



Blue Bistro Dinner Menu

May 24th

Dinner opens at 6 pm
Choose one from each category \$35

Starters:

MD Rockfish Chowder \$9

Baked and flaked fresh rockfish with vegetables in creamy chowder

Smoky Corn Fritters \$12

Fresh corn, cheddar & scallion fried fritters served with smoky paprika & bacon remoulade sauce

Fresco Tuna Tartar Cucumber Canapé \$14

Sliced cucumber round dusted in chipotle rub topped with Ahi tuna, roasted corn & queso fresco, drizzled with honey lime dressing then finished with crispy tortillas

Jicama Mango Salad \$12

Julienned jicama with red peppers, shredded cabbage, cilantro and chopped almonds, tossed with mango coconut dressing

Entrées:

Shrimp Étouffée \$22

Crispy fried shrimp with onions, carrots, & celery, served over rice pilaf and smothered with Creole étouffée sauce

Pork Belly Tacos \$21

Braised honey soy pork belly, Napa cabbage slaw and avocado peanut sauce in 2 soft tortillas, served with wasabi-dusted fries

Jumbo Lump Crab Cakes \$21

Broiled jumbo lump crab cake with red pepper cocktail sauce, served with Old Bay fries and a side of finely chopped sweet slaw

Grilled Vegetable Napoleon \$18

Grilled zucchini, yellow squash, white onions and red peppers in rosemary garlic marinade layered with phyllo crisps, goat cheese and sautéed spinach

Desserts:

Peanut Butter "Whoopie Pie" \$7

Chocolate cake cookies stuffed with peanut butter spread & marshmallow cream

Strawberry Lemonade Trifle \$7

Frozen sliced strawberries layered with lemon curd and graham crackers

Cheese Plate with Grapes \$9