



# OCEAN BISTRO

AT THE  
CAVALIER

## STARTERS

<b>FRIED CALAMARI</b>	19
<i>crispy fried calamari with classic spicy homemade marinara sauce</i>	
<b>BRUSCHETTAS</b>	14
<i>toasted baguette topped with seasoned tomato sauce, olive oil, basil</i>	
<b>PARMESAN TRUFFLE FRIES</b>	12
<i>truffle oil seasoned crispy fries, parmesan cheese and black pepper</i>	
<b>FRIED SHRIMP</b>	21
<i>seasoned crispy fried shrimp with homemade spicy marinara sauce</i>	
<b>AHI TUNA TARTARE*</b>	21
<i>citrusy raw ahi tuna, avocado, chipotle sauce</i>	
<b>SALMON CARPACCIO*</b>	19
<i>thinly sliced raw salmon, capers, red onion, arugula and lemon zest</i>	

<b>GRILLED OCTOPUS</b>	21
<i>grilled octopus seasoned in a peppery sauce served with mixed greens</i>	
<b>BURRATA</b>	18
<i>mozzarella di bufala, arugula, tomatoes, olive oil, prosciutto di parma</i>	
<b>MOZZARELLA STICKS</b>	14
<i>breaded, seasoned and fried mozzarella cheese with marinara sauce</i>	
<b>GUACAMOLE &amp; CHIPS</b>	15
<i>classic homemade avocado guacamole with salted corn chips</i>	
<b>CEVICHE*</b>	21
<i>refreshing citrus marinated shrimp and white fish ceviche</i>	
<b>SHRIMP COCKTAIL</b>	19
<i>six cooked prawn cocktail shrimps served in a red cocktail sauce</i>	

## SALADS

<b>CAESAR</b>	14
<i>romaine lettuce, croutons, parmesan cheese, classic caesar dressing</i>	
<b>GREEK</b>	14
<i>tomatoes, green bell pepper, red onion, cucumber, kalamata olives, feta cheese</i>	
<b>CAPRESE</b>	15
<i>mozzarella fior di late, tomatoes, homemade pesto, fresh basil</i>	
<b>CAVALIER</b>	18
<i>mixed greens, grilled chicken, crispy bacon, avocado, boiled egg, tomatoes, blue cheese</i>	

**ADD** grilled shrimp 8 / grilled chicken 6

## SEASONAL SOUPS

<b>MINESTRONE</b>	12
<i>classic Italian homemade vegetable soup</i>	
<b>MUSSEL SOUP</b>	18
<i>mussels served in a rich tomato based broth with wine, garlic and parsley</i>	
<b>SEAFOOD SOUP</b>	28
<i>seasoned calamari, shrimps, mussels and clams in a choice of red tomato sauce or white wine sauce broth with garlic</i>	

**ADD** lobster tail 30 / Maine lobster 20

## BURGERS & PANINI

*all burgers and panini served with fries*

<b>CLASSIC</b>	15
<i>beef patty, American cheese, tomato, red onion, lettuce</i>	
<b>BBQ</b>	16
<i>swiss cheese, crispy bacon, BBQ sauce, onion rings</i>	
<b>CHICKEN AVOCADO</b>	16
<i>grilled chicken, swiss cheese, tomato, avocado, lettuce, red onion</i>	
<b>MAHI - MAHI</b>	24
<i>grilled fish fillet, tartar sauce, red onion, tomato, lettuce</i>	
<b>CHICKEN PESTO</b>	16
<i>grilled chicken breast panini, tomato, mozzarella cheese, basil pesto</i>	

## PIZZA

*classic Italian style thin crusted pizzas made to order on homemade dough*

<b>MARGHERITA</b>	16
<i>classic napoletana sauce, mozzarella cheese, fresh basil</i>	
<b>VEGGIES</b>	18
<i>mix of seasoned sautéed veggies, mozzarella cheese, fresh basil</i>	
<b>PEPPERONI</b>	17
<i>mozzarella cheese, fresh basil, Italian spicy salami</i>	
<b>GAMBERETTI</b>	21
<i>grilled seasoned shrimps, tomatoes, garlic, mozzarella cheese</i>	
<b>ALOHA</b>	19
<i>classic Hawaiian, cooked ham, bacon, pineapple and cheese</i>	
<b>BIANCA</b>	19
<i>grilled chicken, white cream sauce and parmesan cheese</i>	

**ADD** grilled shrimp 8 / grilled chicken 6



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## CAVALIER

### SEAFOOD SPECIALS

<b>GRILLED SHRIMP SKEWERS</b>	25
<i>grilled shrimps marinated in garlic, lemon and herbs, threaded onto sticks and cooked to perfection</i>	
<b>SURF &amp; TURF</b>	74
<i>8oz fillet mignon paired with an 8oz lobster tail deliciously seasoned, served with a choice of two sides</i>	
<b>LOBSTER TAIL / MAINE LOBSTER</b>	45 / 40
<i>lobster tail or Maine lobster cooked with butter, garlic, olive oil, lemon juice, black pepper and paprika</i>	
<b>OCEAN BISTRO PAELLA</b>	30 / 50
<i>homemade yellow saffron rice, grilled vegetables and seasoned seafood cooked and served in a hot pan, for one or two people</i>	
<b>ADD lobster tail 30 / Maine lobster 20</b>	
<b>CAVALIER SEAFOOD GRILL</b>	80
<i>house special perfect to share, grilled salmon, mahi-mahi, shrimp and lobster platter served with a choice of two sides</i>	
<b>OYSTERS</b>	15/ 30
<i>platter of fresh oysters, half or a full dozen</i>	
<b>SIDE CHOICES</b> <i>mashed potatoes / sautéed veggies / white rice / mixed greens salad</i>	

### PASTA

<b>NAPOLETANA</b>	16
<i>homemade tomato sauce, parmesan cheese &amp; basil, choice of penne or linguine pasta</i>	
<b>PENNE A LA VODKA</b>	18
<i>tossed in a rich tomato, vodka &amp; cream sauce, topped with parmesan cheese</i>	
<b>GNOCCHI SORRENTINA</b>	21
<i>potato gnocchi served with cherry tomato sauce and melted mozzarella cheese</i>	
<b>PESTO</b>	18
<i>homemade basil pesto sauce, parmesan cheese, choice of penne or linguine pasta</i>	
<b>FETTUCCINE ALFREDO</b>	19
<i>grilled chicken and crispy bacon in a creamy parmesan cheese sauce, choice of penne or linguine pasta</i>	

### FROM THE GRILL

<b>SALMON LUIGI</b>	32
<i>grilled salmon fillet served with a homemade lemon garlic butter sauce</i>	
<b>FISH PICCATA</b>	29
<i>fresh mahi-mahi grilled with capers, lemon zest and olive oil</i>	
<b>MEDITERRANEAN BRANZINO</b>	34
<i>grilled branzino fish fillet with tomatoes, olives and capers</i>	
<b>RED SNAPPER CHEF SPECIAL</b>	32
<i>pan-seared red snapper served with cherry tomatoes, mussels, clams and shrimp</i>	
<b>CHICKEN PARMESAN</b>	22
<i>breaded chicken breast topped with tomato sauce, mozzarella and parmesan cheese</i>	
<b>CHICKEN TOSCANO</b>	20
<i>grilled chicken breast sautéed with baby spinach and a cherry tomato creamy sauce</i>	
<b>RIBEYE STEAK</b>	39
<i>pan-fried 12oz. ribeye steak, olive oil, garlic, fresh rosemary</i>	
<b>FILETTO ALLA MAFIA</b>	42
<i>8oz fillet mignon with olive oil, balsamic vinegar, rosemary, oregano and thyme</i>	
<b>CHOOSE 2 SIDES</b> <i>mashed potatoes / sautéed veggies / white rice / mixed greens salad</i>	

<b>FRUTTI DI MARE*</b>	35
<i>fruit of the sea Italian linguine, fresh calamari, shrimps, mussels and clams, choice of white wine sauce or tomato red sauce</i>	
<b>LOBSTER RAVIOLI</b>	26
<i>seasoned lobster meat ravioli with home-made creamy pink sauce</i>	
<b>SALMON BACON</b>	23
<i>grilled salmon in a creamy parmesan sauce with crispy bacon and parsley, choice of penne or linguine pasta</i>	
<b>PEAR RAVIOLI</b>	24
<i>pear and ricotta cheese ravioli served in a creamy sauce, walnuts and cinnamon</i>	
<b>ADD</b> <i>sautéed veggies 6 / grilled shrimp 8 / grilled chicken 6</i>	
<i>gluten-free pasta option available upon request +2</i>	



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## VEGAN CORNER

vegan and vegetarian friendly options made fresh-to-order

**MUSHROOM TACOS** 18  
sautéed seasoned mushrooms with pico de gallo and guacamole

**PIZZA** 19  
home-made napoletana sauce, plant-based shredded cheese & fresh basil. **ADD** sautéed veggies 6

**PRIMAVERA PASTA** 16  
napoletana tomato sauce with mixed sautéed veggies, peppers, mushrooms and fresh basil, choice of penne or linguine pasta

**BURGER DELIGHT** 16  
plant-based patty (Impossible burger), avocado, sautéed mushrooms, red onions, tomato

**HUMMUS** 14  
classic hummus recipe with chickpeas and tahini served with toasted bread

**VEGGIE WRAP** 18  
tortilla wrap filled with mixed veggies, guacamole, pico de gallo, mushrooms, red onion and baby spinach

## DESSERTS

**TIRAMISÙ** 10  
**CHEESE-CAKE** 8  
**CHOCOLATE CAKE** 8  
**KEY LIME PIE** 8  
**ICE CREAM** 6  
chocolate, vanilla or napolitan  
**AFOGATTO** 8  
vanilla ice cream with hot espresso coffee

## HOT DRINKS

**ESPRESSO** 3  
**ESPRESSO MACCHIATO** 3  
**ESPRESSO DOPPIO** 4  
**CAPPUCCINO** 4  
**AMERICAN COFFEE** 3  
**CORTADITO** 3  
**TEA** 2  
**LATTE COFFEE** 4

## SOFT DRINKS

**SODA** 3  
**JUICE** 4  
**LEMONADE** 4  
**SPARKLING WATER** 4  
**BOTTLED WATER** 3  
**RED BULL** 5

## KIDS MENU

smaller portions for children up to 10 years old

**CHEESE PIZZA** 13  
classic napoletana sauce, mozzarella cheese

**CHICKEN TENDERS** 12  
breaded chicken tenders with side of fries

**CLASSIC CHEESEBURGER** 14  
beef patty, American cheese, tomato, red onion, lettuce

**PASTA** 12  
choice of tomato, Alfredo or butter sauce  
choice of penne or linguine pasta

## EXTRAS

**SAUTÉED VEGGIES** 6  
**GRILLED SHRIMP** 8  
**GRILLED CHICKEN** 6  
**GLUTEN FREE PASTA** 2



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## BREAKFAST

SEASONAL FRUIT SALAD	14
GRANOLA & YOGURT	10
AVOCADO TOAST	11
<i>ADD smoked salmon 8 / grilled chicken 6 / poached or boiled egg 4</i>	
SMOKED SALMON BAGEL*	14
<i>cream cheese, capers, red onion</i>	
SWEET WAFFLES	11
<i>topped with strawberries and whipped cream</i>	
PANCAKES	11
<i>two pancakes, butter, whipped cream, maple syrup or jelly</i>	
CROISSANT	6
<i>freshly made with butter and jelly on the side</i>	
SANDWICHES	10
<i>choice of croissant bread or toasted french baguette</i>	
BACON OR HAM WITH SWEESE CHEESE	
BASIL PESTO, TOMATO AND MOZZARELLA CHEESE	

## EXTRA SIDES

BACON	4
TURKEY SAUSAGE	
SLICED SWISS CHEESE	
ROASTED SEASONED POTATOES	
TOAST BREAD	
FRENCH BAGUETTE	
FRUIT SALAD	

## STEAK & EGGS

22  
*grilled skirt steak with two eggs (any style) served with a side of seasoned roasted potato*

## CAVALIER BREAKFAST

20  
*three eggs (choose any style) served with a side of roasted potatoes and a side option of cooked ham or bacon slices, choice of hot drink (american coffee or tea), and croissant or toasted french baguette with butter and jelly*

## CLASSIC OMELETTE

15  
*egg omelette with swiss cheese served with a side of seasoned roasted potatoes and side option of cooked ham or bacon slices.*

## CAPRESSE OMELETTE

13  
*egg omelette with mozzarella cheese, tomatoes and fresh basil pesto served with seasoned roasted potatoes*

## MORNING EGGS

12  
*two eggs cooked any style served with roasted seasoned potatoes and a side option of cooked ham or bacon slices*

## EGGS BENEDICT\*

14  
*poached eggs and bacon on an english muffin topped with hollandaise sauce*

## TO DRINK

ESPRESSO	3
AMERICAN COFFEE	3
HOT TEA	2
ORANGE JUICE	4
APPLE JUICE	3
BELLINI	13
<i>champagne &amp; peach juice</i>	
MIMOSA	13
<i>champagne &amp; orange juice</i>	



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## COCKTAILS

<b>MARTINIS</b>	16
<i>dry, dirty, apple, cosmopolitan, espresso or lychee martini</i>	
<b>CAMPARI</b>	16
<i>soda water, Campari, orange wedge</i>	
<b>NEGRONI</b>	16
<i>gin, red vermouth, Campari, soda water, orange peel</i>	
<b>APEROL SPRITZ</b>	16
<i>prosecco, Aperol, soda water, orange peel</i>	
<b>BELLINI</b>	13
<i>champagne &amp; peach juice</i>	
<b>MIMOSA</b>	13
<i>champagne &amp; orange juice</i>	
<b>VODKA COLLINS</b>	14
<i>vodka, orange juice, soda water, bar mix</i>	
<b>WHITE RUSSIAN</b>	14
<i>vodka, coffee liquor, cream</i>	
<b>SEX ON THE BEACH</b>	14
<i>vodka, peach schnapps, cranberry, orange juice</i>	
<b>PALOMA</b>	12
<i>tequila, lima soda, rim salt</i>	
<b>GIN &amp; TONIC</b>	12
<i>gin &amp; tonic water</i>	

<b>BLOODY MARY</b>	16
<i>vodka, tomato mix, lemon juice &amp; olives</i>	
<b>LEMON DROP</b>	16
<i>vodka, lemon juice, sugar, triple sec</i>	
<b>OLD FASHIONED</b>	16
<i>whiskey, orange slice, sugar cube, bitters, cocktail cherry</i>	
<b>MANHATTAN</b>	16
<i>whiskey, red vermouth, bitters</i>	
<b>CUBA LIBRE</b>	12
<i>rum &amp; coke</i>	
<b>MOJITO</b>	16
<i>dark rum, fresh mint, brown sugar, soda water</i>	
<b>CAIPIRINHA</b>	14
<i>cachaça, lime, sugar</i>	
<b>LONG ISLAND</b>	16
<i>vodka, gin, rum, tequila, triple sec, bar mix, coke</i>	
<b>BLUE ICED TEA</b>	16
<i>vodka, gin, rum, tequila, blue Curaçao</i>	
<b>BAHAMA MAMA</b>	16
<i>rum, coconut rum, blue Curaçao, pineapple juice</i>	
<b>MAI TAI</b>	16
<i>rum, orange juice, lemon, grenadine</i>	

## FROZEN DRINKS

*regular size 20 / double size 28*

<b>MIAMI VICE</b>
<i>vodka or white rum, strawberry &amp; piña colada mix</i>
<b>DAIQUIRI</b>
<i>vodka or white rum &amp; mango or strawberry mix</i>
<b>PIÑA COLADA</b>
<i>white rum, piña colada mix, fresh pineapple</i>
<b>MOJITO</b>
<i>rum, classic mojito mix, fresh mint</i>
<b>BLUE HAWAII</b>
<i>rum, piña colada mix, pineapple juice, blue Curaçao</i>
<b>BAHAMA MAMA</b>
<i>vodka or rum, banana liquor, coconut mix, pineapple, orange, lemon juice with grenadine</i>

## MARGARITAS

*regular size 20 / double 28*

*frozen or on the rocks*

<b>CLASSIC</b>
<i>tequila, triple sec, margarita mix, lemon juice, rim salt</i>
<b>SUNRISE</b>
<i>tequila, grenadine, orange juice, rim salt</i>
<b>GOLD</b>
<i>gold Patron, margarita mix, orange, lemon juice, rim salt</i>
<b>SPICY</b>
<i>tequila, triple sec, jalapeño, margarita mix, spicy salt rim</i>
<b>BASIL &amp; MANGO or STRAWBERRY</b>
<i>tequila, triple sec, lemon juice, fresh basil, fruit mix, rim salt</i>





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## CAVALIER

### WINES

#### SPARKLING

##### PROSECCO

Torresella, Italy 12 / 40

J.P. Chenet, Brut, France 12 / 40

##### CHAMPAGNE

Inspiration 1818, France 14 / 60

Veuve Clicquot, France 95

Moët & Chandon, France 105

#### ROSÉ

Beringer Main & Vine, California 12 / 40

#### WHITE

##### SAUVIGNON BLANC

Coastal Vines, California 12 / 40

Jose Pariente, 2021, Spain 16 / 60

##### PINOT GRIGIO

Coastal Vines, California 12 / 40

Alturis, 2021, Venezia, Italy 16 / 60

##### CHARDONNAY

Coastal Vines, California 12 / 40

Le P'tit Paysan, 2018, California 16 / 60

##### MOSCATO

Crane Lake, California 12 / 40

#### RED

##### CABERNET SAUVIGNON

Coastal Vines, California 12 / 40

Paso Robles, 2017, California 24 / 90

##### PINOT NOIR

Coastal Vines, California 12 / 40

Ilhae Bon Sauvage, 2018, Oregon 21 / 80

##### MERLOT

Coastal Vines, California 12 / 40

##### MALBEC

Crane Lake, California 12 / 40

##### TEMPRANILLO

Dominio Basconcillos, Crianza 2019, Spain 28 / 105

Proventus, 2017, Ribera del Duero, Spain 28 / 105

Lagunilla, Gran Reserva 2013, Rioja, Spain 19 / 70

### LIQUOR

house 14 / premium 18 / double +5

#### GIN

Hendricks, Bombay Sapphire

#### RUM

Brugal 1888, Bacardi, Captain Morgan

#### VODKA

Ketel One, Tito's, Absolut, Grey Goose

#### TEQUILA

Casa Amigos, Jose Cuervo, 1800, Patron, Don Julio

Reposado +2 / Añejo +3

#### WHISKEY

Crumb Royal, Maker's Mark, Jack Daniels, 7 Crown,

Johnnie Walker Black Label, Red Label or Blue Label

#### COGNAC

Hennessi, Courvoisier, Grandmanier

### BEERS

CORONA 8

HEINEKEN 8

MODELO 8

BLUE MOON 8

PERONI 7

MILLER LITE 7

SAMUEL ADAMS 7

### APÉRITIF 14

APEROL

CAMPARI

JAGERMEISTER

VERMOUTH

### DIGESTIF 14

LIMONCELLO

FERNET

OUZO

SAMBUCA

COFFEE LIQUOR



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