

STARTERS

Coconut Shrimp

Four large shrimp dipped in a coconut batter and fried golden - served with a sweet chili sauce.....11-

Bistro Crab Cakes

Two jumbo lump crab cakes served with red pepper aioli and a tomato basil relish.....11-

Scallops Wrapped in Bacon

Sea scallops broiled with a hint of maple syrup - served with fresh fruit chutney.....11-

Poutine

Fresh-cut fries, homemade gravy & cheese curds.....8-

Crispy Calamari

Lightly breaded in our own seasoned flour- served with tartar and marinara sauces.....10-

Try it Rhode Island style - tossed with garlic butter & mixed sweet peppers.....11-

Spinach & Artichoke Dip

A tasty blend of spinach, artichoke hearts & cheese - served in a bread bowl with crispy tortilla chips.....10-

'South of Buffalo' Boneless Tenders

Tossed in our own sweet chipotle hot sauce. Served with chipotle bleu cheese dressing, grilled pineapple salsa & tortilla chips.....9-

Bruschetta

Fresh Roma tomatoes, garlic, basil, olive oil & balsamic glaze. Served with garlic toast points.....7-

FRESH SALADS

Served with your choice of dressing: Balsamic Vinaigrette, Ranch, Bleu Cheese, or Lite Italian.

BA Bistro Steak Salad

Sliced flat iron steak, mixed greens, tomato, cucumbers, crumbled bleu cheese, crispy fried onions.....13-

Spinach & Pear Salad

Fresh spinach, pears, bleu cheese crumbles, grape tomatoes, red onions, Craisins & candied pecans - served with a maple vinaigrette.....10-
Add pecan chicken.....7-

Caesar Salad

Romaine, croutons, Asiago cheese.....sm 4- / lg 6-
Add grilled chicken.....5-
Add grilled salmon.....8-

House Garden Salad

Mixed greens, grape tomatoes, cucumbers, red onions, carrots.....sm 4 / lg 6-

Make it a Meal!

Add-ons to any of our salads...

| | |
|------------------------------|--------------|
| Grilled Chicken..... | 5- |
| Pecan Chicken..... | 7- |
| Buffalo Tenders..... | 7- |
| Grilled Hamburger..... | 8- |
| Grilled Flat Iron Steak..... | 7- |
| Grilled Shrimp Skewer..... | 8- |
| Grilled Salmon..... | 8- |
| Grilled Scallop Skewer..... | market price |

SOUPS & CHOWDERS

French Onion Soup au Gratin

Caramelized onions simmered in a burgundy sherry broth, baked with croutons, provolone & gruyere cheeses.....6-

New England Clam Chowder

Cup / Bowl / Bread Bowl.....4- / 5- / 7.50

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

** Please inform server of any food allergies **

FROM THE GRILLE

Served with the vegetable du jour and your choice of rice pilaf, hand-cut fries, or roasted garlic mashed potatoes.

Substitute sweet potato fries.....2.50
 Substitute any of the above with a side salad.....2-
 Substitute any of the above with a Caesar salad.....2-

BBQ Baby Back Ribs

Seasoned, slow roasted then finished on open flames with our chipotle BBQ sauce.

Half rack / Full rack.....14- / 25-

Mark's Mojo Flat Iron Steak

Marinated in our Chef's tasty Mojo sauce, flame-grilled and finished with Jalapeño-cilantro butter.

8oz.....17-

Sizzling Ribeye Steak

Tender and juicy with just the right amount of marbling.

13oz.....24-

Filet Mignon

The most tender cut of all. 8oz.....23-

Prime Rib

Available Fridays & Saturdays, while it lasts!

Slow-roasted, seasoned to perfection and lightly grilled for flavor. Served with au jus and a creamy horseradish sauce.

12oz / 16oz.....21- / 26-

Add-ons to any of our Steaks:

Béarnaise.....1.50
 Sautéed onions or mushrooms.....2.50
 Bleu cheese crumbles.....2.50
 Fried Onion Rings.....2.50

About Our Steaks

Our steaks are hand-cut USDA choice western beef. We age them in our coolers for 2-3 weeks for superior flavor and tenderness.

| Rare | Medium-rare | Medium | Medium-well | Well-done |
|------------------|------------------|-------------------|-------------|------------------------|
| Red, cool center | Red, warm center | Pink, warm center | Hot center | Charred cooked through |

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06/2017

FROM THE SEA

Served with the vegetable du jour and your choice of rice pilaf, hand-cut fries or roasted garlic mashed potatoes.

Substitute sweet potato fries.....2.50
 Substitute any of the above with a side salad.....2-
 Substitute any of the above with a Caesar salad.....2-

Fresh Atlantic Haddock

Baked with white wine, lemon herb butter & seasoned crumbs.....18-

Make it "au gratin", as above plus topped with melted Monterey Jack and cheddar cheese!.....20-

Skewered Shrimp

Two skewers of mesquite-seasoned, flame grilled shrimp19-

Atlantic Salmon

Grilled to your liking or baked.....19-

New England Sea Scallops

Grilled tender sweet or baked with our lemon herb butter & seasoned crumbs.....market price

Mixed Seafood Grill

Can't decide? Try a little of each: skewered shrimp & scallops and grilled salmon.....25-

Add-ons for any of our Entrees:

Grilled Chicken.....5-
 Pecan Chicken.....7-
 Fried Clam Strips.....8-
 Fried Fantail Shrimp.....8-
 Grilled Salmon.....8-
 Grilled Shrimp Skewer.....8-
 Grilled Scallop Skewer.....market price

Crispy Fried Seafood & Such

Lightly breaded in our chef's own seasoned flour. Served with hand-cut fries & coleslaw and tartar or cocktail sauce.

Fisherman's Platter.....25-
 (Haddock, shrimp, sea scallops & clam strips)
 Atlantic Sea Scallopsmarket price
 Fantail Shrimp.....18-
 Atlantic Haddock.....18-
 Fish & Chips.....15-
 Tender Sweet Clam Strips.....16-
 Chicken Tenders.....11-

BISTRO SPECIALTIES

Tenderloin Tips

Marinated in our flavorful house marinade, then flame grilled and topped with sautéed mushrooms & onions - served with garlic mashed potatoes22-

Chicken Marsala

Tender cutlets sautéed with garlic, shallots, tomatoes and mushrooms, deglazed with Marsala wine & finished with demi-glace - served over spaghetti.....17-

Grilled Meatloaf

Fresh ground Angus beef with Gouda cheese, roasted red peppers, onions, corn and our chef's secret seasonings - baked and then flame grilled for extra flavor. Served with garlic mashed potatoes & topped with a Caribbean BBQ gravy.....15-

Pecan Crusted Chicken Breast

Breaded with a pecan crust, pan seared golden, then finished with a rum maple glaze - served over garlic mashed potatoes & with vegetable du jour.....17-

Chicken Boursin

Marinated chicken breasts, flame grilled and then topped with creamy Boursin cheese & crispy fried leeks- served with Asiago risotto.....18-

Caribbean Jerk-Seasoned Salmon

Rubbed in our special island spice, then flame grilled and topped with pineapple salsa & balsamic glaze - served over rice pilaf20-

Back Alley Mac & Cheese

A traditional favorite - our chef's own tasty cheese blend, tossed with bowtie pasta and finished with seasoned bread crumbs & diced tomatoes.....15-

Shrimp Scampi

Shrimp sautéed in a garlic white wine cream sauce with oven roasted plum tomatoes and artichoke hearts - served over spaghetti.....22-

Lobster Mac 'n' Cheese

Our chef's own tasty cheese blend, tossed with bowtie pasta and finished with a generous portion of good ol' Maine lobster.....27-

Pan Seared Sea Scallops

Savory scallops with a creamy pesto sauce, Asiago risotto & oven roasted plum tomatoes.....market price

Lemon-Rosemary Chicken

Medallions of chicken sautéed in a white wine lemon sauce with Rosemary, mushrooms, shallots, artichoke hearts & garlic. Served over Asiago risotto.....18-

Fettuccine Alfredo

Our chef's own Romano and Asiago cream sauce with a hint of garlic.....13-
Add grilled chicken.....5-
Add grilled salmon.....8-

BACK ALLEY SANDWICHES

All sandwiches served with hand-cut fries.
Substitute sweet potato fries for 2.50

Lobster BLT

Specially seasoned Maine lobster salad, bacon, lettuce & tomato - served on a grilled ciabatta.....17-

Cajun Chicken

Seasoned with Cajun spice and topped with cheddar cheese, Pico de Gallo, lettuce, tomato & onion - served on a ciabatta roll.....10-

French Connection

Thinly sliced prime rib on a ciabatta & topped with melted Swiss cheese - served with au jus.....10-

BURGERS

Served with lettuce, tomato, onion, pickle and hand-cut fries.

Burger / Cheeseburger

Topped with your choice of provolone, American, Swiss or cheddar cheese.....10-/11-

Black 'n' Bleu Burger

Seasoned with Montréal steak seasoning & topped with bleu cheese crumbles.....11-

BBQ Bacon Cheeseburger

With bacon, chipotle BBQ sauce, cheddar cheese and finished with fried onion straws.....12-

Jumbo's Back Alley Burger

Topped with smoked bacon and mac & cheese.....13-