

# CRICKETS

## marcelo's bistro

### Appetizers

#### **Grilled Quesadillas \$12**

Flour Tortilla with Shredded Cheese,  
Sour Cream, and Pico de Gallo  
Add Grilled Chicken or Vegetables \$2

#### **Savory Chicken Wings \$15**

Ten (10) Hot, Mild, Garlic, Teriyaki or Naked<sup>GF</sup>  
served with Celery Sticks and Blue Cheese Dressing

#### **Chicken Fingers \$12**

Four (4) Chicken Tenders and French Fries  
With your choice of Honey Mustard, BBQ Sauce,  
Hot or Mild Buffalo Sauce

#### **Margherita Flat Bread \$12**

Grilled Flat Bread with Roasted Tomato Sauce,  
Fresh Buffalo Mozzarella and Basil

#### **Nachos Grande \$12**

Multi-Color Corn Tortilla Chips topped with  
Marinated Chicken, Melted Mozzarella and Cheddar  
Cheese, Green Onions, Cilantro, Pico De Gallo, Sour  
Cream, Black Olives and Jalapeño  
Add Grilled Chicken or Beef \$2

#### **Tropical Shrimp Martini \$10<sup>GF</sup>**

Broken Shrimp, Avocado, Mango, Cilantro,  
Lime and Cocktail Sauce

#### **Crispy Fried Calamari \$11**

With Olives, Tomato and Cajun Remoulade

#### **Crab Cakes \$14**

Maryland Style Crab Cakes with Tropical Coleslaw  
and Cajun Remoulade

#### **Hummus \$12**

Served With Carrot Sticks, Celery, Red Peppers,  
Cucumbers, Black Olives and Warm Pita Bread

#### **Fruit Plate \$11<sup>GF</sup>**

Assorted Melons and Fresh Berries

<sup>GF</sup> Gluten Free

All fried menu items are prepared with 0g Trans Fat Oil  
A 17% Service Charge will be added to parties of 6 or more

4.20.16

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### Salads

#### **Caesar Salad \$10**

Hand-Broken Hearts of Romaine  
Lightly tossed with Caesar Dressing,  
Parmesan Cheese and Croutons  
**Add Grilled Chicken \$2 or Blackened Salmon \$4**

#### **Chef's Salad \$12<sup>GF</sup>**

Mixed Greens, Chopped Eggs, Turkey,  
Ham, Chopped Bacon, Swiss,  
Tomato, Ranch Dressing

#### **Lump Crab and Shrimp Salad \$15<sup>GF</sup>**

Romaine Lettuce tossed with Tomatoes,  
Cucumbers, Lemon Vinaigrette topped  
with Avocado, Marinated Shrimp,  
Jumbo Lump and Back Fin Crab

#### **Italian Chopped Salad \$13**

Mixed Greens, Blue Cheese, Candied Pecans,  
Mandarin Oranges, Greek Olives, Cucumbers  
and Tomatoes with Grilled Focaccia Bread  
tossed in Raspberry Vinaigrette Dressing  
**Add Grilled Chicken \$2 or Blackened Salmon \$4**

#### **Mexican Steak Salad \$15<sup>GF</sup>**

Romaine Lettuce, Cilantro Marinated Flank Steak,  
Black Beans, Avocado, Corn, Tomatoes, Crispy  
Tortilla, with Ranch Dressing

#### **Oriental Salad \$12**

Mixed Greens, Shredded Carrots, Shaved Red Onion,  
Sugar Snap Peas, Cashews, Sesame Seeds,  
Mandarin Orange, Cucumbers, Grilled Tofu,  
Asian Sesame Dressing  
**Add Grilled Chicken \$2**

### Soups

**Cup \$3    Bowl \$5**

**Soup Du Jour**

**Chicken Vegetable**

**Cioppino "Conch Style"**

Classic Florida Keys Conch Chowder with a  
Twist adding Shrimp, Crab and Mussels served  
with Cheese Straws



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### Sandwiches & Wraps

All Sandwiches and Wraps served with French Fries, Homemade Honey Mustard Potato Salad, Coleslaw or Carrot Sticks and Celery

**Gluten Free Bread available.**

### **Chicken Salad Sandwich \$12**

Marinated Chicken tossed with Carrots, Celery, Mayonnaise, Pickle Relish, Lettuce, Tomato, and Red Onion on a Jumbo Croissant

### **Mahi-Mahi Sandwich \$16**

Grilled or Blackened, served with a Spicy Cajun Remoulade, on a bed of Cole Slaw on Toasted Bun

### **Reuben Sandwich \$12**

Hot Steamed Corned Beef on Marble Rye with Sauerkraut, Swiss cheese and Thousand Island Dressing

### **New England Lobster Roll \$18**

Fresh Lobster Salad served inside two split top rolls

### **California Turkey Wrap \$12**

Oven-Roasted Turkey on a Whole Wheat Tortilla with Bacon, Avocado, Lettuce, Tomato, Pepper Jack Cheese and Ranch Aioli

### **Fish Taco \$14**

**Topped with Tropical Cole Slaw and a Spicy Florida Tartar Sauce**

### **Buffalo Chicken Wrap \$14**

Chicken Tenders Tossed with Mild or Hot sauce with Ranch Aioli and Iceberg Lettuce and Tomatoes in a Whole Wheat Tortilla

### **Miami Burger \$14**

8oz. Grilled Angus Chuck topped with Sliced Ham, Swiss Cheese, Pickles and Dijon Mustard

### **The Tampa Burger \$12**

8oz. Grilled Angus Chuck served with Lettuce, Tomato and Red Onion with your Choice of Swiss, Cheddar or American cheese

### **Black Bean Burger \$11**

Black Bean Burger topped with Fresh Avocado and served with Tropical Cole Slaw

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### Entrées

All Entrees Served with House Salad or Soup Du Jour

#### **Pasta Primavera \$15**

Penne Pasta with Choice of Alfredo or Marinara  
Sauce Tossed with Fresh Vegetables  
Add Grilled Chicken \$2; Add Shrimp or Salmon \$4

#### **Shrimp and Grits \$22**

Spicy Sautéed Jumbo Shrimp over  
Creamy Corn Grits

#### **Balsamic & Bourbon Glazed N.Y. Strip \$ 34<sup>GF</sup>**

16oz N.Y. Strip Grilled and Brushed with our  
Homemade Glaze with Sautéed Green Beans and  
Roasted Fingerling Potatoes

#### **Grilled Salmon with Asparagus Risotto \$24<sup>GF</sup>**

Sautéed Wild Mushrooms and a Green Pea Essence

#### **Chicken Marsala \$17**

Pan Seared Chicken Breast topped with  
Sautéed Mushrooms, Marsala Sauce served with  
Creamy Pesto Penne Pasta and Green Beans

#### **Lobster Pot Pie \$26**

Traditional Pot Pie with Fresh Lobster in a  
Newberg Style Cream Sauce topped with Puff Pastry

### Giuseppe's Pizza

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#### ***Create-Your-Own Masterpiece \$13***

14" Shell with Your Choice of Traditional Pizza  
Sauce, Alfredo or Roasted Garlic Olive Oil, then we  
add our Cheese Blend and the rest is up to you

#### ***Additional Toppings \$1.50 each***

Extra Cheese, Buffalo Mozzarella, Grilled Chicken,  
Pepperoni, Sausage, Bacon, Ham, Anchovies,  
Mushrooms, Green Peppers, Pineapple, and Grilled  
Veggies

#### ***Loaded Pizza \$17.50***

Pizza loaded with Pepperoni, Sausage, Ham, Onions,  
Mushrooms and Green Bell Peppers

#### ***Meat Lovers Pizza \$19.50***

Pizza loaded with Pepperoni, Sausage, Ham, Bacon,  
Ground Beef and Canadian bacon

**Gluten Free Crust Available**

**GF** Gluten Free

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### Champagne & Sparkling Wines

Cuvvee Dom Perignon, France	\$350
Moet et Chandon Imperial	\$155
Korbel Brut	\$62
Martini & Rossi Asti Cinzano	\$55
J Roget	\$30
J Roget Split	\$8

### Chardonnay

Sterling Vineyards, Napa	\$65
Chateau St. Michelle, Washington	\$39
Irony Signature, California	\$10 gls. \$39
Estancia 'Pinnacles', Monterey	\$10 gls. \$36
Robert Mondavi Private Reserve, California	\$39
Kendall Jackson, California	\$10 gls. \$37

### Sauvignon Blanc

Sterling Vineyards, Napa	\$40
Brancott, New Zealand	\$9 gls. \$32

### Alternative White Wines

Chateau St. Michelle Riesling, Washington	\$40
Ruffino Pinot Grigio, Italy	\$10 gls. \$37
Robert Mondavi Moscato, California	\$8 gls. \$26
Berringer White Zinfandel, California	\$9 gls. \$30

### Cabernet Sauvignon

Chateau St. Michelle Cabernet, Washington	\$65
Estancia Paso Robles, California	\$9 gls. \$32
Sterling Vinter Collection, California	\$50
Woodbridge Robert Mondavi, California	\$8 gls. \$26
Francis Ford Coppola, Sonoma	\$48

### Pinot Noir

Robert Mondavi, California	\$8 gls. \$26
La Crema, California	\$57

### Merlot

Woodbridge Robert Mondavi, California	\$9 gls. \$32
Irony, California	\$42

### Alternative Red Wines

Diseno Malbec, Argentina	\$9 gls. \$32
Ruffino Chianti, Italy	\$10 gls. \$36
Montevina Zinfandel	\$38
Oxford Landing Shiraz, Australia	\$9 gls. \$32

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### Mixed Drinks

#### **Raspberry Lemon Drop \$10**

Absolut Raspberry and Chambord  
a Berry Twist on a Lemon Drop

#### **Pear Martini \$10**

Absolut Pears with a Sweet and Sour Kick

#### **The Floridian \$8**

Vodka, Grape Pucker and Sweetness

#### **Watermelon Cooler \$8**

Vodka, Fresh Watermelon Delight

#### **Classic Martini \$10**

Bombay Sapphire Gin Martini Served Up,  
Shaken Not Stirred

#### **Silver Tequini \$10**

1800 Silver Tequila, Triple Sec and Fresh Lime.  
A 'Margarita Martini'

#### **Sweet Sensation \$10**

Bacardi Rum, Peach Schnapps & Coconut  
Blended into a Frozen Treat

#### **Purple Tea \$10**

Skyy Vodka, Beefeater Gin, Blue Curacao & Chambord  
in a Berry Version of a Long Island

#### **Island Mai Tai \$10**

Captain Morgan Spice, Juices  
Mixed into a Fruity Delight

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