

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

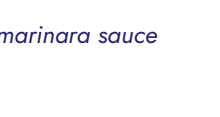
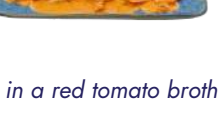


SOUPS

- 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

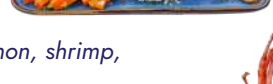
- CLASSIC BURGER** 17
beef patty, melted cheese, tomato, red onion, crisp lettuce
- BBQ BURGER** 18
beef patty, Swiss cheese, crispy bacon, BBQ sauce, onion rings
- CHICKEN AVOCADO BURGER** 18
grilled chicken, avocado, Swiss cheese, tomato, lettuce, red onion
- BURGER DELIGHT** 18
plant-based patty topped 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 PICCATA** 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

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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		

* 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.