



OCEAN BISTRO

AT THE
CAVALIER

STARTERS

FRIED CALAMARI	18
<i>crispy fried calamari with classic spicy homemade marinara sauce</i>	
BRUSCHETTAS	14
<i>toasted baguette topped with seasoned tomato sauce, olive oil, basil</i>	
PARMESAN TRUFFLE FRIES	12
<i>truffle oil seasoned crispy fries, parmesan cheese and black pepper</i>	
FRIED SHRIMP	20
<i>seasoned crispy fried shrimp with homemade spicy marinara sauce</i>	
AHI TUNA TARTARE*	21
<i>citrusy raw ahi tuna, avocado, chipotle sauce</i>	
SALMON CARPACCIO*	19
<i>thinly sliced raw salmon, capers, red onion, arugula and lemon zest</i>	

SALADS

CAESAR	14
<i>romaine lettuce, croutons, parmesan cheese, classic caesar dressing</i>	
GREEK	14
<i>tomatoes, green bell pepper, red onion, cucumber, kalamata olives, feta cheese</i>	
CAPRESE	15
<i>mozzarella fior di late, tomatoes, homemade pesto, fresh basil</i>	
CAVALIER	16
<i>mixed greens, grilled chicken, crispy bacon, avocado, boiled egg, tomatoes, blue cheese</i>	

ADD grilled shrimp 8 / grilled chicken 6 / grilled steak 10

BURGERS & PANINI

all burgers and panini served with fries

CLASSIC	15
<i>beef patty, American cheese, tomato, red onion, lettuce</i>	
BBQ	16
<i>swiss cheese, crispy bacon, BBQ sauce, onion rings</i>	
CHICKEN AVOCADO	16
<i>grilled chicken, swiss cheese, tomato, avocado, lettuce, red onion</i>	
MAHI - MAHI	20
<i>grilled fish fillet, tartar sauce, red onion, tomato, lettuce</i>	
VEGGIE DELIGHT	16
<i>plant-based patty, avocado, sautéed mushrooms, red onions, tomato</i>	
MUSHROOM STEAK	18
<i>grilled steak panini, sautéed mushrooms, Swiss cheese</i>	
CHICKEN PESTO	16
<i>grilled chicken breast panini, tomato, mozzarella cheese, basil pesto</i>	

GRILLED OCTOPUS	20
<i>grilled octopus seasoned in a peppery sauce served with mixed greens</i>	
BURRATA	18
<i>mozzarella di bufala, arugula, tomatoes, olive oil, prosciutto di parma</i>	
MOZZARELLA STICKS	12
<i>breaded, seasoned and fried mozzarella cheese with marinara sauce</i>	
GUACAMOLE & CHIPS	15
<i>classic homemade avocado guacamole with salted corn chips</i>	
CEVICHE*	21
<i>refreshing citrus marinated shrimp and white fish ceviche</i>	
SHRIMP COCKTAIL	19
<i>six cooked prawn cocktail shrimps served in a red cocktail sauce</i>	

SEASONAL SOUPS

MINESTRONE	12
<i>classic Italian homemade vegetable soup</i>	
MUSSEL SOUP	18
<i>mussels served in a rich tomato based broth with wine, garlic and parsley</i>	
SEAFOOD SOUP	28
<i>seasoned calamari, shrimps, mussels and clams in a choice of red tomato sauce or white wine sauce broth with garlic</i>	

ADD lobster tail 30 / Maine lobster 20

PIZZA

classic Italian style thin crusted pizzas made to order on homemade dough

MARGHERITA	15
<i>classic napoletana sauce, mozzarella cheese, fresh basil</i>	
VEGGIES	16
<i>mix of seasoned sautéed veggies, mozzarella cheese, fresh basil</i>	
PEPPERONI	17
<i>mozzarella cheese, fresh basil, Italian spicy salami</i>	
GAMBERETTI	18
<i>grilled seasoned shrimps, tomatoes, garlic, mozzarella cheese</i>	
CAPRICCIOSA	19
<i>olives, ham, mushrooms, artichoke hearts, mozzarella cheese</i>	
ALOHA	18
<i>classic Hawaiian, cooked ham, bacon, pineapple and cheese</i>	
BIANCA	18
<i>grilled chicken, white cream sauce and parmesan cheese</i>	

ADD grilled shrimp 8 / grilled chicken 6 / grilled steak 10



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SEAFOOD SPECIALS

SURF & TURF	70
<i>8oz fillet mignon paired with an 8oz lobster tail deliciously seasoned, served with a choice of two sides</i>	
GRILLED SHRIMP SKEWERS	22
<i>grilled shrimps marinated in garlic, lemon and herbs, threaded onto sticks and cooked to perfection</i>	
LOBSTER TAIL / MAINE LOBSTER	45 / 40
<i>lobster tail or Maine lobster cooked with butter, garlic, olive oil, lemon juice, black pepper and paprika</i>	
OCEAN BISTRO PAELLA	30 / 50
<i>homemade yellow saffron rice, grilled vegetables and seasoned seafood cooked and served in a hot pan, for one or two people</i>	
<i>ADD lobster tail 30 / Maine lobster 20</i>	
CAVALIER SEAFOOD GRILL	80
<i>house special perfect to share, grilled salmon, mahi-mahi, shrimp and lobster platter served with a choice of two sides</i>	
OYSTERS	15/ 30
<i>platter of fresh oysters, half or a full dozen</i>	
SIDE CHOICES <i>mashed potatoes / sautéed veggies / white rice / mixed greens salad</i>	

PASTA

NAPOLETANA	16
<i>homemade tomato sauce, parmesan cheese & basil, choice of penne or linguine pasta</i>	
PENNE A LA VODKA	18
<i>tossed in a rich tomato, vodka & cream sauce, topped with parmesan cheese</i>	
VEGGIE PRIMAVERA	16
<i>napoletana tomato sauce with mixed sautéed veggies, peppers, mushrooms and fresh basil, choice of penne or linguine pasta</i>	
PESTO	18
<i>homemade basil pesto sauce, parmesan cheese, choice of penne or linguine pasta</i>	
FETTUCCINE ALFREDO	19
<i>grilled chicken and crispy bacon in a creamy parmesan cheese sauce, choice of penne or linguine pasta</i>	

FROM THE GRILL



CHICKEN PARMESAN	22
<i>breaded chicken breast topped with tomato sauce, mozzarella and parmesan cheese</i>	
JUICY CHICKEN	20
<i>grilled skinless chicken breast, olive oil, lemon zest, black pepper</i>	
FISH PICCATA	29
<i>fresh mahi-mahi grilled with capers, lemon zest and olive oil</i>	
MEDITERRANEAN BRANZINO	30
<i>grilled branzino fish fillet with tomatoes, olives and capers</i>	
SALMON LUIGI	29
<i>grilled salmon fillet served with a homemade lemon garlic butter sauce</i>	
RIBEYE STEAK	36
<i>pan-fried 12oz. ribeye steak, olive oil, garlic, fresh rosemary</i>	
CHURRASCO	28
<i>grilled skirt-steak with classic chimichurri sauce</i>	
FILETTO ALLA MAFIA	30
<i>grilled beef filet with olive oil, balsamic vinegar, rosemary, oregano and thyme</i>	
CHOOSE 2 SIDES <i>mashed potatoes / sautéed veggies / white rice / mixed greens salad</i>	

FRUTTI DI MARE*	35
<i>fruit of the sea Italian linguine, fresh calamari, shrimps, mussels and clams, choice of white wine sauce or tomato red sauce</i>	
LOBSTER RAVIOLI	24
<i>seasoned lobster meat stuffed in ravioli with creamy pink sauce</i>	
SALMON BACON	22
<i>grilled salmon in a creamy parmesan sauce with crispy bacon and parsley, choice of penne or linguine pasta</i>	
SPAGHETTI CLAMS*	24
<i>fresh littleneck clams in their shells, red pepper flakes, olive oil, garlic, choice of white wine sauce or tomato red sauce</i>	
<i>ADD sautéed veggies 6 / grilled shrimp 8 / grilled chicken 6 / grilled steak 10</i>	
<i>gluten-free pasta option available</i>	



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KIDS MENU

smaller portions for children up to 10 years old

CHEESE PIZZA	13
<i>classic napoletana sauce, mozzarella cheese</i>	
CHICKEN TENDERS	12
<i>breaded chicken tenders with side of fries</i>	
CLASSIC CHEESEBURGER	14
<i>beef patty, American cheese, tomato, red onion, lettuce</i>	
PASTA	12
<i>choice of tomato, Alfredo or butter sauce</i>	
<i>choice of penne or linguine pasta</i>	

SOFT DRINKS

SODA	3
JUICE	4
LEMONADE	4
SPARKLING WATER	4
BOTTLED WATER	3
RED BULL	5

BEERS

CORONA	8
HEINEKEN	8
STELLA ARTOIS	8
BLUE MOON	8
PERONI	7
MILLER LITE	7
SAMUEL ADAMS	7

DESSERTS

TIRAMISÙ	10
CHEESE-CAKE	8
CHOCOLATE CAKE	8
KEY LIME PIE	8
ICE CREAM	6
<i>chocolate, vanilla or napolitan</i>	
AFOGATTO	8
<i>vanilla ice cream with hot espresso coffee</i>	

HOT DRINKS



ESPRESSO	3
ESPRESSO MACCHIATO	3
ESPRESSO DOPPIO	4
CAPPUCCINO	4
AMERICAN COFFEE	3
CORTADITO	3
TEA	2
LATTE COFFEE	4

EXTRA SIDES

SAUTÉED VEGGIES	6
GRILLED SHRIMP	8
GRILLED CHICKEN	6
GRILLED STEAK	10



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BREAKFAST

SEASONAL FRUIT SALAD	14
GRANOLA & YOGURT	10
AVOCADO TOAST	11
<i>ADD smoked salmon 8 / grilled chicken 6 / poached or boiled egg 4</i>	
SMOKED SALMON BAGEL*	14
<i>cream cheese, capers, red onion</i>	
SWEET WAFFLES	11
<i>topped with strawberries and whipped cream</i>	
PANCAKES	11
<i>two pancakes, butter, whipped cream, maple syrup or jelly</i>	
CROISSANT	6
<i>freshly made with butter and jelly on the side</i>	
SANDWICHES	10
<i>choice of croissant bread or toasted french baguette</i>	
BACON OR HAM WITH SWEESE CHEESE	
BASIL PESTO, TOMATO AND MOZZARELLA CHEESE	

EXTRA SIDES

BACON	4
TURKEY SAUSAGE	
SLICED SWISS CHEESE	
ROASTED SEASONED POTATOES	
TOAST BREAD	
FRENCH BAGUETTE	
FRUIT SALAD	

STEAK & EGGS

22
grilled skirt steak with two eggs (any style) served with a side of seasoned roasted potato

CAVALIER BREAKFAST

20
three eggs (choose any style) served with a side of roasted potatoes and a side option of cooked ham or bacon slices, choice of hot drink (american coffee or tea), and croissant or toasted french baguette with butter and jelly

CLASSIC OMELETTE

15
egg omelette with swiss cheese served with a side of seasoned roasted potatoes and side option of cooked ham or bacon slices.

CAPRESSE OMELETTE

13
egg omelette with mozzarella cheese, tomatoes and fresh basil pesto served with seasoned roasted potatoes

MORNING EGGS

12
two eggs cooked any style served with roasted seasoned potatoes and a side option of cooked ham or bacon slices

EGGS BENEDICT*

14
poached eggs and bacon on an english muffin topped with hollandaise sauce

TO DRINK

ESPRESSO	3
AMERICAN COFFEE	3
HOT TEA	2
ORANGE JUICE	4
APPLE JUICE	3
BELLINI	13
<i>champagne & peach juice</i>	
MIMOSA	13
<i>champagne & orange juice</i>	



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COCKTAILS

MARTINIS	16
<i>dry, dirty, apple, cosmopolitan, espresso or lychee martini</i>	
CAMPARI	16
<i>soda water, Campari, orange wedge</i>	
NEGRONI	16
<i>gin, red vermouth, Campari, soda water, orange peel</i>	
APEROL SPRITZ	16
<i>prosecco, Aperol, soda water, orange peel</i>	
BELLINI	13
<i>champagne & peach juice</i>	
MIMOSA	13
<i>champagne & orange juice</i>	
VODKA COLLINS	14
<i>vodka, orange juice, soda water, bar mix</i>	
WHITE RUSSIAN	14
<i>vodka, coffee liquor, cream</i>	
SEX ON THE BEACH	14
<i>vodka, peach schnapps, cranberry, orange juice</i>	
PALOMA	12
<i>tequila, lima soda, rim salt</i>	
GIN & TONIC	12
<i>gin & tonic water</i>	

FROZEN DRINKS

regular size 20 / double size 28

MIAMI VICE
<i>vodka or white rum, strawberry & piña colada mix</i>
DAIQUIRI
<i>vodka or white rum & mango or strawberry mix</i>
PIÑA COLADA
<i>white rum, piña colada mix, fresh pineapple</i>
MOJITO
<i>rum, classic mojito mix, fresh mint</i>
BLUE HAWAII
<i>rum, piña colada mix, pineapple juice, blue Curaçao</i>
BAHAMA MAMA
<i>vodka or rum, banana liquor, coconut mix, pineapple, orange, lemon juice with grenadine</i>

BLOODY MARY	16
<i>vodka, tomato mix, lemon juice & olives</i>	
LEMON DROP	16
<i>vodka, lemon juice, sugar, triple sec</i>	
OLD FASHIONED	16
<i>whiskey, orange slice, sugar cube, bitters, cocktail cherry</i>	
MANHATTAN	16
<i>whiskey, red vermouth, bitters</i>	
CUBA LIBRE	12
<i>rum & coke</i>	
MOJITO	16
<i>dark rum, fresh mint, brown sugar, soda water</i>	
CAIPIRINHA	14
<i>cachaça, lime, sugar</i>	
LONG ISLAND	16
<i>vodka, gin, rum, tequila, triple sec, bar mix, coke</i>	
BLUE ICED TEA	16
<i>vodka, gin, rum, tequila, blue Curaçao</i>	
BAHAMA MAMA	16
<i>rum, coconut rum, blue Curaçao, pineapple juice</i>	
MAI TAI	16
<i>rum, orange juice, lemon, grenadine</i>	

MARGARITAS

regular size 20 / double 28

frozen or on the rocks

CLASSIC
<i>tequila, triple sec, margarita mix, lemon juice, rim salt</i>
SUNRISE
<i>tequila, grenadine, orange juice, rim salt</i>
GOLD
<i>gold Patron, margarita mix, orange, lemon juice, rim salt</i>
SPICY
<i>tequila, triple sec, jalapeño, margarita mix, spicy salt rim</i>
BASIL & MANGO or STRAWBERRY
<i>tequila, triple sec, lemon juice, fresh basil, fruit mix, rim salt</i>



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WINES

SPARKLING

PROSECCO

Torresella, Italy 12 / 40

CHAMPAGNE

Ma Maison, New York 12 / 40

Veuve Clicquot, France 95

Moët & Chandon, France 105

ROSÉ

Beringer Main & Vine, California 12 / 40

WHITE

SAUVIGNON BLANC

Coastal Vines, California 12 / 40

Nobillo, 2021, New Zeland 12 / 40

PINOT GRIGIO

Coastal Vines, California 12 / 40

Santa Margherita, 2021, Italy 18 / 70

CHARDONNAY

Coastal Vines, California 12 / 40

La Crema, 2021, California 17 / 60

MOSCATO

Crane Lake, California 12 / 40

RED

CABERNET SAUVIGNON

Coastal Vines, California 12 / 40

Beringer, 2019, California 24 / 90

PINOT NOIR

Coastal Vines, California 12 / 40

Luis Jadot Bourgogne, 2019, France 18 / 70

MERLOT

Coastal Vines, California 12 / 40

MALBEC

Crane Lake, California 12 / 40

Los Clop, Reserva 2016, Argentina 17 / 60

TEMPRANILLO

12 Linajes, 2014, Ribera del Duero, Spain 21 / 80

Licenciado, Reserva 2016, Rioja, Spain 17 / 60

LIQUOR

house 14 / premium 18 / double +5

GIN

Hendricks, Bombay Sapphire

RUM

Brugal 1888, Bacardi, Captain Morgan

VODKA

Ketel One, Tito's, Absolut, Grey Goose

TEQUILA

Casa Amigos, Jose Cuervo, 1800, Patron, Don Julio

Reposado +2 / Añejo +3

WHISKEY

Crumb Royal, Maker's Mark, Jack Daniels, 7 Crown,
Johnnie Walker Black Label, Red Label or Blue Label

COGNAC

Hennessi, Courvoisier, Grandmanier

BEERS

CORONA 8

HEINEKEN 8

STELLA ARTOIS 8

BLUE MOON 8

PERONI 7

MILLER LITE 7

SAMUEL ADAMS 7

APÉRITIF 14

APEROL

CAMPARI

JAGERMEISTER

VERMOUTH

DIGESTIF 14

LIMONCELLO

FERNET

OUZO

SAMBUCA

COFFEE LIQUOR



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