



drew's
bayshore
bistro

Valentine's Day Menu

\$75 Per Person, Plus Tax & Gratuity
(No split or shared dinners)

Starters:

Lobster Bisque
Lobster Meat, Chive Oil

New Orleans Style Broiled Oysters
Garlic, Parmesan, Parsley, Butter G

Voodoo Shrimp
Spicy Worcestershire Cream, Jalapeño
Cornbread

BBQ Pulled Pork Mac n' Cheese
Pulled Pork, Cheddar-Jack Cheese,
Ancho BBQ Sauce, Cornbread Crumbs

PEI Mussels
Shallots, Garlic, Parsley, White Wine,
Butter, Grilled Bread G*

Sautéed Escargot
Country Ham Danish Blue Cheese,
Garlic-Butter, Puff Pastry G*

Seared Pork Rillettes
Cajun Seasoned Pork Belly Confit, Sweet
Potato Biscuit, Jalapeno Pepper Jelly, Cane
Syrup Gastrique G*

Jumbo Lump Crab Cake
Chow Chow, Chipotle Tartar

Cajun Empanada
Spicy Beef & Pork, Cheddar-Jack Cheese,
Creole Mustard Sauce

Muffuletta & Buratta Salad
Muffuletta Olive Salad, Buratta Cheese, Local
Baby Arugula, Grape Tomatoes, Red Onion,
Genoa Salami, Pepperoni, Red Wine
Vinaigrette G

Winter House Salad
Three Forks Local Lettuce, Grape Tomatoes,
Cucumber, Red Onion, Radish, Shaved
Carrots, Goat Cheese, Balsamic Vinaigrette

Southwestern Caesar Salad
Grilled Heart of Romaine, Tomato Salsa, Tortilla Crisps,
Queso Blanco, Red Chile Caesar Dressing G*

(Additional Starters 15- Supplemental)





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Main Plates:

Blackened 16oz. Prime Pork Chop
Pulled Pork & Andouille Jambalaya,
Carolina Mustard BBQ Sauce

Crawfish Étouffée
American Crawfish Tails,
Trinity Vegetables, Rice

Dr. Pepper Braised Short Ribs
Whipped Sweet Potatoes, Seasonal
Vegetables, Dr. Pepper Braising Jus,
Crispy Onions

Shrimp & Grits
Gulf Shrimp, Benton's Bacon, Mushrooms,
Tomato, Scallions, Cheese Grits G

Nashville Hot Chicken
Natural Boneless Darkmeat, Bistro Fries,
Braised Greens, Black Pepper Ranch,
Hot Oil

City Jambalaya
It is spicy, & we're not kidding!
Chicken, Andouille Sausage, Tasso Ham,
Trinity Vegetables, Shrimp Creole, G

Seared NJ Scallops
Local Mushroom Risotto, Local Micro
Greens, Sherry Vinaigrette G

Crabmeat Stuffed Swordfish
Panko Breaded & Stuffed Swordfish,
Smashed Potatoes, Seasonal Vegetables,
Cajun Remoulade Sauce

Cavatelli Bolognese
Beef, Pork, Veal, Tomato, Cream, Fresh
Cavatelli, Black Pepper Parmesan

16oz. Prime NY Strip
Bistro Fries, Seasonal Vegetables,
Red Wine Shallot Butter G

Bistro Crab Cakes
Smashed Potatoes, Seasonal
Vegetables, Chipotle Tartar Sauce

Lazy Lobster Basket
1 1/2lb. Butter Poached Lobster, Crab
Cake, Sautéed Spinach, Smashed Potatoes,
Crispy Wonton Basket, Chive Oil G*
(\$10 supplemental)





Dessert:

Chocolate Mousse & Berries
Seasonal Berries G

Beignet & Coffee
Powder Sugar Dusted Beignets,
Cappuccino Gelato

Coconut Rice Pudding
Whipped Cream, Toasted Coconut G

Cherries Jubilee Bread Pudding
Amarena Cherry & White Chocolate Bread
Pudding, Vanilla Gelato, Cherry Caramel,
Whipped Cream

Blueberry Cheesecake
Vanilla Cheesecake, Blueberry
Compote

Gluten Free "Chipwich"
Featuring Glenda's Kitchen Cookies
Housemade Gelato

Sorbet & Ice Cream
Your server will tell you about
today's flavors

Sumatra & Sumatra Decaf Coffee
Craft roasted by
Jersey Shore Coffee Roasters
Selection of Teas



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Chocolate Mousse & Berries
Seasonal Berries G

Beignet & Coffee
Powder Sugar Dusted Beignets,
Cappuccino Gelato

Coconut Rice Pudding
Whipped Cream, Toasted Coconut G

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