

CRICKETS

marcelo's bistro

Appetizers

Grilled Quesadillas \$14

Flour Tortilla with Shredded Cheese,
Sour Cream Drizzle and Pico de Gallo
Add Grilled Chicken \$4 or Vegetables \$ 2

Savory Chicken Wings \$17

Ten Hot, Mild, Garlic, Teriyaki or Naked^{GF} Wings
Served with Celery Sticks and Blue Cheese Dressing

Chicken Fingers \$15

Four Chicken Tenders and French Fries
Choice of Honey Mustard, BBQ Sauce, Ranch
Hot or Mild Buffalo Sauce

Margherita Flat Bread \$14

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

Buffalo Shrimp \$17

Eight Homemade, Breaded and Fried Shrimp,
Served with Hot or Mild Sauce
Blue Cheese Aioli and Celery Sticks

Nachos Grande \$14

Multi-Color Corn Tortilla Chips topped with
Melted Mozzarella and Cheddar Cheese,
Green Onions, Cilantro, Pico De Gallo, Sour Cream,
Black Olives and Jalapeño
Add Grilled Chicken or Beef \$4

Traditional Shrimp Cocktail \$17^{GF}

Eight Poached Jumbo Shrimp
Lime Wedge and Cocktail Sauce

Crab Cakes \$16

Maryland Style Crab Cakes with Coleslaw
And Cajun Remoulade

Mozzarella Sticks \$14

Crispy Fried Mozzarella with Marinara Dipping Sauce

Hummus \$14

Served with Carrot Sticks, Celery, Red Peppers,
Cucumbers, Kalamata Olives and Warm Pita Bread

Fruit Plate \$13^{GF}

Assorted Melons and Fresh Berries

Extra Sauces and Dressings available for .50¢ per portion

^{GF} Gluten Free

All fried menu items are prepared with 0g Trans Fat Oil
\$5.00 Sharing Charge on all Salads, Sandwiches and Entrees
A 17% Service Charge will be added to parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

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Salads

Caesar Salad \$13

Hand-Broken Hearts of Romaine
Lightly tossed with Caesar Dressing,
Parmesan Cheese and Croutons

**Add Grilled Chicken \$6,
Blackened Salmon, or Grilled Shrimp \$8**

Caprese Salad \$14

Sliced Tomato, Fresh Mozzarella, Basil, Pesto,
Balsamic glaze, Arugula and Toasted Pita Bread

Chef's Salad \$16

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

Lump Crab and Shrimp Salad \$18^{GF}

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

Italian Chopped Salad \$16

Mixed Greens, Blue Cheese, Candied Pecans,
Mandarin Oranges, Greek Olives, Cucumbers,
Tomatoes with Grilled Focaccia Bread
Tossed in a Raspberry Vinaigrette

**Add Grilled Chicken \$6,
Blackened Salmon, or Grilled Shrimp \$8**

Mexican Steak Salad \$18^{GF}*

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

Oriental Salad \$16

Mixed Greens, Shredded Carrots, Shaved Red Onion,
Sugar Snap Peas, Cashews, Sesame Seeds,
Mandarin Orange, Cucumbers, Grilled Tofu,
Asian Sesame Dressing

**Add Grilled Chicken \$6,
Blackened Salmon, or Grilled Shrimp \$8**

Soups

Cup \$4 Bowl \$6

Soup Du Jour

Chicken Vegetable

Cioppino "Conch Style"

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

Extra Sauces and Dressings available for .50¢ per portion

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Sandwiches & Wraps

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

Gluten Free Bread available.

Chicken Salad Sandwich \$15

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

Mahi-Mahi Sandwich \$18

Grilled or Blackened, with a Spicy Cajun Remoulade, Cole Slaw
On a Toasted Bun

Reuben Sandwich \$16

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

French Dip \$16

Thinly Sliced Roast Beef Served Hot on a Fresh Hoagie Roll with Provolone Cheese, Au Jus and Garlic Aioli

California Turkey Wrap \$16

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

Tuscan Grilled Chicken Sandwich \$16

Grilled Chicken Breast, on Brioche Kaiser Roll with Sundried Tomato Pesto, Basil and Fresh Mozzarella

Buffalo Chicken Wrap \$16

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

Cricket's Burger

Cricket's Burger* \$15

Grilled 8oz Angus Chuck your choice of American, Swiss or Cheddar Cheese

Choose Your Toppings

Add \$1.25 each

Jalapenos, Sautéed Onions, Sautéed Mushrooms, Bleu Cheese Crumbles, Bacon, Ham, Fried Egg, Avocado, Fried Onion Rings (2)

Crab Meat Add \$2.50

Black Bean Burger \$14

Black Bean Burger topped with Fresh Avocado and Cole Slaw

Extra Sauces and Dressings available for .50¢ per portion

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Entrées

All Entrees Served with House Salad or Soup Du Jour

Pasta Primavera \$17

Penne Pasta with Alfredo or Marinara Sauce
Tossed with Fresh Vegetables

**Add Grilled Chicken \$6,
Blackened Salmon, or Grilled Shrimp \$8**

Shrimp Scampi \$25

6 Sautéed Jumbo Shrimp,
With White Wine, Lemon and Garlic, and Tomatoes served
over linguini pasta with Focaccia bread

Balsamic & Bourbon Glazed N.Y. Strip* \$38 ^{GF}

16oz N.Y. Strip Grilled and Brushed with our Homemade
Bourbon Glaze with Sautéed Green Beans and Sautéed
potatoes

Grilled Salmon \$25 ^{GF}

Sautéed Cannellini Beans, Sorrel, Artichoke Hearts,
Asparagus and Mustard Cream Sauce

Chicken Marsala \$20

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

Pan Seared Pork Loin \$20

Pan Seared Marinated 10oz Pork Loin, with
Braised Red Cabbage, Mashed Sweet Potato and Pan
Gravy

Pizza

Create-Your-Own Masterpiece \$16

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

Veggie Lovers Pizza \$20

Pizza topped with Mushrooms, Onions, Peppers, Olives,
and Tomatoes

Meat Lovers Pizza \$22

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

Gluten Free Crust Available

Extra Sauces and Dressings available for .50¢ per portion

^{GF} Gluten Free

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Champagne & Sparkling Wines

Cuvree Dom Perignon, France	\$350
Moet et Chandon Imperial	\$155
Korbel Brut	\$62
Martini & Rossi Asti Cinzano	\$55
J Roget	\$30
J Roget Split	\$9

Chardonnay

Sterling Vineyards, Napa	\$65
Chateau St. Michelle, Washington	\$39
Irony Signature, California	\$12 gls. \$39
Estancia 'Pinnacles', Monterey	\$11 gls. \$36
Robert Mondavi Private Reserve, California	\$39
Kendall Jackson, California	\$11 gls. \$37
House Chardonnay	\$9 gls.

Sauvignon Blanc

Sterling Vineyards, Napa	\$40
Brancott, New Zealand	\$11 gls. \$32
House Sauvignon Blanc	\$9 gls

Alternative White Wines

Chateau St. Michelle Riesling, Washington	\$40
Ruffino Pinot Grigio, Italy	\$12 gls. \$37
Mondavi Moscato, California	\$9 gls \$26
Berringer White Zinfandel, California	\$11 gls \$30

Cabernet Sauvignon

Chateau St. Michelle Cabernet, Washington	\$65
Estancia Paso Robles, California	\$11 gls. \$32
Sterling Vinter Collection, California	\$50
Woodbridge Robert Mondavi, California	\$11 gls. \$28
Francis Ford Coppola, Sonoma	\$48

Pinot Noir

Robert Mondavi, California	\$11 gls \$28
La Crema, California	\$57
House Pinot Noir	\$9 gls

Merlot

Woodbridge Robert Mondavi, California	\$11 gls. \$32
Irony, California	\$42
House Merlot	\$9 gls

Alternative Red Wines

Diseno Malbec, Argentina	\$11 gls. \$32
Ruffino Chianti, Italy	\$11 gls. \$36
Montevina Zinfandel	\$38
Two Lands Shiraz, Napa	\$11 gls. \$32

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Beers

Domestics

Budweiser	\$6.25
Bud Light	\$6.25
Coors Light	\$6.25
Miller Lite	\$6.25
Coors Light	\$6.25
Michelob Ultra	\$6.25
Sam Adams	\$6.75
Goose Island IPA	\$7.00
Omission ^{GF}	\$7.00
O'Douls NA	\$5.50

Imports

Heineken	\$6.75
Guinness Draught	\$7.50
Stella Artois	\$6.75
Corona	\$6.75
Corona Light	\$6.75
Magners Cider	\$7.00
<u>Drafts</u>	
Bud Light	\$6.00
Indy IPA	\$7.00
Shock Top	\$6.00
Stella	\$7.00

Now Featuring Local Florida Craft Beers



Ask your server for details.

Mixed Drinks

Raspberry Lemon Drop \$11

Absolut Raspberry and Chambord
a Berry Twist on a Lemon Drop

Pear Martini \$11

Absolut Pears with a Sweet and Sour Kick

The Floridian \$11

Vodka, Grape Pucker and Sweetness

Watermelon Cooler \$11

Vodka, Fresh Watermelon Delight

Classic Martini \$11

Bombay Sapphire Gin Martini Served Up,
Shaken Not Stirred

Silver Tequini \$11

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

Sweet Sensation \$11

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

Purple Tea \$11

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

Island Mai Tai \$11

Captain Morgan Spice, Juices
Mixed into a Fruity Delight