



CONTINENTAL CUISINE

**\*SEAFOOD TOWERS ... MP**

*Jumbo Shrimp, Green Lipped Mussels, Gulf and East Coast Oysters, Dungeness Crab Claws, Gulf Flounder Ceviche, Tuna Tartare, Cocktail Sauce and Mignonette*

**SMALL BITES**

**JUMBO LUMP CRAB BEIGNETS ... 19**

*w/ Chipotle Aioli & Shaved Radish*

**\*GULF FLOUNDER CEVICHE ... 17**

*Mango, Coconut, Cilantro, Lime, Red Jalapeno*

**\*TUNA TARTARE ... 22**

*Marinated Tuna, Avocado, Cilantro, Crispy Shallots*

**BISOU SALAD ... 12**

*Organic Greens, Green Apples, Candied Almonds, Gorgonzola Dolce, Lemon Vinaigrette*

**"THE BENEDICT" ... 19**

*Spinach, Canadian Bacon, Poached Eggs, English Muffin, Hollandaise*

**\*STEAK AND EGGS ... 35**

*10 OZ USDA Prime NY Strip, Two Sunny Side up Eggs, Chipotle Hollandaise with Bisou Potatoes & Fruit*

**CRAB CAKES BENEDICT ... 28**

*Pan seared Maryland style crab cakes with poached eggs , sautéed spinach ,hollandaise sauce , and spicy salsa verde*

**WAGYU BEEF CARPACCIO**

*With Wild Mushroom Salad, Shaved Parmesan, Arugula, Truffle Oil and Truffle Salt .*

**SHRIMP COCKTAIL ... 19**

*Chilled jumbo gulf shrimp, house made cocktail sauce, fresh lemon*

**CAESAR SALAD ... 12**

*crisp romaine hearts, parmesan crackers, roasted garlic & parmesan dressing  
\* add chicken ... 9 add shrimp ... 12 add salmon ... 18 \**

**EGGS**

**THREE EGG OMELETTE ... 15**

*House Smoked Applewood Bacon, Cheddar, Chives*

**EGG WHITE OMELETTE ... 17**

*spinach, mushrooms, roasted peppers, caramelized onions*

**BEEF BENEDICT ... 32**

*Beef medallions with poached eggs ,caramelized onions and chipotle hollandaise*

**ENTRÉES**

**CRÈME BRÛLÉE FRENCH TOAST ... 18**

*Fresh Berries, Maple Syrup with Bisou Potatoes*

**WAFFLE ... 12**

*Cinnamon Brown Sugar Belgian Waffle, Berry Compote, Maple Syrup, Vanilla Chantilly Cream*

**HANGOVER CURE ... 19**

*Fried Chicken, Bacon, Avocado, Jalapeno, Fried Egg, Chipotle Aioli, Brioche Bun with Bisou Potatoes*

**SHRIMP ENCHILADAS ... 26**

*Smoked shrimp enchiladas ,with mozzarella cheese ,sunny side up egg , and cilantro lemon sour cream*

**BBQ SHORT RIB ... 28**

*Korean style bbq boneless short rib with cheddar grits*

**SHRIMP AND GRITS ... 26**

*Jumbo Gulf Shrimp, Gruyere Grits & Spiced Citrus Reduction*

**FRIED CHICKEN AND WAFFLE ... 23**

*Maple Syrup, Bisou Potatoes & Fruit*

**CHICKEN CREPES ... 22**

*Wild Mushrooms chicken crepes with mozzarella cheese ,sautéed spinach and basil chardonnay sauce*

**SMOKE SALMON OMELETTE ... 24**

*Hot smoked salmon omelette with sautéed spinach ,cream cheese and roasted poblano aioli*

**SIDES AND EXTRAS**

**POMMES FRITES ... 7**

**PARMESAN TRUFFLE FRITES ... 9**

**BISOU POTATOES ... 7**

*Caramelized Onions, Butter, Herbs*

**THICK CUT APPLE WOOD SMOKED BACON ... 6**

**ENGLISH MUFFIN ... 3**

*Buttered and Toasted*

**FRUIT ... 6**

*Melon and Mixed Berries*

*\* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illnesses  
Split Plate Fee \$5 (No Split Checks)*