

Bistro 44

~Starters~

Edamame with Smoked Sea Salt 6

New England Clam Chowder 5.5

Bistro 44's Soup of the Week 5

Caesar Bistro Salad 9

Add Chicken 12

Add Shrimp 14

Our Signature Baby Iceberg 9

Topped with Great Hill Bleu Cheese Dressing, Smoked Bacon, Diced Tomato & Fried Leeks

Mozzarella Tomato Caprese Salad 9

Vine Ripe Tomato with Fresh Mozzarella Aged Balsamic Vinegar & Olive Oil

Chop House Salad 14

Mixed Greens, Grilled Chicken, Gorgonzola Cheese, Bacon, Swiss Cheese, Onion, Tomato & Avocado in House Dressing

Coconut Fruit Bowl 9

Assorted Fresh Cut Seasonal Fruit Served in a Coconut Bowl with Vanilla Yogurt Dipping Sauce

"44" Wings 12

-Mild

-Hot

-Very Hot

-Insane Hot!! *Must Sign Waiver!!

Kobe Beef Tataki 13

Rare Seared Kobe Beef with Enoki Mushroom & Watercress Salad, Drizzled with Chili Oil

New England Crab Cakes 12

Served with our House Made Remoulade

Manila Clams in Broth 11

Manila Clams in a Garlic Butter Broth And Garlic Points

Fried Whole Belly Clams 13

Shrimp Gazpacho Martini 12

Spicy Gazpacho Complimenting Five Jumbo Shrimp

Oysters on the Half Shell

Half Dozen 12

Dozen 24

Grand Seafood Plateau for Two 30

2 Jumbo Shrimp, 4 Oysters, 2 Jonah Crab Legs, 4 Green Lipped Mussels, 4 Littleneck Clams

~ *Lighter Fare* ~

Fried Whole Belly Clams 20

Fresh Ipswich Clams Tossed in our House
Made Batter served with Cole Slaw and
Tarter Sauce

Pepper Seared Tuna Salad 15

Ahi Tuna Seared Medium Rare with Asian
Greens, Tat Soi, Mizuna & Mustard Miso
Dressing

Our Famous ½ lb Lobster Roll 18

Chunk Lobster Meat Tossed to Order with
Tomato, Cucumber & Tarragon, Avocado,
Mayonnaise with Old Bay Fries

Grilled Chicken Sandwich Caprese 12

Grilled Marinated Breast of Chicken on a
Toasted Bun with Sliced Tomato, Fresh
Buffalo Mozzarella and Pesto Mayonnaise

The Bistro Burger 12

Black Angus Burger with Cheddar Cheese,
Crisp Bacon, Lettuce, Tomato & Bistro
Fries

~ *Bistro 44 Signature Entrées* ~

Penne Pasta Maison 20

Grilled Artichokes, Tomatoes, Mushrooms,
Imported Olives and Sun Dried Tomatoes,
Tossed in a Gorgonzola Cream Sauce
Add Shrimp 23 Add Chicken 22

Seared Sea Bass 25

Jumbo Chili Prawns, Roasted Tomato &
Harissa with Baby Bok Choy and Jasmine rice

The Bistro Aged Strip Steak 26

12oz Prime Sirloin Strip, Dry Aged 28 days
with Goat Cheese Butter & Fried Leeks,
Served with Asparagus & Yukon Mashed
Potatoes

Oven Roasted Herb Chicken 23

Roasted with Fresh Thyme, Yukon Wedge
Parmesan Pepper Potato & Baby Carrots
Served with a Pan Gravy

Bistro 44 Gumbo 23

Jumbo Shrimp, Crawfish & Scallops
& Cajun Sausage in a Creole Gravy

The Chef's Signature Filet 28

9oz Filet with Gorgonzola & Roasted Pepper
Fondue served with Asparagus & Haystack
Sweet Potatoes

Lobster Gnocchi 24

Potato Gnocchi & Lobster Tossed in a Black
Truffle Cream Sauce

Bistro Sides 4

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- Sweet Potato Frites*
- Asparagus with Béarnaise Sauce*
- Grana Padano Polenta*
- Garlic Yukon Mashed Potato*
- Jasmine Rice*
- Lemon Garlic Broccoli Rabe*
- Grilled Baby Bok Choy*
- Sautéed Spinach with Garlic*

