



**A LA CARTE
LUNCH**

MICKEY'S BEACH BISTRO

12:00 PM – 3:00PM

STARTERS

TO SHARE: ANTIPASTO ITALIANO 18.00
(MINIMUM FOR TWO)

SELECTION OF ITALIAN COLD CUTS, SELECTION OF CHEESES, PICKLES & ONIONS FOCACCIA

CLASSIC CAESAR (V) ROMAINE LETTUCE, AIOLI DRESSING, PARMESAN, GARLIC CROUTONS ADD GRILLED CHICKEN OR STEAMED SHRIMPS	19.00 25.00
CHICKEN & MANGO SALAD (GF) GRILLED CHICKEN, SPINACH, MANGO, STRAWBERRIES, GRAPES, LIGHT CURRY DRESSING	27.00
ROASTED CARROTS & QUINOA SALAD HONEY & BLACK PEPPER, RAISINS, ALMONDS, BRAISED SHALLOTS, ORGANIC BERMUDA GOAT CHEESE MUSTARD, TAHINI DRESSING	18.00
MEDITERRANEAN SALAD TOMATOES, CUCUMBER, FETA CHEESE, BOILED EGG MARINATED OLIVES, ANCHOVIES, CITRON DRESSING	22.00
FRIED CALAMARI DEEP FRIED CALAMARI, SALSA BRAVA	18.00
MUSSELS & MANILA CLAMS CASSEROLE CHERRY TOMATOES, GARLIC & WHITE WINE, CROUTONS	20.00

MAIN COURSES

GRILLED 10 OZ. CAB SIRLOIN STEAK (GF) MARINATED BROWN MUSHROOMS, ROCKET LEAVES, PARMESAN SHAVINGS, MALDON SALT & ROSEMARY OIL	35.00
LOCAL CATCH OF THE DAY (GF) CHEF'S PREPARATION	32.00
CHICKEN KOFTA YOGURT MARINATED GROUND CHICKEN, GREEK SALAD	30.00

WARM OCTOPUS SALAD ROASTED SPANISH OCTOPUS, GREEN BAGNET, POTATOES, LEMON MAYO, PAPRIKA	20.00
GRILLED SHRIMPS, AVOCADO & ORANGE (GF) COCKTAIL & MARIE ROSE SAUCE	23.00
FRESH TUNA TARTARE ZUCCHINI NOODLES, CAPERS, TABASCO, SPICY TOP CRACKERS	21.00
VITELLO TONNATO (GF) SLOW COOKED VEAL LOIN, TUNA MAYO SAUCE, CAPERS, CAPER BERRY, ANCHOVIES, VEAL JUS	11.75
BUFFALO MOZZARELLA OR BURRATA (GF) (MARKET AVAILABILITY) FRESH APULIA BURRATA, CHERRY TOMATOES, TROPEA RED ONIONS, MARINATED BLACK OLIVES BALSAMIC VINEGAR & FRESH BASIL	22.00
TRADITIONAL BERMUDA FISH CHOWDER BLACK RUM & SHERRY PEPPER	11.75

PASTA

RIGATONI FROM GRAGNANO WITH BOLOGNESE TRADITIONAL BEEF RAGOUT, PARMESAN CHEESE	27.00
SARDINIAN FREGOLA WITH CLAMS & ZUCCHINI SEMOLA PASTA, FRESH CLAMS, WHITE WINE, LIME ZEST JUICE & GARLIC CHIPS	29.00
"MICKEYS" PACCHERI FROM GRAGANO SEAFOOD CALAMARI, SHRIMPS, CLAMS, MUSSELS, IN A LIGHT TOMATO & CHILI SAUCE	32.00
TAGLIOLINI NORMA STYLE FRIED EGGPLANT, TOMATO SAUCE, DRIED AGED SHEEP RICOTTA, FRESH BASIL	19.00

SANDWICHES & RUSTIC FOCACCIA

(ALL SERVED WITH FRENCH FRIES OR SALAD)

HOMEMADE CAB BURGER CHEDDAR CHEESE, TOMATO & LETTUCE	19.00
HOMEMADE CAB NEW YORK BURGER BACON, CHEDDAR CHEESE, PICKLED CUCUMBER, FRESH & CARAMELIZED ONION, LETTUCE & TOMATO	22.00
FISH SANDWICH MARINATED GRILLED FISH, AVOCADO, TOMATO, TARTAR SAUCE	26.00
BOSTON LOBSTER ROLL BRIOCHE, SEAFOOD MAYO, CELERY, ONION & CARROTS	29.00
CHICKEN QUESADILLA SHREDDED ROAST CHICKEN, AVOCADO CREAM, CHEDDAR CHEESE, PICKLED JALAPENO, CORN, ANCHO SAUCE	24.00
MEDITERRANEAN TUNA WRAP TUNA SALAD WITH LETTUCE, TOMATO, KALAMATA OLIVES, SUN DRIED TOMATO, AVOCADO, LETTUCE & TOMATO	21.00
GRILLED CIABATTA PARMA HAM, FRESH MOZZARELLA, TOMATO LETTUCE & TOMATO	19.00
RUSTIC SCHIACCIATA CAPRESE STYLE BUFFALO & COW MOZZARELLA, TOMATO SAUCE, BLACK OLIVES, BASIL	24.00

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

V- VEGETARIAN

GF = GLUTEN FREE