

# North Seafood Bistro

## Appetizers

### Edamame

Steamed and Sprinkled w/ Salt \$5

### Sautéed Mussels

Served in Their Broth w/Giant Garlic Croutons \$10

### Seared Jumbo Scallops

Crumbled Bacon, Shallots, and Citrus Sauce \$12

### Coconut Shrimp

5 Fat Shrimp, Panko Bread Crumbs, and Chunky Coconut;  
Served w/ Sweet Chili Sauce \$12

### Shrimp or Chicken Quesadilla

Shrimp, Goat Cheese and Red Peppers; \$9.50  
Chicken, Monterey Jack, and Grilled Onions; \$8  
Served w/Mango Salsa

### CrabCakes to Die For

Pan-Seared w/ Homemade Lobster Aioli \$13

### Calamari

Served w/ Cabernet Marinara \$9

### Jumbo Shrimp Cocktail

5 Fat Shrimp, Chilled over Ice, w/ Homemade Cocktail Sauce \$10

### Oysters

Hand Battered and Lightly Fried \$10

### Mac n Cheese

Jalapeno or Plain; Panko Breaded and Deep Fried \$6

## The Main Event

### Sesame Tuna

Sesame Encrusted and Pan Seared Medium Rare w/ a Light Sesame  
Ginger Sauce; Topped with Fresh Pineapple \$17

### Salmon

Pan Seared and Oven Baked w/ Mango Salsa \$17

### Catfish

Pan Sauteed in Cajun and Blackening Seasonings; Drizzled w/ Lobster  
Chipotle Aioli \$16

### Tilapia

Pan Sautéed w/ Homemade Garlic Butter and Green Onions \$16

### Grouper

Walnut Encrusted and Deep Fried. Topped off w/ Lobster Aioli.  
Served w/ Garlic Fries and Cole Slaw \$15

### Shrimp and Grits

“Classic Charleston Recipe” \$15

### Steamed Crab Legs

Melted Butter and Cocktail Sauce; Served w/ Choice of 1 Side \$21

### Combination Fried Seafood Plate

Choose from 2 of the Following:

Catfish, Flounder, Shrimp, Jumbo Scallops, or Oysters  
Served w/ Garlic Fries and Cole Slaw \$15

### Pasta with Shrimp or Scallops

Linguine with your Choice of Pan Seared Shrimp or Scallops  
Tossed with Vegetables in a White Wine Garlic Sauce \$16

### Asian Stir-Fry

Fresh Vegetables over Rice Primavera w/ a Sweet Soy Glaze \$10  
Add Shrimp or Salmon \$5    Chicken \$4

### North's Shrimp Scampi

Sauteed Shrimp Over Linguine Tossed w/ Olive Oil, Fresh Garlic, Parsley,  
and Spinach \$14

### Flat Iron Beef Filet

8oz Steak Cooked to Order. Served w/ Garlic Fries and Slaw \$12

### Chicken Breast with Basil Butter

6 oz Grilled Chicken Breast with basil garlic butter. \$11

*\*\*All Main Events (Except Pasta and Stir-Fry) Come with Rice and Vegetables unless otherwise specified; Add a House or Caesar Salad \$4*

# North Seafood Bistro

## Something to Talk About

### Shrimp or Oyster Po Boy

Hand-Battered Oysters or Fat Shrimps w/ Aioli, Thin Sliced Tomato, and Shredded Lettuce in a French Roll \$10

### Grilled Tuna Sandwich

6oz Sashimi Grade Tuna Filet w/ Lettuce, Tomato, Monterey Jack Cheese and a Creamy Wasabi Sauce \$10

### Mahi or Shrimp Tacos

Sautéed Mahi or Fat Shrimps, Shredded Cabbage, Red Onion and Cilantro in Flour Tortillas; Drizzled w/ our Fresh Basil-Avocado Sauce; Served with Rice \$9.50

### Flounder Sandwich

Hand-Battered Flounder w/ Lettuce, Tomato and Homemade Tartar Sauce on a Soft Roll \$8.5

### Mini Burgers (3)

Hamburger, White American Cheese, Chopped Yellow Onion, and Mayonnaise \$8

### Fried Shrimp Plate

Lightly Fried; Served w/ Cocktail Sauce \$8.5

### Fish & Chips

The Name Says It All... \$8

### Steak Sandwich

Ribeye, Swiss, and Grilled Onions w/ Aioli on a French Roll \$8

### Spicy BBQ Bacon Shrimp Burger

Hand-Battered Shrimp, Bacon, Spicy BBQ Sauce, Shredded Lettuce and Tomato on a Sesame Kaiser Roll \$9

### Grilled Chicken Sandwich

Monterey Jack, Bacon, Lettuce, Tomato and Onion w/a Creamy Avocado Basil Sauce on a Soft Roll \$8

### Crab Cake Sandwich

Panko-Crusted and Deep Fried; Served on a Sesame Kaiser Roll w/ Shredded Lettuce, Tomato, and Creamy Lobster Aioli \$10

*\*\* "Something to Talk About" are Served w/ our Yummy Garlic Fries unless otherwise noted.*

## Lighter Fare

### North's Bistro Salad

Mixed Greens and Spinach w/ Candied Pecans, Shallots, Goat Cheese, and Dried Cranberry; Served w/ your Choice of Dressing \$8

### Spinach Salad

Hard-Boiled Egg, Mushroom, and Crumbled Bacon; Served w/ your Choice of Dressing \$7

### Grilled Romaine Salad

Grilled Romaine Lettuce with Candied Pecans and Gorgonzola. Served w/ Champagne Vinaigrette \$8

### Classic Caesar Salad

Romaine, Parmesan and Homemade Garlic Croutons Tossed in Caesar Dressing \$6

### Mixed Green Salad

Mixed Greens, Carrots, and Tomatoes w/ Choice of Dressing \$6

### Homemade Clam Chowder \$4.5

*\*\*Salads may be topped w/ Grilled or Blackened Fish or Shrimp (\$5), or Chicken (\$4)*

*Dressings Include: Ranch, Honey Mustard, Chunky Blue Cheese, Italian, Creamy Caesar, Homemade Balsamic or Champagne Vinaigrette*

## On The Side

A la Carte \$3

### Rice Primavera

Long Grain Rice w/ Sautéed Vegetables

### Mac and Cheese

Panko Breaded and Deep Fried; Not Like your Mom used to Make

### Rosemary Corn

### Sauteed Spinach

### Fresh Vegetable Medley

### Cole Slaw

### Onion Rings

### Garlic or Plain Fries

### Steamed Broccoli

# North Seafood Bistro

## **Dessert Anyone? \$5**

Amy's Flourless Chocolate Torte

Key Lime Pie

Cheesecake

Ask about our Weekly Dessert Feature!

## **Kids Served w/ Plain FF**

Popcorn Shrimp \$5

Fish and Chips \$5

Chicken Tenders \$4

Hot Dog \$4

Buttered Noodles \$4

Cheeseburger \$4

Grilled Cheese \$4

## **Beverages (Free Refills) \$1.95**

Sweet and Unsweet Tea

Coke

Diet Coke

Sprite

Gingerale

Mello Yello

Dr. Pepper

Pink Lemonade

Full Bar Available

*We Are Now Open For Sunday Brunch! 11am-3pm*