

# BEACH BISTRO

Summer 2007

Happenings...

News ...

Humor...

Beach Bistro



## New Menu; Smaller Plates...Lighter Checks

The Food Channel has changed us. Sean can remember when he was the only one who knew what arugula was. We aren't going out for the "one big meal" – a steak and potato – like we used to. More often, we want the opportunity to savor a variety of foods and flavors in smaller portions.

The Bistro's menu will make a stronger turn toward the lighter plate revolution with our Summer menus. More of our menu items will be of the light plate variety – the double chop of lamb, a mini filet with a foie gras garnish, a lighter sized sea bass filet with sweet potato risotto, sweet lobster and crab cakes, braised sweetbreads Jacques Pepin. All dishes provide an abundance of flavor in smaller packages.

The Bistro Classic Entrees – Rack of Lamb, Bouillabaisse, Roast Duckling, Tenderloin and Grouper Florribean will retain their place with embellished variations of their accompaniments.

Think summer, think light, think...*Beach Bistro*.



## Coming Soon to an Area Near You – *The Bistro Bus*

After years of hearing patrons' complaints that they would "come more often if you picked us up," Sean has been pushed over the edge – he's bought a bus – a beautifully appointed, ten-seater Savannah. And pick you up is the plan. The Bus will gather you and your friends and deliver you to and from the Bistro.

Enjoy the comfort of the Bistro Bus while sipping champagne and savoring the best smoked salmon in the free world on your way to the Bistro. Have a bottle or two of great wine with dinner and enjoy worry free, on the relaxing drive back home on the Bistro Bus.

The Bistro will arrange pick-ups for Bradenton, Sarasota, Lakewood Ranch, The Concession – and even Tampa or St. Pete for a fraction of a limo or taxi price – and you get to pick the savory bites, the beverage...even the music.

Now you can call the Bistro for a reservation for a table...and the bus.



## Eat Here – *Beach Bistro Consulting Services*

We have literally hundreds of years of combined restaurant and food experience at the Beach Bistro in all aspects of hospitality operations. We encourage you to not open a restaurant without checking in with us first. We are offering a summer season consulting special – if we can talk you out of it, we will only charge you 5% of what you were going to spend. Contact (941) 778-6444 for more details or visit [www.EatHereConsulting.com](http://www.EatHereConsulting.com).

## SURFING

<b>PAN-SEARED NEW BEDFORD SCALLOPS</b>	18
<i>With an apple cider glaze</i>	
<b>"TWO RIMS" ASIAN GRILLED KEY WEST JUMBOS</b>	17
<i>With a spicy slaw and seaweed salad</i>	
<b>N'AWLINS MOSCA'S</b>	18
<i>Garlic and rosemary pan-roasted jumbo shrimp</i>	
<b>TURN THE OTHER CHEEK</b>	15
<i>Fresh grouper cheeks and throats</i>	
<b>GROUPE FLORIBBEAN</b>	17
<i>Cashew crusted with red pepper jam</i>	
<b>BISTRO GROUPE SAUTÉ</b>	17
<i>With Key lime and dill butter and capers</i>	
<b>PAN ROASTED SEA BASS</b>	16
<i>With sweet potato risotto</i>	
<b>MAPLE-GRILLED WILD NORTH ATLANTIC SALMON</b>	15
<i>With maple syrup, balsamic and fennel rosemary hash browns</i>	
<b>MARIE ANTOINETTE...let them eat (crab) cake</b>	14

## FROM THE GRASSLANDS

<b>MINI OSSOBUCO</b>	16
<i>Served on hedgehog risotto</i>	
<b>PRIME AMERICAN TENDERLOIN</b>	23
<i>Peppered with Cognac demi-glace</i>	
<b>SYRAH BRAISED BEEF</b>	14
<i>With cipollini onions and horseradish potatoes</i>	
<b>MARY'S LITTLE LAMB</b>	25
<i>American double chop, pan-seared with dauphinoise potato</i>	
<b>LOVE ME TENDER...LOVE ME TRUE</b>	14
<i>Seared tender with demi-glace, Maytag Blue and comfort mash</i>	
<b>TENDERLOIN, BREAD PUDDING AND FOIE GRAS</b>	22

## SPECIAL SELECTIONS

<b>WISCONSIN DUCKLING, DUCK, DUCK...CRÊPE</b>	15
<i>Roasted duck breast, braised leg in crêpe and pureed parsnips</i>	
<b>FOIE GRAS...life, liberty and the pursuit of happiness</b>	28
<i>Served on brioche bread pudding</i>	
<b>NOVA SCOTIA SMOKED SALMON</b>	18
<i>"The best in the free world." Really.</i>	
<b>BUTTER POACHED LOBSTER</b>	20
<i>With citrus grits, kissed with star anise</i>	
<b>LOBSTERSCARGOTS</b>	21

## BISTRO SOUP POT

<b>"ONE HELLUVA SOUP" <i>Bistro blue tomato soup</i></b>	9
<b>BISTRO BOUILLABAISSE LIGHT</b>	12
<b>MRS. MURPHY'S CHOWDER DU JOUR</b>	9

## FROM FARMER MACGREGOR'S GARDEN

<b>DUCKLING, SPINACH AND ARUGULA SALAD</b>	14
<b>BISTRO CHOPPED SALAD</b>	12
<i>Hearts of palm, celery, strawberries and Applewood smoked bacon</i>	
<b>CAESAR - Classic or blue with Maytag cheese</b>	12
<b>A WARMED BELLA ROMA TOMATO SALAD</b>	12
<b>BEEFSTEAK TOMATO MOZZARELLA STACK</b>	12
<i>With roasted peppers and chèvre</i>	

## BISTRO CLASSICS

<b>RACK OF DOMESTIC LAMB - simply the world's best</b>	58
<b>BISTRO BOUILLABAISSE, famous</b>	
<b>BOUNTIFUL: 54 ~ GENEROUS: 42</b>	
<b>ROAST DUCKLING "Long Island, Exit 69"</b>	40
<b>FOOD HEAVEN - Worth dying for!</b>	62
<b>GROUPE GRENOBLOISE</b>	38
<b>PRIME TENDERLOIN</b>	
<i>Offered in six, eight or ten ounce cuts</i>	
<b>MARKET PRICE</b>	

## BEACH BISTRO BAR MENU

<b>GRILLED POTATO PLANKS</b>	
<i>With Maytag Blue and Cheddar cheese garnish</i>	9
<b>"THE BISTRO BURGER"</b>	10
<b>REAL GROUPE SANDWICH</b>	
<i>With Key lime butter and aioli</i>	16
<b>SHRIMP "PO BOY"</b>	16
<b>UNCLE SLIM'S PLATE</b>	
<i>Maytag Blue, Wisconsin Cheddar and Bistro paté platter</i>	15

FULL DESSERT MENU AVAILABLE AT  
[WWW.BEACHBISTRO.COM](http://WWW.BEACHBISTRO.COM)



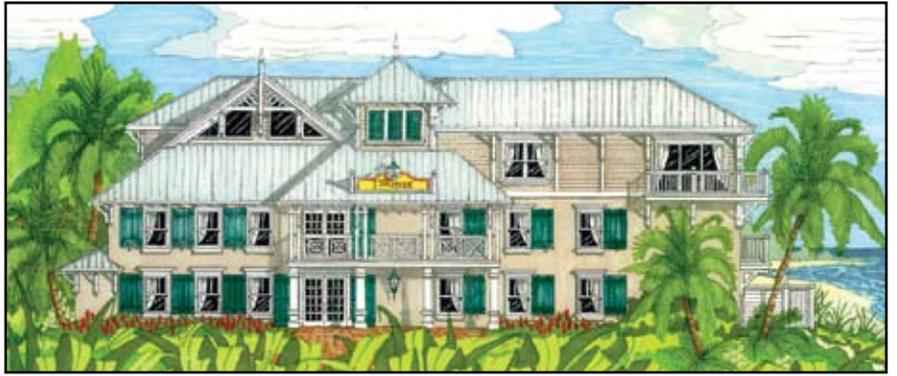
The Beach Bistro's famous Bistro Bouillabaisse... Poach to order "Novey" lobster tails, jumbo shrimp, premium market fish, shellfish and calamari. Served with clever asides of herbed garlic toast and aioli.

## Beach Inn News

Sean's ambition of operating a world-class inn of the quality of the Bistro has jumped substantially closer to reality – construction is slated for July.

The “Beach Inn” will be operated in tandem with the Tidemark Resort. Beach Residences will be sold as “fractions” – two and three bedroom residences for a “fraction” of the price of a surfside home. “The Beaches” residences will come with all of the amenities that can be expected from a Beach Bistro partnership – the best of food and wine services, provisioning, concierge services as well as all of the advantages of marina access – including bayside boat slips and... residence boats!

Imagine cocktails every evening at sunset on your third floor balcony overlooking the Gulf. Sean implores anyone who is interested in purchasing a surfside residence in the new “Bistro neighborhood” to contact him right away about a sales reservation before the residences are gobbled up for purchase by foreign princes and alien powers.



*Sean practices Bistro wine service on a golf club.*

## The Concession

Thoreau claimed “landscape architecture was the highest form of art.”

Sean was made a believer on his first tour of The Concession; the Jack Nicklaus–Tony Jacklin golf course in east Manatee county that has just been selected the “Best New Private Golf Course in America” by Golf Digest magazine.

Give Sean a call and he and Tony Jacklin will arrange a tour with The Concession's Golf Director, Jimmy Wright. The Concession's clubhouse will open in 2008. Look for “Dining Membership” reservations to become available this fall.

## Thirsty Thursdays

Every Thursday, Murphy's Bar at the Beach Bistro will host a wine event featuring special wine guests, winemakers, tastings and food pairings.

And every Thursday all wines by the glass and feature selections will be available at half-price.

The Thursday events will begin when the bar opens at 5:30pm and they will conclude at sunset.

If you enjoy sipping great and interesting wines, conviviality and sharing wine knowledge with friends, join Sean and his special wine guests every Thursday evening all Summer long.

## Murphy's Irish Joke...



For the first time in thirty years Murphy shows up in church. Father Mannix is almost overwhelmed with enthusiasm at Murphy showing up in church and gives his best sermon ever on the Ten Commandments.

At the end of mass Father Mannix races to the back of the church to find Murphy and says “Murphy it is truly great to see you in church after all these years!”

Murphy replies, “Well father, to be truthful I didn't come with the best of intentions. You see – I lost my best hat. I looked everywhere for it. Then I remembered that Sully had a hat just like it and that Sully comes to mass every Sunday and sits in the back. So I came to church to steal Sully's hat.”

“But, I decided against it. I listened to your sermon and I didn't steal the hat.”

Father Mannix says, “That's great Murphy – was it because of what I preached about the Seventh Commandment – Thou shalt not steal?”

“No Father, it was the Sixth – Thou shalt not commit adultery. I remembered where I left my hat.”



*Think summer, think light, think... Beach Bistro*

## Beach Bistro News Bites

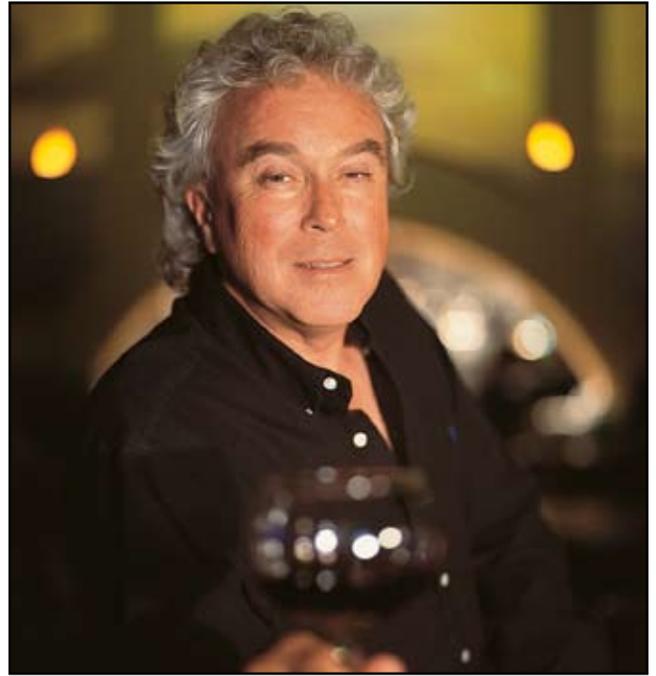
**Murphy's Bar...** The Bistro Bar Menu will be embellished this summer – the Bistro's small plate offerings will be available every night in the bar...as well as the area's only *real grouper sandwich* – fresh and locally caught.

Murphy's Bar also boasts the area's two most charming restaurant personalities; Fred Sullivan and Bistro resident artist, Jeff Tarr. Sully flips the "Murphy's Bar" sign over to "Sully's" when Sean leaves the room; but everyone knows who's really in charge – *Sully!*

**Skip at Sunset...** You should never skip a sunset – and you shouldn't miss Skip at sunset at the Beach Bistro. Wednesday through Sunday, Bistro piano jazz artist Skip Cook will play for jazz and sunset fans on the beach before moving inside to Murphy's Bar at the Bistro for the evening's piano entertainment.

**Yo Sushi!...** Chef Wheeler can roll with the best of them. Every night, the bar will offer sushi specials as well as the regular great bar features – *the burger* and *real grouper sandwich*.

**Beach Bistro Luncheons and Larger Parties...** The Bistro doesn't serve lunch but will arrange private luncheons in our beautiful surfside dining room for parties of 20 to 60. Parties of up to 18 can be seated in the semi-private area of Murphy's Bar.



*Stop by Murphy's Bar and raise a glass with Sean*

**BEACH  
BISTRO**

*Free Irish joke inside*



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### **JAMES BEARD FOUNDATION**

*Beard Invitation – September, 2005*

### **ZAGAT GUIDE**

*Best food and service in Florida*

*Top Restaurants in America*

### **FLORIDA TREND**

*Golden Spoon Hall of Fame*

*Eight Golden Spoons*

### **WINE SPECTATOR**

*Award of Excellence: 12 years*

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