

# OCEAN BISTRO

AT CAVALIER HOTEL

## STARTERS

- BRUSCHETTAS** 12  
toasted baguette topped with tomatoes, garlic and basil
- HUMMUS** 12  
chickpea and tahini hummus, side pita bread
- GUACAMOLE & CHIPS** 15  
homemade guacamole with tortilla chips
- MOZZARELLA STICKS** 14  
fried mozzarella cheese, side marinara sauce
- OYSTERS \*** 18 / 36  
daily fresh oysters, half or full dozen
- MUSHROOM TACOS** 18  
sautéed mushrooms, guacamole, pico de gallo
- SHRIMP COCKTAIL** 19  
six cooked prawns served in a tangy red cocktail sauce
- BURRATA** 19  
mozzarella di bufala, arugula, tomatoes and basil
- FRIED CALAMARI** 21  
crispy fried calamari with homemade marinara
- FRIED SHRIMP** 21  
golden-crisp shrimp with marinara sauce
- CEVICHE \*** 22  
citrus-marinated shrimp and white fish ceviche
- AHI TUNA TARTARE \*** 24  
ahi tuna, avocado, hint of chipotle sauce
- GRILLED OCTOPUS** 24  
grilled octopus seasoned in a peppery sauce
- OB SAMPLER** 26  
fried calamari, fried shrimp and mozzarella sticks



## SALADS

- CAESAR** 14  
crisp romaine, croutons, parmesan, Caesar dressing
- CAPRESE** 16  
fresh mozzarella layered with tomatoes and basil
- GREEK** 16  
tomatoes, green bell pepper, cucumber, red onion, Kalamata olives and crumbled feta
- CAVALIER** 22  
mixed greens, grilled chicken, bacon, avocado boiled egg, tomatoes and blue cheese dressing
- ADD grilled shrimp +8 / grilled chicken +6

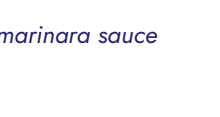
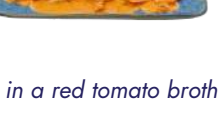


## SOUPS

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

## PASTA

- ITALIAN TOMATO CLASSIC** 17  
rustic tomato sauce, parmesan cheese, basil
- PENNE A LA VODKA** 18  
classic creamy tomato sauce
- SPAGHETTI MEATBALLS** 19  
beef meatballs with homemade tomato sauce
- GNOCCHI SORRENTINA** 21  
served in a cherry tomato sauce with melted mozzarella cheese
- FETTUCCINE ALFREDO** 20  
creamy parmesan sauce with crispy bacon and your choice of:  
grilled chicken +2, grilled salmon +6 or grilled shrimp +6
- CHEF CRAB RAVIOLI** 28  
crab meat ravioli in a creamy pepper-mushroom sauce
- LOBSTER RAVIOLI** 28  
seasoned lobster meat ravioli topped with a creamy pink sauce
- FRUTTI DI MARE \*** 35  
fresh calamari, shrimp, mussels and clams in a red tomato broth
- LOBSTER FEAST** 38  
half Maine lobster and jumbo shrimp in a marinara sauce
- CHOICE OF linguine / penne / spaghetti



## MEAT & CHICKEN

- CHICKEN TOSCANO** 24  
grilled chicken breast sautéed in a creamy sauce with baby spinach and cherry tomatoes, served with a choice of two sides
- CHICKEN PARMIGIANA** 26  
breaded chicken breast, tomato sauce, herbs, melted mozzarella and parmesan cheese with a side of spaghetti
- RIBEYE STEAK** 44  
grilled 12oz tender ribeye steak seasoned in olive oil, garlic, rosemary and a savory beef broth gravy, served with a choice of two sides
- NEW YORK STRIP** 48  
12oz New York strip grilled with olive oil, rosemary, garlic and topped with a beef broth gravy, served with a choice of two sides
- SURF & TURF** 76  
grilled 12oz ribeye steak paired with an 8oz lobster tail served with a choice of two sides



SIDE CHOICES mashed potatoes / veggies of the day / white rice / green salad



## BURGERS & SANDWICHES

all burgers and panini served with a side of crisp french fries

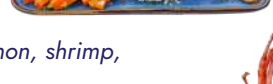
- CLASSIC BURGER** 17  
beef patty, melted cheese, tomato, red onion, crisp lettuce
- BBQ BURGER** 18  
beef patty, Swiss cheese, crispy bacon, BBQ sauce, onion rings
- CHICKEN AVOCADO BURGER** 18  
grilled chicken, avocado, Swiss cheese, tomato, lettuce, red onion
- BURGER DELIGHT** 18  
plant-based patty topped with avocado and sautéed mushrooms
- OCEAN CLUB SANDWICH** 17  
toasted bread layered with ham, bacon, avocado lettuce and tomato
- ITALIAN CHICKEN PARM** 18  
breaded chicken breast, melted mozzarella cheese, tomato sauce



## SEAFOOD SPECIALTIES

all seafood specialties are served with a choice of two sides

- GRILLED SHRIMP SKEWERS** 28  
marinated in garlic, lemon and herbs
- JUMBO SHRIMP ROYALE** 29  
seasoned grilled langostinos
- FISH PICCATO** 32  
pan-seared mahi-mahi with lemon, capers and olive oil
- SALMON LUIGI** 32  
pan-seared salmon fillet drizzled with a homemade lemon-garlic butter sauce
- SWORDFISH AL LIMONE** 34  
pan-seared swordfish steak in a lemon-herb, butter and white wine sauce
- MEDITERRANEAN BRANZINO** 34  
pan-seared branzino fillet with tomatoes, olives and capers
- RED SNAPPER CHEF SPECIAL** 36  
pan-seared red snapper paired with grilled shrimp, mussels, clams and cherry tomatoes
- GOLDEN GROUPER FILLET** 34  
grouper fillet pan-seared in a white wine sauce with cherry tomatoes and capers
- GOLDEN CATCH** 42  
fried fresh whole red snapper
- OCEAN BISTRO PAELLA** 36 / 54  
homemade saffron rice, calamari, mussels, clams and shrimp with grilled vegetables, for one or two people  
ADD lobster tail 42 / Maine lobster 36
- LOBSTER TAIL / MAINE LOBSTER** 48 / 42  
lobster tail or Maine lobster cooked in butter
- CAVALIER SEAFOOD GRILL** 105  
house special platter perfect for sharing: grilled lobster, salmon, shrimp, jumbo shrimp and grilled swordfish
- SIDE CHOICES mashed potatoes / veggies of the day / white rice / green salad



## PIZZA

Italian thin crust pizzas made in house

- MARGHERITA** 19  
classic napoletana sauce, mozzarella cheese, basil
- PEPPERONI** 20  
melted mozzarella cheese and pepperoni
- BLACK OLIVE PIZZA** 20  
fresh arugula, black olives and mozzarella cheese
- ALOHA** 21  
classic Hawaiian, cooked ham, crispy bacon, pineapple
- BIANCA** 21  
white creamy sauce base with grilled chicken breast
- GAMBERETTI** 23  
with grilled seasoned shrimp

- EXTRAS  
veggies of the day +6 gluten-free pasta +2  
grilled shrimp +8 grilled chicken +6



## KIDS

smaller portions for children under 10

- CHEESE PIZZA** 14
- CHICKEN TENDERS** 13  
breaded chicken tenders served with fries
- PASTA** 13  
choice of tomato, Alfredo or butter sauce

# OCEAN BISTRO

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## 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

### SMOKY SUNSET MULE

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



### 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		

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## APPETIZERS TO SHARE

- BRUSCHETTAS** 12  
*toasted baguette topped with tomatoes, garlic and basil*
- HUMMUS** 12  
*chickpea and tahini hummus, side pita bread*
- GUACAMOLE & CHIPS** 15  
*homemade guacamole with tortilla chips*
- MOZZARELLA STICKS** 14  
*fried mozzarella cheese, side marinara sauce*
- OYSTERS \*** 18 / 36  
*daily fresh oysters, half or full dozen*
- FRIED CALAMARI** 20  
*crispy fried calamari with homemade marinara*
- CEVICHE \*** 21  
*citrus-marinated shrimp and white fish ceviche*
- AHI TUNA TARTARE \*** 24  
*ahi tuna, avocado, hint of chipotle sauce*
- GRILLED OCTOPUS** 24  
*grilled octopus seasoned in a peppery sauce*
- OB SAMPLER** 26  
*fried calamari, fried shrimp and mozzarella sticks*



## BURGERS & SANDWICHES

*all burgers and panini served with a side of crisp french fries*

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*beef patty, Swiss cheese, crispy bacon, BBQ sauce, onion rings*
- CHICKEN AVOCADO BURGER** 18  
*grilled chicken, avocado, Swiss cheese, tomato, lettuce, red onion*
- BURGER DELIGHT** 18  
*plant-based patty topped with avocado and sautéed mushrooms*
- OCEAN CLUB SANDWICH** 17  
*toasted bread layered with ham, bacon, avocado lettuce and tomato*
- ITALIAN CHICKEN PARM** 18  
*breaded chicken breast, melted mozzarella cheese, tomato sauce*



## PIZZA

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*melted mozzarella cheese and pepperoni*
- ALOHA** 21  
*classic Hawaiian, cooked ham, crispy bacon, pineapple*
- BIANCA** 21  
*white creamy sauce base with grilled chicken breast*

## SALADS



- CAESAR** 14  
*crisp romaine, croutons, parmesan and our classic Caesar dressing*
- GREEK** 16  
*tomatoes, green bell pepper, cucumber, red onion, Kalamata olives, and crumbled feta*
- CAPRESE** 16  
*fresh mozzarella layered with tomatoes and basil*
- CAVALIER** 22  
*mixed greens, grilled chicken, bacon, avocado boiled egg, tomatoes and blue cheese dressing*

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

## SEAFOOD SPECIALTIES

*all seafood specialties are served with a choice of two sides*

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*marinated in garlic, lemon and herbs*
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*fried fresh whole red snapper*
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*homemade saffron rice, calamari, mussels, clams and shrimp with grilled vegetables, for one or two people*  
*ADD lobster tail 42 / Maine lobster 36*
- LOBSTER TAIL / MAINE LOBSTER** 48 / 42  
*lobster tail or Maine lobster cooked in butter*
- CAVALIER SEAFOOD GRILL** 105  
*house special platter perfect for sharing: grilled lobster, salmon, shrimp, jumbo shrimp and grilled swordfish*



## PASTA

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*rustic tomato sauce, parmesan cheese and basil*
- PENNE A LA VODKA** 18  
*classic creamy tomato sauce*
- SPAGHETTI MEATBALLS** 19  
*beef meatballs with homemade tomato sauce*
- GNOCCHI SORRENTINA** 21  
*served in a cherry tomato sauce and melted mozzarella cheese*
- FETTUCCINE ALFREDO** 20  
*creamy parmesan sauce with crispy bacon and your choice of:  
grilled chicken +2, grilled salmon +6 or grilled shrimp +6*
- CHEF CRAB RAVIOLI** 28  
*crab meat ravioli in a creamy pepper-mushroom sauce*
- LOBSTER RAVIOLI** 28  
*seasoned lobster meat ravioli topped with a creamy pink sauce*



## MEAT & CHICKEN

- CHICKEN TOSCANO** 24  
*grilled chicken breast sautéed in a creamy sauce with baby spinach and cherry tomatoes, served with a choice of two sides*
- CHICKEN PARMIGIANA** 26  
*breaded chicken breast, tomato sauce, herbs, melted mozzarella and parmesan cheese with a side of spaghetti*
- RIBEYE STEAK** 44  
*grilled 12oz tender ribeye steak seasoned in olive oil, garlic, rosemary and a savory beef broth gravy, served with a choice of two sides*
- NEW YORK STRIP** 48  
*12oz New York strip grilled with olive oil, rosemary, garlic and topped with a beef broth gravy, served with a choice of two sides*
- SURF & TURF** 76  
*grilled 12oz ribeye steak paired with an 8oz lobster tail served with a choice of two sides*



*SIDE CHOICES* mashed potatoes / veggies of the day / white rice / green salad



**GREEK MORNING** 13.99  
*feta cheese & tomato scrambled eggs with a side of toasted bread*

**SCRAMBLED MORNING** 13.99  
*spinach, mushrooms & ham scrambled eggs with a side of toasted bread*

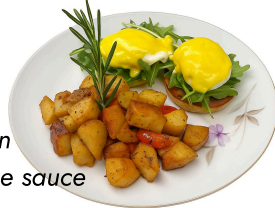
**CAPRESSE OMELETTE** 14.49  
*with mozzarella cheese, tomatoes and fresh basil pesto served with seasoned roasted potatoes*

**VEGGIE OMELETTE** 14.49  
*spinach, mozzarella cheese, bell pepper & mushrooms, served with roasted potatoes*

**ANY STYLE EGGS** 15.49  
*three eggs served with roasted seasoned potatoes and a side option of cooked ham, bacon or sausage*

**EGG WRAP** 16.49  
*scrambled eggs, bacon or ham, mozzarella cheese, smashed avocado & pico de gallo served with a side of roasted potatoes*

**EGGS BENEDICT** 17.99  
*poached eggs\* and Canadian bacon on an English muffin topped with hollandaise sauce*



**SHAKSHUKA** 17.49  
*a classic Mediterranean dish of simmering tomatoes, onions, garlic, spices and gently poached eggs*

**OCEAN BREAKFAST 2-2-2** 19.49  
*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** 13.49  
*with arugula & cherry tomatoes*

**PANCAKES or WAFFLES** 12.99  
*plain / chocolate chip / banana  
 homemade with a butter scoop and maple syrup side  
 add Nutella +2*



**FRENCH TOAST** 12.99  
*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** 14.49

**GRANOLA & GREEK YOGURT** 12.99  
*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 8

## DRINKS

- ESPRESSO 3
- DOUBLE ESPRESSO 4
- AMERICAN COFFEE 3
- CAPUCCINO 4
- 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