

OCEAN BISTRO

AT CAVALIER HOTEL

STARTERS

- FRIED CALAMARI** 19
crispy fried calamari with zesty homemade marinara sauce
- BRUSCHETTAS** 14
toasted baguette topped with seasoned tomato sauce, olive oil, minced garlic, fresh basil
- FRIED SHRIMP** 21
golden-crisp shrimp with spicy marinara dip
- AHI TUNA TARTARE *** 22
citrus-infused ahi tuna, avocado, hint of chipotle sauce
- SALMON CARPACCIO *** 20
thinly sliced raw salmon, capers, red onion, arugula
- GRILLED OCTOPUS** 24
grilled tender octopus seasoned in a peppery sauce
- BURRATA** 21
creamy mozzarella di bufala, arugula, tomatoes, basil and prosciutto di parma
- MOZZARELLA STICKS** 14
breaded, seasoned and fried mozzarella cheese
- GUACAMOLE & CHIPS** 13
classic guac, crispy chips
- CEVICHE *** 21
refreshing citrus-marinated shrimp and white fish ceviche
- SHRIMP COCKTAIL** 19
six cooked prawn cocktail shrimps served in a tangy red cocktail sauce



SALADS

- CAESAR** 14
crisp romaine, croutons, parmesan and our classic Caesar dressing
- GREEK** 14
vibrant mix of tomatoes, green bell pepper, cucumber, red onion, Kalamata olives, and crumbled feta
- CAPRESE** 16
fresh mozzarella layered with tomatoes and drizzled with basil pesto
- CAVALIER** 19
hearty mixed greens, grilled chicken, crisp bacon, avocado boiled egg, tomatoes and blue cheese crumbles
ADD grilled shrimp +8 / grilled chicken +6



SEASONAL SOUPS

- MINISTRONE** 14
a classic Italian vegetable soup, freshly made with seasonal ingredients
- MUSSEL SOUP** 19
mussels in a rich tomato-wine broth with garlic and parsley
- SEAFOOD SOUP** 28
hearty mix of calamari, shrimp, mussels and clams in your choice of red tomato broth or white wine garlic sauce

PASTA

- GNOCCHI SORRENTINA** 21
served with a cherry tomato sauce and melted mozzarella cheese
- FETTUCCINE ALFREDO** 22
grilled chicken and crispy bacon in a creamy parmesan sauce
- LOBSTER RAVIOLI** 26
seasoned lobster meat ravioli topped with a creamy pink sauce
- SIGNATURE MEAT RAVIOLI** 28
homemade short rib ravioli with fresh cherry tomatoes in a creamy mushroom sauce
- LOBSTER FEAST** 38
half Maine lobster with shrimps in a homemade marinara sauce
- FRUTTI DI MARE *** 35
fruit of the sea, fresh calamari, shrimps, mussels and clams in your choice of red tomato broth or white wine garlic sauce
- SALMON BACON** 24
grilled salmon in a creamy parmesan sauce with crispy bacon
- SPAGHETTI MEATBALLS** 19
secret recipe beef meatballs in a rustic tomato sauce, parmesan cheese and fresh basil
- ITALIAN TOMATO CLASSIC** 18
homemade seasoned tomato sauce, parmesan cheese and basil
- PENNE A LA VODKA** 19
tossed in a rich tomato, vodka and cream sauce
- PESTO** 19
indulgent creamy basil pesto sauce and parmesan cheese
CHOICE OF linguine / penne / spaghetti



GRILLED SEAFOOD SPECIALS

- JUMBO SHRIMP ROYALE** 28
specially seasoned langostinos grilled in a homemade pesto sauce
- GRILLED SHRIMP SKEWERS** 26
fresh shrimp marinated in garlic, lemon, and herbs, grilled to perfection on skewers
- OCEAN BISTRO PAELLA** 36 / 54
a savory medley of seafood, homemade saffron rice and grilled vegetables—served sizzling hot, for one or two people
ADD lobster tail 34 / Maine lobster 28
- LOBSTER TAIL / MAINE LOBSTER** 48 / 42
lobster tail or Maine lobster cooked in butter, garlic, and a touch of lemon—luxuriously tender and full of flavor, black pepper and paprika
- CAVALIER SEAFOOD GRILL** 89
indulgent house special platter perfect for sharing: grilled salmon, mahi-mahi, shrimps and lobster feast paired with a choice of two sides
- SURF & TURF** 76
grilled 8oz fillet mignon paired with an 8oz lobster tail deliciously seasoned, served with a choice of two sides
- FILETTO ALLA MAFIA** 44
succulent 8oz fillet mignon grilled with olive oil, rosemary, oregano and thyme, topped with a beef broth gravy, with a choice of two sides
- RIBEYE STEAK** 42
grilled 12oz tender ribeye steak seasoned in olive oil, garlic, rosemary and a savory beef broth gravy, paired with a choice of two sides



HOUSE FAVORITES

- OYSTERS *** 18 / 36
daily fresh, briny oysters, served half or full dozen—pure ocean delight
 - SALMON LUIGI** 34
pan-seared salmon fillet drizzled with a rich, homemade lemon-garlic butter sauce
 - GOLDEN GROUPER FILLET** 30
grouper fillet pan-seared and bathed in a savory cherry tomato, capers and white wine sauce
 - FISH PICCATA** 31
fresh pan-seared mahi-mahi enhanced with zesty lemon, capers and a drizzle of olive oil
 - MEDITERRANEAN BRANZINO** 34
delicate pan-seared branzino fillet accented with juicy tomatoes, briny olives and tangy capers
 - RED SNAPPER CHEF SPECIAL** 36
pan-seared red snapper paired with seasoned shrimps, mussels, clams and sweet cherry tomatoes
 - CHICKEN PARMIGIANA** 26
breaded chicken breast, rich tomato sauce, herbs, melted mozzarella and parmesan cheese
 - CHICKEN TOSCANO** 24
juicy grilled chicken breast sautéed in a creamy sauce with baby spinach and vibrant cherry tomatoes
- CHOOSE 2 SIDES* mashed potatoes / veggies of the day / white rice / green salad



EASY EATS

- all burgers and panini served with a side of crisp french fries*
- CLASSIC BURGER** 16
tender beef patty, melted cheese, tomato, red onion, crisp lettuce
 - BBQ BURGER** 17
juicy beef patty, Swiss cheese, crispy bacon, BBQ sauce, onion rings
 - CHICKEN AVOCADO BURGER** 18
grilled chicken, creamy avocado, Swiss cheese, tomato, lettuce, red onion
 - ITALIAN CHICKEN PARM SUB** 18
crispy breaded chicken breast, melted mozzarella cheese, tomato sauce
 - CHICKEN PESTO PANINI** 18
grilled chicken with basil pesto, mozzarella and parmesan cheese

KIDS

- smaller portions for children under 10*
- CHEESE PIZZA** 14
 - CHICKEN TENDERS** 13
breaded chicken tenders served with fries
 - CRISPY FISH** 19
lightly fried fish fillet, side fries or mashed potatoes
 - PASTA** 13
choice of tomato, Alfredo or butter sauce



PIZZA

- Italian thin crust pizzas made in house*
- MARGHERITA** 18
classic napoletana sauce, mozzarella cheese and fresh basil
 - GAMBERETTI** 21
grilled seasoned shrimps, napoletana sauce with garlic and mozzarella cheese
 - BIANCA** 20
white creamy sauce base with grilled chicken breast topped with parmesan cheese
 - PEPPERONI** 19
melted mozzarella cheese and pepperoni
 - ALOHA** 19
classic Hawaiian, cooked ham, crispy bacon and pineapple with mozzarella cheese
 - BLACK OLIVE PIZZA** 19
fresh arugula, black olives and mozzarella cheese
- EXTRAS**
- veggies of the day +6
 - gluten-free pasta +2
 - grilled shrimp +8
 - grilled chicken +6



PLANT-BASED

- vegan and vegetarian friendly options made fresh-to-order*
- MUSHROOM TACOS** 18
sautéed seasoned mushrooms paired with fresh guacamole and pico de gallo
 - PIZZA MARGHERITA** 20
classic Neapolitan tomato sauce topped with plant-based cheese and basil
 - MEDITERRANEAN OLIVE CAPER PASTA** 18
napoletana sauce with olives and tangy capers, sautéed mushrooms and fresh basil
 - BURGER DELIGHT** 17
savory plant-based patty (Impossible burger) topped with avocado and sautéed mushrooms
 - HUMMUS** 12
creamy chickpea and tahini hummus served with toasted bread, onions and tomatoes



OCEAN BISTRO
AT CALVALER HOTEL

SIGNATURE DRINKS



TROPICAL TEMPTATION

A passion fruit paradise with vanilla vodka, passion fruit rum, and a splash of rosé wine. 18



MARGARITA INFERNO

Guava and lime juice collide with tequila and jalapeño for a fiery tropical kick. 18



FRENCH 75

Classic elegance with gin, lemon, sugar, and bubbly Prosecco. 18

Bold mezcal meets passion fruit, lime, cucumber, and ginger beer with a rosemary twist. 18

SMOKY SUNSET MULE



WATERMELON SPRITZ

Refreshing watermelon juice and mint topped with sparkling Prosecco. 18



COCKTAILS



MARTINI

Your choice of Dry, Dirty, Cosmopolitan, Espresso or Lychee martini. 16



MOJITO MAGIC

Refreshing blend of rum, mint leaves, lime juice and soda water. Perfect balance of sweetness and citrus. 16



SEX ON THE BEACH

Endless summer days. Vodka, cranberry, peach schnapps and orange juice. 14



APEROL SPRITZ

Sip into golden hour with a sparkling symphony of Aperol, prosecco, soda and zesty orange peel. 16



MOSCOW MULE

A zesty cocktail made with vodka, ginger beer and a squeeze of lime, served over ice in a copper mug. 16



MAI TAI

Blissful fusion of rum, orange juice, lime juice and a splash of grenadine. 16



BAHAMA MAMA

Dive into the tropics. Rum, grenadine, coconut liqueur, pineapple, orange and lime juice. 16



GIN & TONIC

Elevate your spirits with a cool and aromatic blend of gin, tonic water and a hint of citrus. 14



OLD FASHIONED

A classic cocktail made with whiskey, bitters muddled sugar & an orange peel. 16



MIMOSA

Morning sunshine in a glass. Champagne and orange juice or Champagne and peach juice. 14



LONG ISLAND BUZZ

Potent yet smooth concoction of vodka, gin, rum, tequila, triple sec, sour mix and a splash of cola. 16



LEMON DROP

Lemony and sweet. Vodka, triple sec, simple syrup, sugar rim & lemon juice. 16



CAIPIRINHA VIVA BRAZIL

Mouth-wateringly refreshing. Cachaça liquor, muddled lime and sugar. 14



PALOMA

Iconic Mexican summer cocktail, sweet, sour and salty. Tequila, lime juice, grapefruit soda and rim salt. 14



BLOODY MARY

Famous hangover cure. Vodka, spicy tomato mix, lemon juice & olives. 16



CUBA LIBRE

Uncomplicated yet utterly satisfying. A timeless pairing of rich, smooth rum, fizzy cola over ice. 14



NEGRONI

Charming aperitif full of balance. Gin, sweet vermouth, Campari, soda water and an orange peel. 16



MANHATTAN

A classic cocktail for whiskey-lovers. Delightful mix of whiskey, sweet vermouth & bitters. 16

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.

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

MANGO or STRAWBERRY

Tequila, triple sec, lemon juice, fresh basil

SPICY

Tequila, triple sec, jalapeno, spicy rim salt



SOFT DRINKS

JUICE	5	SPRING WATER 1lt	7
Apple, Cranberry, Orange, Pineapple		SPRING WATER small	4
SODA	4	BOTTLED WATER	2
Coca-Cola, Diet Coke, Coke Zero, Sprite		SPARKLING WATER 1lt	8
VIRGIN MOJITO	10	SPARKLING WATER small	5
VIRGIN DAIQUIRI	15	ICED TEA	3
RED BULL	5	LEMONADE	5



BEERS

CORONA	8	PERONI	7
HEINEKEN	8	MILLER LITE	7
MODELO	8	SAMUEL ADAMS	7
BLUE MOON	8		