

OCEAN BISTRO
AT CAVALIER HOTEL

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

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|  <p>MARTINI
Your choice of Dry, Dirty, Cosmopolitan, Espresso or Lychee martini. 16</p> |  <p>MOJITO MAGIC
Refreshing blend of rum, mint leaves, lime juice and soda water. Perfect balance of sweetness and citrus. 16</p> |  <p>SEX ON THE BEACH
Endless summer days. Vodka, cranberry, peach schnapps and orange juice. 14</p> |
|  <p>APEROL SPRITZ
Sip into golden hour with a sparkling symphony of Aperol, prosecco, soda and zesty orange peel. 16</p> |  <p>MOSCOW MULE
A zesty cocktail made with vodka, ginger beer and a squeeze of lime, served over ice in a copper mug. 16</p> |  <p>MAI TAI
Blissful fusion of rum, orange juice, lime juice and a splash of grenadine. 16</p> |
|  <p>BAHAMA MAMA
Dive into the tropics. Rum, grenadine, coconut liqueur, pineapple, orange and lime juice. 16</p> |  <p>GIN & TONIC
Elevate your spirits with a cool and aromatic blend of gin, tonic water and a hint of citrus. 14</p> |  <p>OLD FASHIONED
A classic cocktail made with whiskey, bitters muddled sugar & an orange peel. 16</p> |
|  <p>MIMOSA
Morning sunshine in a glass. Champagne and orange juice or Champagne and peach juice. 14</p> |  <p>LONG ISLAND BUZZ
Potent yet smooth concoction of vodka, gin, rum, tequila, triple sec, sour mix and a splash of cola. 16</p> |  <p>LEMON DROP
Lemony and sweet. Vodka, triple sec, simple syrup, sugar rim & lemon juice. 16</p> |
|  <p>CAIPIRINHA VIVA BRAZIL
Mouth-wateringly refreshing. Cachaça liquor, muddled lime and sugar. 14</p> |  <p>PALOMA
Iconic Mexican summer cocktail, sweet, sour and salty. Tequila, lime juice, grapefruit soda and rim salt. 14</p> |  <p>BLOODY MARY
Famous hangover cure. Vodka, spicy tomato mix, lemon juice & olives. 16</p> |
|  <p>CUBA LIBRE
Uncomplicated yet utterly satisfying. A timeless pairing of rich, smooth rum, fizzy cola over ice. 14</p> |  <p>NEGRONI
Charming aperitif full of balance. Gin, sweet vermouth, Campari, soda water and an orange peel. 16</p> |  <p>MANHATTAN
A classic cocktail for whiskey-lovers. Delightful mix of whiskey, sweet vermouth & bitters. 16</p> |

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.

OCEAN BISTRO

AT CAVALIER HOTEL

STARTERS

- BRUSCHETTAS** 12
toasted baguette topped with seasoned tomatoes, garlic and basil
- GUACAMOLE & CHIPS** 13
classic guacamole with crispy tortilla chips
- MOZZARELLA STICKS** 14
breaded, seasoned and fried mozzarella cheese
- OYSTERS *** 18 / 36
daily fresh briny oysters, half or full dozen
- SHRIMP COCKTAIL** 19
six cooked prawns served in a tangy red cocktail sauce
- BURRATA** 19
creamy mozzarella di bufala, arugula, tomatoes and basil
- FRIED CALAMARI** 20
crispy fried calamari with zesty homemade marinara
- FRIED SHRIMP** 21
golden-crisp shrimp with our zesty marinara sauce
- CEVICHE *** 21
refreshing citrus-marinated shrimp and white fish ceviche
- AHI TUNA TARTARE *** 24
citrus-infused ahi tuna, avocado, hint of chipotle sauce
- GRILLED OCTOPUS** 24
grilled tender octopus seasoned in a peppery 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
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 a choice of red tomato or white wine garlic broth

PASTA

- ITALIAN TOMATO CLASSIC** 17
homemade seasoned tomato sauce, parmesan cheese, basil
- PENNE A LA VODKA** 18
tossed in a rich tomato, vodka and cream sauce
- SPAGHETTI MEATBALLS** 19
secret recipe beef meatballs in a rustic tomato sauce parmesan cheese and fresh basil
- PESTO** 19
creamy basil pesto sauce and parmesan cheese
- GNOCCHI SORRENTINA** 21
served in a cherry tomato sauce and melted mozzarella cheese
- FETTUCCINE ALFREDO** 22
grilled chicken and crispy bacon in a creamy parmesan sauce
- SALMON BACON** 24
grilled salmon in a creamy parmesan sauce with crispy bacon
- LOBSTER RAVIOLI** 28
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
- 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
- LOBSTER FEAST** 38
half Maine lobster with shrimps in a homemade marinara sauce
CHOICE OF linguine / penne / spaghetti



GRILLED SEAFOOD SPECIALS

- GRILLED SHRIMP SKEWERS** 27
fresh shrimp marinated in garlic, lemon, and herbs, grilled to perfection on skewers
- JUMBO SHRIMP ROYALE** 29
specially seasoned langostinos grilled in a homemade pesto sauce
- 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 42 / Maine lobster 36
- RIBEYE STEAK** 44
grilled 12oz tender ribeye steak seasoned in olive oil, garlic, rosemary and a savory beef broth gravy, paired with a choice of two sides
- FILETTO ALLA MAFIA** 46
succulent 8oz fillet mignon grilled with olive oil, rosemary, oregano and thyme, topped with a beef broth gravy, with a choice of two sides
- 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
- SURF & TURF** 78
grilled 8oz fillet mignon paired with an 8oz lobster tail deliciously seasoned, served with a choice of two sides
- CAVALIER SEAFOOD GRILL** 105
indulgent house special platter perfect for sharing: grilled salmon, swordfish, shrimps and lobster feast paired with a choice of two sides



HOUSE FAVORITES

- CHICKEN TOSCANO** 24
juicy grilled chicken breast sautéed in a creamy sauce with baby spinach and vibrant cherry tomatoes
- CHICKEN PARMIGIANA** 26
breaded chicken breast, rich tomato sauce, herbs, melted mozzarella and parmesan cheese with a side of spaghetti
- 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
- SALMON LUIGI** 34
pan-seared salmon fillet drizzled with a rich, 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
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
- 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
- PASTA** 13
choice of tomato, Alfredo or butter sauce
- CRISPY FISH** 19
lightly fried fish fillet
side fries or mashed potatoes

PIZZA

Italian thin crust pizzas made in house

- MARGHERITA** 18
classic napoletana sauce, mozzarella cheese, basil
- PEPPERONI** 19
melted mozzarella cheese and pepperoni
- ALOHA** 20
classic Hawaiian, cooked ham, crispy bacon and pineapple with mozzarella cheese
- BLACK OLIVE PIZZA** 19
fresh arugula, black olives and mozzarella cheese
- BIANCA** 20
white creamy sauce base with grilled chicken breast topped with parmesan cheese
- GAMBERETTI** 22
grilled seasoned shrimps, napoletana sauce with garlic 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

- HUMMUS** 12
creamy chickpea and tahini hummus served with pita bread
- BURGER DELIGHT** 17
savory plant-based patty (Impossible burger) topped with avocado and sautéed mushrooms
- MEDITERRANEAN OLIVE CAPER PASTA** 18
napoletana sauce with olives, capers and sautéed mushrooms
- MUSHROOM TACOS** 18
sautéed seasoned mushrooms paired with fresh guacamole and pico de gallo
- PIZZA MARGHERITA** 20
classic Neapolitan tomato sauce with plant-based cheese

