



The Sea View Bistro

Tapas ~ Cold

Crostini Duo	\$7
<i>Kalamata Olive and Black Fig, Roasted Garlic and Oven Dried Tomato Pesto</i>	
Prosciutto di Parma and Fresh Mozzarella	\$8
<i>Grilled Focaccia Bread, Heirloom Tomato Tartar, Baby Arugula</i>	
Salada Española	\$7
<i>Frisee Lettuce, Asparagus Tips, Toasted Almonds, Grapes, Crumbled Cherve Goat Cheese, Sherry Wine Vinaigrette</i>	
*Carpaccio of Ahi Tuna	\$11
<i>Japanese Lemon Vinegar, Capers, White Truffle Oil, Shaved Parmigiano Reggiano and Toasted Bagel Chips</i>	
Insalata di Frutti di Mare	\$11
<i>Baby Shrimp, Scallops, Calamari, Jumbo Lump Crab, Grilled Rustic Bread and Frisse Lettuce</i>	

Tapas ~ Hot

Stuffed Calamari	\$8
<i>Sweet Italian Sausage, Roasted Peppers, Fileto di Pomodoro</i>	
Gambas al Aillo	\$9
<i>Tiger Shrimp, Toasted Garlic, Native Tomato, Focaccia Crostini</i>	
Lobster Macaroni and Cheese	\$10
<i>Gruyere and Cheddar Cheese, Black Truffles, Panko Gratin</i>	
Hawaiian Pulled Pork Spring Roll	\$10
<i>Spicy Kimchi Vegetables, Cilantro BBQ Sauce</i>	
Yukon Gold Potato Croquettes	\$8
<i>Black Forest Ham, Cheddar Cheese, Dijon Mustard Aioli</i>	
Moules and Frités	\$9
<i>Steamed Mussels, Saffron Beurre Blanc, Chorizo, Fennel and Leeks</i>	

Burgers

*Certified Angus Hamburger	\$11
<i>Choice of Cheeses: Cheddar, American, Swiss</i>	
*Water's Edge Certified Angus Burger	\$12
<i>Hickory Smoked BBQ Sauce, Roasted Red Peppers, Peppercorn Bacon, Cheddar Cheese</i>	

Pizzas

10" Thin Crust New York Style Red	\$11
<i>Imported Tomato Sauce, Mozzarella Cheese, Torn Basil</i>	
10" Thin Crust New York Style White	\$12
<i>Ricotta and Fresh Mozzarella, Broccoli Rabe, Grilled Chicken and Vine Ripe Tomato Slices</i>	

**Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.
Please inform your server of any allergies you may have.*

Please allow time for preparation. All menu items are prepared to order.

Executive Chef Joseph Vitti