

ESCAPE...TO MICKEY'S

NEW ENGLAND BISTRO LUNCH

*New England cuisine has always based its tradition
mainly on seafood and dairy products.*

*From the North Eastern corner of United States, influenced by its European roots,
borders with Canada and the historical trades with the Caribbean islands,
we offer a simple menu that is the sum of all these traditions.*

*The freshest seafood from Massachusetts, Maine and Rhode Island,
simply steamed or fried, like in a rustic seafood shack.*

The basic New England dishes meet here, at Mickey's Beach Bistro.

*And to end an incredible experience, delight your palate
either with a selection of American cheeses from New England or with traditional desserts.*

*To compliment this, we offer a selection of American Beers,
Traditional Cocktails and Wines at extravagant prices.*

SEAFOOD BAR

ISLAND CREEK OYSTERS **\$4 per piece**

The finest Rhode Island Oysters
served with Lemon wedges,
Tabasco and Shallots Vinegar

GEORGES BANK SCALLOPS **\$25 per 1/2lb**

Atlantic Sea Scallops blanched in Citrus,
White Wine and Peppercorns Bouillon,
served with Garlic Majo, Tangy Pepper Sauce

SHRIMPS BUCKET **\$27 per lb**

Shrimps blanched in Citrus,
White Wine and Peppercorns Bouillon,
served with Garlic Majo, Tangy Pepper Sauce

BABY SHRIMP COCKTAIL **\$10.75**

Traditional blanched Maine Baby Shrimps
with Iceberg Lettuce Leaves,
Aurora Sauce and Tangy Pepper Sauce

APPETIZERS

FISHERMAN'S SNACK \$12

New England Herrings, in Cream, with Red Onion, Country Bread Croutons,
Lemon Wedges, Celery Butter

SMOKED MAINE SALMON \$14

Foley's Smoked Atlantic Salmon, Red Onion, Country Bread Croutons,
Lemon Wedges, Celery Butter

JONAH CRAB CAKE \$13

Pan Seared Rhode Island Style Crab Cake, Tartar Sauce,
Mixed garden Salad

CAPE COD CLAM PIE \$12

Puff Pastry Pie with Creamy Clams filling, Black Peppercorns,
Mixed Garden Salad

CAESAR SALAD \$10.75

Romaine Leaves, Bread Croutons, Shaved Parmesan Cheese
in classic Caesar dressing

...or with your choice of Grilled Chicken Breast or Grilled Shrimps **\$12**

NEW ENGLAND FISH CHOWDER \$11

Traditional White Fish Soup made of Haddock and Cod Fillets, Russet Potatoes,
Onion, Cream, Smoked Bacon, Thyme, Chives

PATRIOTS CORN CHOWDER \$10

Wintery Rustic Soup made of Corn Kernels, Salted Pork,
Onion, Russet Potatoes, Milk

BURGERS AND SANDWICHES

Served with Boston Baked Beans and French Fries

AMERICAN BACON & CHEESE BURGER
\$16.75

6oz Certified Angus Beef Burger,
with Lettuce and Tomatoes
and your choice of
American Cheese, Crispy Bacon
Caramelized Onion

BOSTON LOBSTER SANDWICH
\$20.75

Bermuda Lobster, Mayonnaise, Lemon Jus,
Cucumber, Romaine Leaves,
Toasted Brioche Bread

HADDOCK SANDWICH \$15.75

Pan seared Massachusetts Haddock,
Lettuce, Tomato, Tartar Sauce

VERMONT TURKEY \$15.75

Sliced, Honey glazed, roasted Turkey Breast,
Jack Cheese, Lettuce, Tomato,
Mustard Sauce, Rye Bread

GLOUCESTER BREAKFAST SANDWICH
\$15.75

Smoked Bacon, Pork Sausage,
Fried Egg, Tomato, Cheddar Cheese

FRYING SHACK

FRIED IPSWICH CLAMS \$14.75

Classic battered and fried Clams Strips,
French Fries, Tartar Sauce

RHODE ISLAND CALAMARI \$15.75

Golden fried Calamari, Garlic, Pepper,
French Fries, Tartar Sauce

MAINE SHRIMPS \$17.75

Fried Maine Rock Shrimps,
French Fries, Tartar Sauce

FISHERMAN COMBO BASKET \$19.75

Clams, Calamari, Shrimps,
French Fries, Tartar Sauce

...AND MORE

AMERICAN CHOP SUEY \$16.75

Elbow Macaroni, ground Angus Beef,
Tomato Sauce, Onions,
Grated Cheddar and Jack Cheese

POUTINE \$14.75

French Fries topped with Cheddar,
Jack Cheese, Truffle Oil,
Veal Jus

TOURTIERE "A LA QUEBEC" \$17.75

Northern Border Meat Pie made of Pork,
Beef and Root Vegetables
with Brandy and Winter Spices

ROPE MUSSELS \$20.75

Cooked in a rich White Wine, Shallots, Thyme,
Parsley, Cream, Carrots and Leeks Sauce
and served with French Fries

SIDES

FRENCH FRIES \$6.5

TRUFFLE AND PARMESAN FRIES \$8

ONION RINGS \$7

CAJUN WEDGES \$7

GARDEN SALAD \$7

COLESLAW \$6.5

DESSERTS

AMERICAN CHEESE PLATTER \$16

Selection of the finest Cheese
from Vermont, Connecticut,
New Hampshire and Massachusetts,
with Grapes, Walnuts,
and Country Style Bread

PORTSMOUTH ORANGE CAKE \$12

Victorian layered Vanilla Sponge
and marinated Oranges cake,
Orange Butter Cream Frosting

WHOOPIE PIE \$12

Oreo Style, Chocolate Cake Sandwich,
Vanilla Creamy Filling, Strawberry Ice Cream

JONNY CAKES \$12

New England Cornmeal Pancakes,
Maple Syrup, Berries, Chocolate Sauce

APPLE BLUEBERRY PIE \$13

Classic Country Style Pie,
Rum and Raisin Ice Cream, Vanilla Anglaise