

Mickey's Beach Bistro & Bar

Appetizers

Fresh Crabmeat Salad	13.75	⊙
Fish Carpaccio <i>Razor Thin Slices of Raw Local Catch marinated in Lemon, Herbs & Olive Oil</i>	14.75	⊙
Scottish Smoked Salmon <i>Potato "Rostic", Paprika Yogurt dressing</i>	15.75	
Mediterranean Seafood & Vegetable salad	15.75	⊙
Goat Cheese & Onion Tart	13.75	
Homemade Vegetable Spring Roll with Sweet & Sour Sauce	12.75	
Pernod Flambéed Snails with savory Herb-Garlic Butter	13.75	
Grilled Octopus with Potatoes <i>Olives, Grape Tomatoes & Thyme</i>	13.75	⊙
Mussels <i>flavored with Tomato & Chili</i>	14.75	
Golden Fried Calamari <i>Spicy Tomato Dip</i>	13.75	

Salads

Spinach with Grilled Pear <i>Pecorino Cheese Shavings, Toasted Almonds & Honey-Lime Dressing</i>	12.75	⊙
Avocado, Red Onion & Tomatoes in a Cheese Basket <i>Basil- Lemon & Extra Virgin Olive Oil dressing</i>	11.75	⊙
Seared Scallops & Pancetta <i>Romaine Lettuce, Creamy-Mustard Dressing</i>	12.75	
Summer Salad <i>Mixed Raw Vegetables, with Toasted Pistachio Dressing</i>	10.75	⊙

Side Orders

Onion Rings	7.50	Herb-Garlic Bread	6.00	Tomato & Basil Bruschetta	7.00
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Pasta

Can be served as an appetizer or main course.

Fusilli tossed with Roasted Beets <i>topped with Walnuts & Goat Cheese</i>	15.75 - 22.75
Paccheri Di Gragnano <i>with Fresh Tuna, Baby Clams & Zucchini</i>	17.75 - 25.75
Tagliatelle with Prosciutto <i>Sweet Peas & Mascarpone</i>	16.75 - 23.75
Penne <i>Choose your favorite sauce:</i> Tomato & Basil Arrabbiata (Fresh Chili & Tomato) Bolognese	14.75 - 20.75

Main Courses

Prawns with Spiced Tomato	31.75
Mediterranean Seafood & Fish Casserole	34.75 ☉
Pan-seared Swordfish with a Citrus Sauce	31.75 ☉
Escalope of Veal with Lemon Sauce	29.75 ☉
Roasted Chicken Breast with Olives, Lime & Capers	27.75 ☉
Seared Salmon with Lentil	28.75 ☉

From The Grill

Sea Scallop & Monkfish Brochette <i>with Roasted Tomatillo dressing</i>	29.75 ☉
Mixed Fish & Seafood <i>Fresh Mint-Lime dressing</i>	34.75 ☉
10oz Angus Beef Sirloin <i>Herb-Butter, Fried Zucchini & Potatoes</i>	32.75
Lamb Chops with Roasted Shallot Vinaigrette	32.75 ☉

All the main courses are served with the chef's daily garnish.

Desserts

Mini New York Cheesecake, Strawberry Coulis	12.00
Chocolate & Almond Cake, Vanilla Ice Cream	12.00
Chocolate Profiteroles	12.00
Classic Italian Tiramisu	12.00
Hazelnut Mousse	12.00
Apple Pie, Rum Raisin Ice Cream, Butterscotch Sauce	12.00
Bomba <i>Vanilla & chocolate gelato filled with cherries & almonds with chocolate coating</i>	12.00
"Coppa spagnola" <i>Vanilla ice cream swirled with black cherry sauce & topped with black cherries</i>	12.00
Ice Cream & Sorbet	9.00

Hot Beverages

Regular or Decaffeinated Tea & Coffee	5.00
Espresso	5.50
Cappuccino	6.00
Double Espresso	7.00

Beach Dinner

Service from 6:30pm to 9:30pm daily
By special arrangement only

Bar Service

The bar is open during service hours and until late daily

Take Out Service

Available from 12noon to 4:00pm and 6:30pm to 9:30pm

Service Charge

Please note that you will see a 17% service charge added to your bill.
For parties of eight or more, an additional 3% gratuity will be added.

© = Healthy Eating Choice

Any split items will incur a \$6.00
surcharge