

OCEAN BISTRO

AT CALVALIER HOTEL

STARTERS

- FRIED CALAMARI** 19
crispy fried calamari with spicy homemade marinara sauce
- BRUSCHETTAS** 14
toasted baguette topped with seasoned tomato sauce, olive oil, garlic, fresh basil
- PARMESAN TRUFFLE FRIES** 12
truffle oil seasoned crispy fries with parmesan cheese
- FRIED SHRIMP** 21
seasoned crispy fried shrimp with spicy marinara sauce
- AHI TUNA TARTARE *** 21
citrusy raw ahi tuna, avocado, chipotle sauce
- SALMON CARPACCIO *** 19
thinly sliced raw salmon, capers, red onion, arugula
- GRILLED OCTOPUS** 21
grilled octopus seasoned in a peppery sauce
- BURRATA** 18
mozzarella di bufala, arugula, tomatoes, fresh basil, olive oil, prosciutto di parma
- MOZZARELLA STICKS** 14
breaded, seasoned and fried mozzarella cheese
- GUACAMOLE & CHIPS** 15
classic homemade avocado guacamole with salted corn chips
- CEVICHE *** 21
refreshing citrus marinated shrimp and white fish ceviche
- SHRIMP COCKTAIL** 19
six cooked prawn cocktail shrimps served in a red cocktail sauce



PASTA

- GNOCCHI SORRENTINA** 21
served with a cherry tomato sauce and melted mozzarella cheese
- FETTUCCHINE ALFREDO** 19
grilled chicken and crispy bacon in a creamy parmesan cheese sauce
- PEAR RAVIOLI** 24
pear and ricotta cheese ravioli served in a creamy sauce with walnuts
- PESTO** 18
homemade basil pesto sauce and parmesan cheese
- LOBSTER RAVIOLI** 26
seasoned lobster meat ravioli topped with a creamy pink sauce
- FRUTTI DI MARE *** 35
fruit of the sea, fresh calamari, shrimps, mussels & clams
- SALMON BACON** 23
grilled salmon in a creamy parmesan sauce with crispy bacon
- NAPOLETANA** 16
homemade tomato sauce, parmesan cheese & basil
- PENNE A LA VODKA** 18
tossed in a rich tomato, vodka & cream sauce



PIZZA

- classic Italian thin crusted pizzas made to order on homemade dough
- MARGHERITA** 16
classic napoletana sauce, mozzarella cheese, fresh basil
 - VEGGIES** 18
mix of seasoned sautéed veggies, mozzarella cheese, fresh basil
 - PEPPERONI** 17
mozzarella cheese, fresh basil, Italian spicy salami
 - GAMBERETTI** 21
grilled seasoned shrimps, tomatoes, garlic, mozzarella cheese
 - ALOHA** 19
classic Hawaiian, cooked ham, bacon, pineapple and cheese
 - BIANCA** 19
grilled chicken, white cream sauce and parmesan cheese
 - EXTRAS**
 - sautéed veggies +6 gluten-free pasta +2
 - grilled shrimp +8 grilled chicken +6



SEAFOOD SPECIALS

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



FROM THE GRILL

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



BURGERS & PANINI

- CLASSIC** 15
beef patty, American cheese, tomato, red onion, lettuce, served with fries
- BBQ** 16
swiss cheese, crispy bacon, BBQ sauce, onion rings, served with fries
- CHICKEN AVOCADO** 16
grilled chicken, swiss cheese, tomato, avocado, lettuce, red onion, served with fries
- MAHI - MAHI** 24
grilled fish fillet, tartar sauce, red onion, tomato, lettuce, served with fries
- CHICKEN PESTO** 16
grilled chicken breast panini, tomato, mozzarella cheese, basil pesto sauce, served with fries



SALADS

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



PLANT-BASED

- vegan and vegetarian friendly options made fresh-to-order
- MUSHROOM TACOS** 18
sautéed seasoned mushrooms with pico de gallo and guacamole
 - PIZZA** 20
home-made napoletana sauce, plant-based shredded cheese & basil
 - 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
 - HUMMUS** 14
classic chickpea and tahini hummus served with toasted bread
 - VEGGIE WRAP** 19
tortilla wrap filled with mixed veggies, guacamole, pico de gallo, mushrooms, red onion and baby spinach



SEASONAL SOUPS

- MINISTRONE** 12
classic Italian homemade vegetable soup
- MUSSEL SOUP** 18
mussels served in a rich tomato based broth with wine, garlic and parsley
- SEAFOOD SOUP** 28
seasoned calamari, shrimps, mussels and clams in a choice of red tomato sauce or white wine sauce broth with garlic



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, lettuce
 - PASTA** 12
choice of tomato, Alfredo or butter sauce

DESSERTS

- TIRAMISU** 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

OCEAN BISTRO

AT CALVALIER HOTEL

COCKTAILS

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|  <p>MARTINI
Your choice of Dry, Dirty, Cosmopolitan, Espresso or Lychee martini. \$16</p> |  <p>MOJITO MAGIC
Refreshing blend of rum, fresh mint leaves, lime juice and soda water. A perfect balance of sweetness and citrus. \$16</p> |  <p>SEX ON THE BEACH
Endless summer days. Vodka, peach schnapps, cranberry and orange juice. \$14</p> |
|  <p>APEROL SPRITZ
Sip into golden hour with a sparkling symphony of Aperol, prosecco, soda and a zesty orange peel. \$16</p> |  <p>MOSCOW MULE
A zesty cocktail made with vodka, ginger beer and a squeeze of lime, served over ice in a copper mug. \$16</p> |  <p>MAI TAI
Blissful fusion of rum, orange juice, lime juice and a splash of grenadine. \$16</p> |
|  <p>BAHAMA MAMA
Dive into the tropics. Made with rum, grenadine, coconut liqueur, pineapple, orange and lime juice. \$16</p> |  <p>GIN & TONIC
Elevate your spirits with a cool, refreshing and aromatic blend of gin, tonic water and a hint of citrus. \$14</p> |  <p>OLD FASHIONED
A classic cocktail made with whiskey, bitters muddled sugar & an orange peel. \$16</p> |
|  <p>MIMOSA / BELLINI
Morning sunshine in a glass. Champagne and orange juice or Champagne and peach juice. \$14</p> |  <p>LONG ISLAND BUZZ
Potent yet smooth concoction of vodka, gin, rum, tequila, triple sec, sour mix and a splash of cola. \$16</p> |  <p>LEMON DROP
Lemony and sweet. Vodka, triple sec, simple syrup, sugar rim & lemon juice. \$16</p> |
|  <p>CAIPIRINHA VIVA BRAZIL
Mouth-wateringly refreshing. Cachaça liquor, muddled lime and sugar. \$14</p> |  <p>PALOMA
Iconic Mexican summer cocktail, sweet, sour and salty. Tequila, lime juice, grapefruit soda and rim salt. \$14</p> |  <p>BLOODY MARY
Famous hangover cure. Vodka, spicy tomato mix, lemon juice & olives. \$16</p> |
|  <p>CUBA LIBRE
Uncomplicated yet utterly satisfying. A timeless pairing of rich, smooth rum and fizzy cola over ice. \$14</p> |  <p>NEGRONI
Charming aperitif full of balance. Gin, sweet vermouth, Campari, soda water and an orange peel. \$16</p> |  <p>MANHATTAN
A classic cocktail for whiskey-lovers. Delightful mix of whiskey, sweet vermouth & bitters. \$16</p> |
|  <p>VODKA COLLINS
Crisp and endlessly sippable. Vibrant blend of smooth vodka, orange juice, and a splash of club soda. \$14</p> |  <p>WHITE RUSSIAN
Enter the realm of indulgence with a smooth, velvety blend of vodka, coffee liqueur and cream. \$14</p> |  <p>BLUE ICED TEA
Ultimate cocktail adventure blending vodka, gin, rum, tequila and blue curaçao. \$16</p> |

FROZEN DRINKS

REGULAR SIZE \$20 / DOUBLE SIZE \$28

- PIÑA COLADA**
Velvety-smooth blend of white rum, creamy coconut and pineapple juice.
- DAIQUIRI**
Fresh delight of vodka or white rum and mango or strawberry flavor.
- MIAMI VICE**
Frozen fusion of vodka or white rum with strawberry and piña colada.
- MOJITO**
Minty coolness and citrusy zest. White rum, fresh mint and lime juice.
- BLUE HAWAII**
Tropical blend of rum, blue curaçao, pineapple juice and coconut liqueur.

MARGARITAS

REGULAR SIZE \$20 / DOUBLE SIZE \$28
frozen or on the rocks

- CLASSIC**
Tequila, triple sec, lemon juice
- SUNRISE**
Tequila, grenadine, orange juice
- MANGO or STRAWBERRY**
Tequila, triple sec, lemon juice, fresh basil
- SPICY**
Tequila, triple sec, jalapeno, spicy rim salt

-  **APÉRITIF** \$14
- APEROL**
- CAMPARI**
- JAGERMEISTER**
- VERMOUTH**
- DIGESTIF** \$14
- LIMONCELLO**
- FERNET**
- OUZO**
- SAMBUCA**
- COFFEE LIQUOR**

-  **HOT DRINKS**
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|--------------------|---|
| ESPRESSO | 3 |
| ESPRESSO MACCHIATO | 3 |
| DOUBLE ESPRESSO | 4 |
| CAPUCCINO | 4 |
| AMERICAN COFFEE | 3 |
| CORTADITO | 3 |
| TEA | 2 |
| LATTE COFFEE | 4 |

BEERS

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|--------------|-----|
| CORONA | \$8 |
| HEINEKEN | \$8 |
| MODELO | \$8 |
| BLUE MOON | \$8 |
| PERONI | \$7 |
| MILLER LITE | \$7 |
| SAMUEL ADAMS | \$7 |



PREMIUM LIQUOR

- GIN \$18**
Hendricks, Bombay Sapphire
- RUM \$18**
Brugal 1888, Bacardi, Captain Morgan
- VODKA \$18**
Ketel One, Tito's, Absolut, Grey Goose
- TEQUILA \$18**
Casamigos, Teramano, Jose Cuervo, 1800, Patron, Don Julio Reposado +\$2 / Añejo +\$3
- WHISKEY \$18**
Crown Royal, Maker's Mark, Jack Daniels, 7 Crown, Johnnie Walker Black Label, Red Label or Blue Label +\$7
- COGNAC \$18**
Hennessi, Courvoisier, Grandmanier
- DOUBLE +\$5**

WINES



GLASS / BOTTLE

- SPARKLING PROSECCO**
Zonin, Italy 12 / 40
JP. 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 Petit 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
Illohe 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
La Planta, 2021, Ribera del Duero, Spain 28 / 105
Lagunilla, Gran Reserva 2013, Rioja, Spain 19 / 70