

RAW BAR

COLD WATER ICED OYSTERS (6) 13.00

LOCAL JERSEY CLAMS (6) 7.00

JUMBO SHRIMP COCKTAIL 12.00

U PEEL 'EM SHRIMP
1/2 LB. 7.00 1 LB. 13.00

JUMBO LUMP CRABMEAT 4OZ 14.00

ASSORTED SHELLFISH PLATTER
2 OYSTERS, 2 CLAMS, 2 SHRIMP,
LOBSTER MEAT, LUMP CRABMEAT 19.00

SOUPS

OUTER BANKS SHE CRAB SOUP
OUTER BANKS STYLE: SWEET CRAB,
CREAM & SHERRY 6.00

CUBAN BLACK BEAN SOUP
FROM LITTLE HAVANA, MIAMI: SMOKED SAUSAGE,
PEPPERS, ONIONS & CUMIN 5.00

SHARING PLATES

COLD

SEARED SAKU TUNA
ESPRESSO SOY DIP, ROASTED HABANERO SALSA,
WASABI 11.00

BEEF TENDERLOIN CARPACCIO
CAPERS, BABY GREENS, FLAKED PARMESAN,
DRIZZLED EVOO 11.00

**HEARTS OF ARTICHOKE & ROASTED
RED PEPPER**
PLUM TOMATO, RED ONIONS & KALAMATA OLIVES
TOSSED IN AGED RED WINE VINEGAR & ESTATE
BOTTLED EVOO 14.00

**GRILLED PORTABELLA TOWER
WITH BEET CARPACCIO**
PORTABELLA TOPPED WITH SLICE TOMATOES, FRESH
MOZZARELLA, POACHED ASPARAGUS, THIN SLICED
PROSCIUTTO HAM 12.00

PANKO COATED "DIVER" SCALLOPS
12.00

HOT

BOARDWALK MAC'S & CHEESE
SWEET CRAB FOLDED INTO CREAMY CHEDDAR 9.00

BLUE CRAB STUFFED PORTOBELLA
ROASTED PEPPERS, MELTED GRUYERE 12.00

P.E.I. MUSSELS
RED OR WHITE 1 LB. 11.00

ESCARGOT SHOOTERS
PASTRY WRAPPED, GARLIC DRIZZLE 9.00

SANDI POINTE CRAB CAKES
THREE MINI CAKES, MEYER LEMON BEURRE BLANC,
GARDEN STATE SALSA, CAJUN TARTAR SAUCE 12.00

EBB TIDE FRIES
GOLDEN SHOESTRINGS, DICED BACON, SCALLIONS,
JALAPENOS, CHEDDAR SAUCE, DOLLOP OF
SOUR CREAM 8.00

STEAMED LITTLENECK CLAMS 13.00

SALADS

CLASSIC HAND TOSSED CAESAR 8.00
CLASSIC ADDITIONS: CHICKEN 6.00
SHRIMP 8.00 ROASTED SALMON 11.00

BEETS & BIBB
GOAT CHEESE CROSTINI,
WHITE BALSAMIC VINAIGRETTE 9.00

COASTAL BISTRO COBB
CRAB, SHRIMP, DICED BACON, TOMATOES,
CRUMBLLED BLEU CHEESE 16.00

THE CHOPPED WEDGE
ICEBERG, ONION, OLIVES, APPLEWOOD SMOKED
BACON, TOMATOES, CRUMBLLED BLEU CHEESE,
CREAMY BLEU CHEESE DRESSING 8.00

BABY SPINACH SALAD
WHITE MUSHROOMS, CHOPPED EGG, RED ONION,
CRUMBLLED BACON, HOMEMADE CROUTONS,
WARM CIDER DIJON VINAIGRETTE 12.00

PANZANELLA ALA MARINNA
TOASTED FRENCH BREAD CROUTONS TOSSED WITH
CUCUMBERS, TOMATOES, ONIONS, HEARTS OF CELERY,
GARLIC AND ANCHOVY VINAIGRETTE 13.00

SANDI WICHES

SUNSHINE PARK BURGER
NAKED BURGER ON BLANKET OF LETTUCE,
TOMATO & ONION 7.00
BE MODEST AND COVER UP WITH CHEESE 1.00 EXTRA

**"THREE LITTLE CHICKS" -
ROASTED CHICKEN SALAD**
MINI SWEET ROLLS, TOMATO, SALSA, BABY SPINACH,
MILD PEPPER AND SEA SALT 8.50

BISTRO BURGER
GRAINY MUSTARD, CARAMELIZED RED ONION,
LETTUCE, TOMATO 8.00

THE FRENCH CONNECTION
FRENCH DIP ON BRIOCHE ROLL, FRENCH ONION SOUP
AU GRATIN, SERVED WITH FRENCH FRIES 14.00

GRILLED ATLANTIC SALMON
OPEN FACED WITH BABY GREENS, RIBBON CUT
CUCUMBERS, MANDARIN ORANGES,
BEETS AND DILL MAYO 12.00

FILET MIGNON SLIDERS
SEARED FILET, APPLEWOOD SMOKED BACON
& CARAMELIZED SHALLOT COMPOTE ON
SWEET HAWAIIAN ROLLS 12.00

BISTRO PLATTERS

SAUTÉED CALVES LIVER

CARAMELIZED ONION, APPLEWOOD BACON,
BABY SPINACH SALAD, POMME FRITES 19.00

BOURBON BRAISED SHORT RIBS

BABY SPINACH & POMME FRITES 21.00

THE SOUTHAMPTON BAY PLATTER

A WAVE OF TASTE, TEXTURE & TEMPERATURE,
ATLANTIC GRILLED SALMON ON BED OF BABY GREENS
SURROUNDED BY CHILLED GREEN BEANS,
BLISS POTATOES, TOMATOES, CANDIED SHALLOT,
HARD BOILED EGGS & CAPERS, CHAMBOUR SIN
VINAIGRETTE SPRINKLE 21.00

PETIT 6OZ FILET

SAUTÉED WILD MUSHROOMS, POMME FRITES,
SEASONAL SALAD 24.00

GRILLED & ROASTED LONG ISLAND DUCK BREAST

POMEGRANATE & GINGER SAUCE,
POMME FRITES, SEASONAL SALAD 22.00

SANDI POINTE MARINATED FLAT IRON STEAK

GARLIC SAUTÉED ONIONS & MUSHROOMS,
SPINACH & POMME FRITES, SEASONAL SALAD 23.00

THE JERSEY SHORE

ROASTED CHICKEN SALAD, FRIED CAPE MAY
SALT OYSTERS, POMME FRITES & SEASONAL SALAD
14.00

THE MAIN POINTE

ALL ENTREES INCLUDE HOMEMADE SOUP OF THE DAY OR GARDEN FRESH SEASONAL SALAD,
BREAD BASKET AND BUTTER

PENNE BOLOGNESE

ENGLISH PEAS, SHAVED PARMESAN 16.00

LOBSTER AND CRAB ALFREDO

FETTUCINI TOSSED IN CREAM SAUCE, BASIL, TOPPED
WITH SAUTÉED SEAFOOD, GRATED PARMESAN 25.00

MUSHROOM RAVIOLI

ROASTED RED PEPPER COULIS, SAUTÉED SPINACH 18.00

GRILLED WHOLE FRESH FISH OF THE DAY

PURE TASTE, DRIZZLED WITH EVOO, SALT & PEPPER,
SERVED LIKE YOU CAUGHT IT WITH HEAD & TAIL
MARKET PRICE

SANDI POINTE CRABCAKES

CAJUN REMOULADE, GARDEN STATE SALSAS,
LEMON BEURRE BLANC 24.00

BROILED MARTINI SCALLOPS

SAUTÉED WITH VERMOUTH, CUCUMBER VODKA,
OLIVE TAPENADE 24.00

ROASTED SALMON

SPINACH, PINOT NOIR BEURRE BLANC 23.00
ADD SAUTÉED CRABMEAT 10.00

ROASTED ATLANTIC COD

TOPPED WITH TRUFFLE OIL, ROASTED TOMATO
& CRIMINI COMPOTE 19.00

“LINE CAUGHT” GROUPEL PICATTA

FRESH MEYER LEMON, CAPERS, TOMATO CONCASSE,
FRESH BASIL 26.00

EVOO SAUTÉED BREAST OF CHICKEN WITH WILD MUSHROOMS

SERVED ON ZUCCHINI NOODLES 19.00

NEW ENGLAND BOUILLABAISSE

LOBSTER, SCALLOPS, CLAMS, MUSSELS AND FRESH
CAUGHT SHRIMP, SPICY FRESH TOMATO AND SAFFRON
BROTH, GARLIC BAGUETTE 29.50

FILET MIGNON

FONSECA PORT WINE SAUCE 31.00
ADD 6OZ LOBSTER 16.00

PORK FILET MIGNON

WRAPPED IN APPLEWOOD SMOKED BACON WITH
ORANGE-CRANBERRY BRANDY SAUCE 23.00

CHARGRILLED 14OZ NEW YORK STRIP

SUMMER HARVEST MUSHROOMS, GRILLED
ASPARAGUS, CABERNET REDUCTION 29.00

NEW ZEALAND RACK OF LAMB

BRAISED GRANNY SMITH APPLE MINT VINAIGRETTE
28.00

VEGETARIAN ENTREES ACCOMMODATED BY REQUEST AND VARY BY THE DAY'S FRESH PRODUCE.
NEARLY ALL OF OUR ENTREES CAN BE DONE GLUTEN FREE PLEASE ASK YOUR SERVER.

EXTRA POINTES

BIG ENOUGH TO SHARE

BISTRO MADE KETTLE CHIPS

TOMATO SALSAS & WASABI CREAM 4.00

SHOE STRING POTATOES 3.50

SPINACH & GARLIC SAUTÉED 6.00

GRILLED ASPARAGUS 5.00

BRAISED RED CABBAGE & CRANBERRIES 5.00

LOGO MILK BOTTLE 10.00

SANDI POINTE T-SHIRTS 10.00

