

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*

Coconut Fruit Bowl 9

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

"44" Wings 12

With Bleu Cheese, Carrots & Celery

*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 Toast*

Fried Whole Belly Clams 13

Served with Tartar Sauce

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*

Kobe Beef Tataki 13

~ Lighter Fare ~

Fried Whole Belly Clams 20

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

Pepper Seared Tuna Salad 15

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

Our Famous 1/2 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 Marinaded Breast of Chicken on a Toasted
Bun with Pesto Mayonnaise served with a
Tomato & Buffalo Mozzarella Salad

The Bistro Burger 12

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

Chop House Salad 14

Mixed Greens, Grilled Chicken, Gorgonzola
Cheese, Bacon, Swiss Cheese, Onion, Tomato,
Cucumber, Kalamata Olive & Avocado in House
Dressing, Served in a Tortilla Bowl

Hot Black Pastrami 13

Shaved Peppered Black Pastrami on Grilled Dark
Rye with Beer Simmered Sauerkraut & Finished
with Gruyere Cheese

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 & Fried Sweet 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 served with
Jasmine Rice

The Chef's Signature Filet 28

9oz Filet with Gorgonzola & Roasted Pepper
Fondue served with Asparagus & Yukon Mashed
Potatoes

Lobster Gnocchi 24

Potato Gnocchi & Lobster Tossed in a Black Truffle
Cream Sauce with Broccoli Rabe

Bistro Sides \$4 each

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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



**Penne Pasta Maison 20**