



mistercsbeachbistro.com  
732.531.3665

## DINNER MENU

### INVITES

<b>Pasta Fagioli</b>	9.
<b>Jumbo Shrimp</b>   Spicy Cocktail Sauce <i>Gf</i>	15.
<b>Ahi Tuna Nachos</b>   Seared   Wonton Chips   Wakame Salad   Sriracha Aioli   Tropical Pico   Wasabi Crème Fraiche   Ginger Soy Glaze   Serves 2	21.
<b>Calamari</b>   <b>Shrimp</b>   Fried   Thai Chili Glaze   Serves 2	19.
<b>Charcuterie</b>   Assorted Italian Cured Meats   Burrata   Assorted Cheeses   Seasonal Jams   Mixed Olives   Serves 2 <i>Gf</i>	22.
<b>Tuna Tartar</b>   Grilled Sweet Potato   Seaweed Salad	17.
<b>Artichoke Hearts</b>   Crispy   Lemon Aioli	10.
<b>Meatballs</b>   Ricotta	9.
<b>Edamame</b>   Black Sea Salt <i>V Gf</i>	9.5

### GARDEN AS ENTRÉE

<b>Add Protein</b>   <b>Chicken 7</b>   <b>Tuna 12</b>   <b>Salmon 13</b>   <b>Shrimp 11</b>	
<b>Panzanella Salad</b>   Roasted   Sweet Potatoes   Parsnips   Cauliflower   Feta Cheese   Balsamic Vinaigrette	10.
<b>Beet Salad</b>   Chopped Belgian Endive   Beets   Bleu Cheese Crumbles   Pistachios   Creamy Balsamic Vinaigrette <i>V Gf</i>	9.
<b>Karen's Chopped Salad</b>   Diced Carrots   Cucumbers   Tomatoes   White Beans   Lemon Vinaigrette <i>V Gf</i>	9.
<i>No splitting salads, Thank you.</i>	

### WATER

<b>Add Protein</b>   <b>Chicken 7</b>   <b>Tuna 12</b>   <b>Salmon 13</b>   <b>Shrimp 11</b>	
<b>Pasta Chelsea</b>   Braided Pasta   Grilled Chicken   Roasted Tomatoes   White Beans   Spinach   Garlic   EVOO	15/24.
<b>Penne Vodka</b>   Spiced Cream Sauce	12/20.
<b>Linguini Positano</b>   Shrimp   Clams   Calamari   Shiitake Mushrooms   Tomatoes   Marinara   Basil   White Wine	19/33.
<b>White Clam Sauce</b>   Linguini	14/24.
<b>Yaki-Udon Bowl</b>   Vegetables   Ginger   Scallions   Soy Based Sauce	16/26.
Whole Wheat Pasta	3.
Gluten Free Pasta <i>Gf</i>	4.

## MISTER C'S SPECIALTIES

### OCEAN

<b>Salmon</b>   Baked   Toasted Almond   Coconut Rice   Zucchini   Ginger Curry Sauce	28.
<b>Flounder</b>   Almond Crusted   Julienne Vegetables   Seasonal Rice   Myer Lemon Beurre Blanc	30.
<b>Seafood Platter</b>   Broiled*   Fried   Flounder   Shrimp   Scallops   Crab Cake   Baked Potato   Chef Vegetable	38.

### LAND

<b>N.Y. Sirloin 14oz</b>   Grilled   Mojo Potatoes   Mushrooms   Caramelized Onions   Egg Mimosa	36.
<b>Chicken Murphy</b>   Mushrooms   Vinegar Peppers   Potatoes   Hot   Sweet   or Mixed	27.
<b>Chicken Cutlet</b>   Broccoli Rabe   Sausage	29.
<b>Burger 8oz</b>   Lettuce   Tomato   Onion   French Fries	16.
<b>Lamb Burger</b>   Tzatziki   Feta Cheese   Lettuce   Tomato	17.

*V=Vegetarian, Gf=Gluten Free*

*No Substitutions Please.*

### ENHANCEMENTS

Sweet Potato Wedges 7.	Spinach   Sautéed   Garlic   Oil <b>V Gf</b> 9.
Onion Rings   Sriracha Dip 9.	Vegetarian Noodles   Steamed <b>V Gf</b> 9.
Broccoli Rabe   Garlic   Oil <b>V Gf</b> 9.	

### CHILDRENS MENU \$15

(12 & under, includes Soda)

<b>Chicken Fingers</b>	<b>Flounder</b>   Broiled   or Fried
<b>Hamburger</b>   <b>Cheeseburger</b>	<b>Grilled Cheese</b>

*Accompanied with French Fries*

**Pasta** | Butter | or Marinara

### DEPARTURES

Special Menu Presented

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. No Substitutions Please.*

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