To Start

BERMUDA FISH CHOWDER 11.75
traditional fish soup laced with Bermuda black rum and sherry pepper

MICKEY'S BASKET *(V)* **12.75**
avocado, grape tomatoes, Bermuda onion, crispy tortilla basket, lemon & basil olive oil

CAPRESE *(V)* **14.75 / 24.00**
fresh mozzarella, wine ripe tomato, arugula, basil olive oil

FISH CAKE 13.75
seared homemade cod and potato fish cake, garden salad, tartar sauce

HALF AVOCADO & SHRIMPS SALAD 15.75
"marie rose" dressing, boston lettuce, tomatoes

TUNA CARPACCIO 17.75
yellow fin tuna, fresh tomato, capers, olives, arugula leaves, lemon olive oil

VEAL "TONNATO" 16.75
thinly sliced roasted veal, Italian tuna sauce, capers, romaine leaves

CALAMARI 14.00
golden fried calamari rings, spicy marinara sauce

Favorites

SUSHI ROLL PLATTER 22.00
tuna roll, philly roll, california roll, wasabi, pickled ginger, seaweed salad

MARINATED LOCAL FISH 33.00
grilled marinated vegetables, aromatic oil

GRILLED PRAWNS 35.00
grilled herb coated jumbo shrimps, spinach leaves salad, lemon grass dressing

GRILLED SIRLOIN STEAK, "CAFÉ DE PARIS" 34.75
chopped tomato, mozzarella & basil, warm vegetable salad

CHICKEN PAILLARD 30.00
chopped tomato, mozzarella & basil, arugula salad, shaved parmesan

Burgers & Sandwiches

Served with French Fries or House Salad

"MICKEY"S" BURGER 18.00
8oz house made burger, lettuce, tomato
each additional topping $1
cheddar cheese, bacon, sasuteed onions, mushrooms

TUNA SPINACH WRAP 18.00
tuna, chives and celery salad, lettuce, tomato & avocado

SMOKED SALMON BAGEL 22.00
sour cream-cream cheese dressing, red onions, capers

GRILLED PORTOBELLO & GOAT CHEESE PANINI *(V)* **22.00**
grilled zucchini & carrots, basil pesto

FISH SANDWICH CIABATTA 25.00
grilled local herb marinated fish, avocado, lettuce & tomato, tartar sauce

STEAK PANINI 24.00
grilled marinated Teres major, fire roasted bell peppers, ancho mayonnaise, jarlsberg cheese

MOZZARELLA, PARMA HAM, AVOCADO PANINO 18.75
basil oil

Entrée Salads

CAESAR *(V)* **19.00**
romaine, aioli dressing, parmesan, garlic croutons i ***add grilled chicken or steamed shrimps*** *24*

CHICKEN MANGO 24.00
mesclun leaves, grilled chicken, mango, strawberries, grapes and avocado, curry dressing

SALAD PLATE *(V)* **20.00**
roasted beets, carrots, tomato, green beans, asparagus & faro

YOUNG SPINACH & SHREDDED RADICCHIO *(V)* **23.00**
sliced mushrooms, goat cheese crumbles, grape tomatoes, roasted pine nuts, dijon mustard dressing

BOW TIE PASTA SALAD 23.00
green peas, gruyere cheese, cucumber, grape tomato, basil – lemon dressing

MEDITERRANEAN SEAFOOD 25.00
calamari, bay scallops, octopus, shrimps, vegetable julienne, herbs, lemon and extra virgin olive oil dressing

TUNA "NICOISE" 30.00
seared marinated tuna, green beans, tomato, boiled eggs, calamata olives, lemon vinaigrette

FRUIT DELIGHT *(V)* **25.00**
composition of seasonal sliced fruit choice of lemon sorbet or cottage cheese

Pasta, Pizza & More...

SPAGHETTI "MARINARA" 18.00
tomato sauce, basil, shaved parmesan

PENNE PRIMAVERA *(V)* **19.75**
sautéed vegetable medley, cherry tomatoes, basil, shaved parmesan

FETTUCCINE BOLOGNESE 19.75
beef ragout, tomato, parmesan shavings, italian herbs

SPAGHETTI ALLO SCOGLIO 24.75
mixed seafood, white wine, garlic, chili, basil, tomato sauce

DAILY PASTA SPECIAL 24.00
please ask your waiter

ASPARAGUS & GOAT CHEESE QUICHE *(V)* **19.00**
balsamic vinegar reduction, frisée salad, lemon grass vinaigrette

9" PIZZA MARGHERITA *(V)* **18.00**
each additional topping $1.50
mushrooms, bell peppers, pepperoni, ham, olives, artichokes, pineapple

Side orders

BRUSCHETTA 7.00

FRENCH FRIES 7.00

ONION RINGS 7.00

Prices are subject to 17% service charge
(V) = Vegetarian
Any split items will incur a $6.50 surcharge

LUNCH MENU