



A LA CARTE LUNCH

MICKEY'S BEACH BISTRO

12:00 PM – 3:00PM

STARTERS

TO SHARE: ANTIPASTO ITALIANO 24.00 PER PERSON
(MINIMUM TWO)

SELECTION OF ITALIAN COLD CUTS, SELECTION OF CHEESES, PICKLES & BREAD

CLASSIC CAESAR (V)	19.75
ROMAINE LETTUCE, AIOLI DRESSING, PARMESAN, GARLIC CROUTONS	
ADD GRILLED CHICKEN OR STEAMED SHRIMPS	25.75
CHICKEN & MANGO SALAD (GF)	27.75
GRILLED CHICKEN, SPINACH, MANGO, STRAWBERRIES, GRAPES, AVOCADO, LIGHT CURRY DRESSING	
ROASTED CARROTS & QUINOA SALAD (N)(V)	18.75
HONEY & BLACK PEPPER, RAISINS, ALMONDS, BRAISED SHALLOTS, ORGANIC BERMUDA GOAT CHEESE MUSTARD, TAHINI DRESSING	
MEDITERRANEAN SALAD (SF)	19.00
TOMATOES, CUCUMBER, FETA CHEESE, BOILED EGG MARINATED OLIVES, ANCHOVIES, CITRON DRESSING	
FRIED CALAMARI	24.00
DEEP FRIED CALAMARI, SALSA BRAVA	
MUSSELS & MANILA CLAMS CASSEROLE (SF)	24.00
CHERRY TOMATOES, GARLIC & WHITE WINE, CROUTONS	

MAIN COURSES

GRILLED 10 OZ. CAB SIRLOIN STEAK (GF)	39.50
MARINATED BROWN MUSHROOMS, ROCKET LEAVES, PARMESAN SHAVINGS, MALDON SALT & ROSEMARY OIL	
LOCAL CATCH OF THE DAY (GF)	37.50
CHEF'S PREPARATION, ROASTED VEGETABLES	
CHICKEN KOFTA	33.00
YOGURT MARINATED GROUND CHICKEN, GREEK SALAD	

WARM OCTOPUS SALAD	20.75
ROASTED SPANISH OCTOPUS, GREEN BAGNET, POTATOES, LEMON MAYO, PAPRIKA	
POACHED SHRIMPS, AVOCADO & ORANGE (GF) (SF)	23.75
COCKTAIL & MARIE ROSE SAUCE	
FRESH TUNA TARTARE (N)	22.00
AVOCADO MOUSSE, ZUCCHINI NOODLES, CAPERS, TABASCO, SPICY TOP CRACKERS	
VITELLO TONNATO (GF)	21.75
SLOW COOKED VEAL LOIN, TUNA MAYO SAUCE, CAPERS, CAPER BERRY, ANCHOVIES, VEAL JUS	
BUFFALO MOZZARELLA OR BURRATA (GF) (V) (MARKET AVAILABILITY)	24.00
FRESH APULIA BURRATA, CHERRY TOMATOES, TROPEA RED ONIONS, MARINATED BLACK OLIVES BALSAMIC VINEGAR & FRESH BASIL	
TRADITIONAL BERMUDA FISH CHOWDER (SF)	12.00
BLACK RUM & SHERRY PEPPER	

PASTA

RIGATONI FROM GRAGNANO WITH BOLOGNESE	29.50
TRADITIONAL BEEF RAGOUT, PARMESAN CHEESE	
SARDINIAN FREGOLA WITH CLAMS & ZUCCHINI (SF)	30.50
SEMOLA PASTA, FRESH CLAMS, WHITE WINE, LIME ZEST JUICE & GARLIC CHIPS	
"MICKEYS" PACCHERI FROM GRAGNANO SEAFOOD (SF)	33.50
CALAMARI, SHRIMPS, CLAMS, MUSSELS, IN A LIGHT TOMATO & CHILI SAUCE	
TAGLIOLINI NORMA STYLE	28.00
FRIED EGGPLANT, TOMATO SAUCE, DRIED AGED SHEEP RICOTTA, FRESH BASIL	

SANDWICHES

(ALL SERVED WITH FRENCH FRIES OR SALAD)

HOMEMADE C.A.B BURGER	20.00
CHEDDAR CHEESE, TOMATO & LETTUCE	
HOMEMADE C.A.B NEW YORK BURGER	22.75
BACON, CHEDDAR CHEESE, PICKLED CUCUMBER, CARAMELIZED ONION, LETTUCE & TOMATO, BBQ SAUCE	
FISH SANDWICH	26.75
MARINATED GRILLED FISH, AVOCADO, TOMATO, TARTAR SAUCE	
BOSTON LOBSTER ROLL (SF)	29.00
BRIOCHE, COGNAC CRUSTACEAN MAYO, CELERY, ONION & CARROTS	
CHICKEN QUESADILLA	24.00
SHREDDED ROAST CHICKEN, AVOCADO CREAM, CHEDDAR CHEESE, PICKLED JALAPENO, CORN, ANCHO SAUCE	
MEDITERRANEAN TUNA WRAP	21.75
TUNA SALAD WITH LETTUCE, TOMATO, CELERY, CAPERS, KALAMATA OLIVES, SUN DRIED TOMATO, AVOCADO	
GRILLED CIABATTA	24.00
PARMA HAM, FRESH MOZZARELLA, LETTUCE & TOMATO, MAYO	
RUSTIC SCHIACCIATA CAPRESE STYLE	26.00
BUFFALO & COW MOZZARELLA, TOMATO SAUCE, BLACK OLIVES, BASIL	

PRICE'S ARE SUBJECT TO A 17% GRATUITY CHARGE.

V= VEGETARIAN

GF = GLUTEN FREE

N=NUTS

SF=SHELLFISH