAR WRAP	23	THAI RED CURRY SHRIMP	26
Wrapped in a Toasted Herb Tortilla and Served with Fresh Fruit		Gulf Shrimp Sauteed with Fresh Vegetables and a Thai Style Coconut Red Curry Sauce over Jasmine Rice	
4 OZ SNAPPER	38	BLACKENED SALMON	26
Coconut, Lemongrass & Ginger Crust, Served with Jasmine Rice, Stir-Fry Vegetables, Thai Chili Butter and Crushed Peanuts		Pan Roasted and Served with Fingerling Potatoes, Broccoli and Tomato Basil Beurre Blanc	
4 OZ SOLE	26	LINGUINI WITH CLAMS	26
Lemon and Parmesan Crust, Served with Bistro 821 Mashed Potatoes Seasonal Local Vegetables and Lemon Beurre Blanc		Clams and Asparagus Tips Sauteed with Fresh Basil, Sun-Dried Tomato and White Wine	
4 OZ SEA BASS	38	8 OZ SIRLOIN	26
Miso Sake Marinade, Served with Jasmine Rice, Asparagus and Lemon Beurre Blanc		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.