

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



# 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



### 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



### 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



### 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



### 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



### 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



### SEX ON THE BEACH

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



### MAI TAI

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



### OLD FASHIONED

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



### LEMON DROP

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



### BLOODY MARY

Famous hangover cure. Vodka, spicy tomato mix, lemon juice & olives. 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
Apple, Cranberry, Orange, Pineapple	
SODA	4
Coca-Cola, Diet Coke, Coke Zero, Sprite	
VIRGIN MOJITO	10
VIRGIN DAIQUIRI	15
RED BULL	5

SPRING WATER 1lt	7
SPRING WATER small	4
BOTTLED WATER	2
SPARKLING WATER 1lt	8
SPARKLING WATER small	5
ICED TEA	3
LEMONADE	5



# BEERS

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





**GREEK MORNING** 12.99  
feta cheese & tomato scrambled eggs with a side of toasted bread

**SCRAMBLED MORNING** 12.99  
spinach, mushrooms & ham scrambled eggs with a side of toasted bread

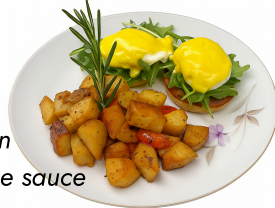
**CAPRESSE OMELETTE** 13.49  
with mozzarella cheese, tomatoes and fresh basil pesto served with seasoned roasted potatoes

**VEGGIE OMELETTE** 13.49  
spinach, mozzarella cheese, bell pepper & mushrooms, served with roasted potatoes

**ANY STYLE EGGS** 14.49  
three eggs served with roasted seasoned potatoes and a side option of cooked ham, bacon or sausage

**EGG WRAP** 14.49  
scrambled eggs, bacon or ham, mozzarella cheese, smashed avocado & pico de gallo served with a side of roasted potatoes

**EGGS BENEDICT** 15.49  
poached eggs\* and Canadian bacon on an English muffin topped with hollandaise sauce



**SHAKSHUKA** 16.49  
a classic Mediterranean dish of simmering tomatoes, onions, garlic, spices and gently poached eggs

**OCEAN BREAKFAST 2-2-2** 17.49  
two eggs any style with two homemade pancakes and two bacon slices or sausage links  
choice of American coffee or black/green tea



## OCEAN BISTRO



**AVOCADO TOAST** 12.49  
with arugula & cherry tomatoes

**PANCAKES or WAFFLES** 11.99  
plain / chocolate chip / banana  
homemade with a butter scoop and maple syrup side  
add Nutella +2



**FRENCH TOAST** 11.99  
crispy & soft classic French toast with a small side of fruit - add Nutella +2

**TUNA TOAST** 16.99  
multigrain bread, ahi tuna\*, mashed avocado, arugula, lime, spicy mayo

**SEASONAL FRUIT SALAD** 11.49

**GRANOLA & GREEK YOGURT** 11.99  
with seasonal fruits



**WARM CROISSANT** 9.49  
scrambled eggs with Swiss cheese OR ham with Swiss cheese

**EXTRA SIDES:** BACON 5, SAUSAGE 5, HAM 5  
TURKEY SUSAGE 5, SLICED SWISS CHEESE 4  
ROASTED POTATOES 3, TOAST BREAD 2  
FRENCH BAGUETTE 3, FRUIT SALAD 6

## DRINKS

ESPRESSO 3  
DOUBLE ESPRESSO 4  
AMERICAN COFFEE 3  
CAPUCCINO 4  
AMERICAN COFFEE 3  
LATTE COFFEE 4  
HOT TEA 2  
ORANGE JUICE 4  
APPLE JUICE 3



\* Consuming raw or undercooked meats, eggs or fish may increase your risk of foodborne illness especially if you have certain medical conditions there is a risk associated with consuming raw oysters.  
Taxes are not included in prices. A 20% service charge will be added to all checks