

# CRICKETS


## marcelo's bistro

### Appetizers

#### Grilled Quesadillas \$14

Flour Tortilla Cheddar and Mozzarella Cheese  
Sour Cream Drizzle and Pico de Gallo  
Add Grilled Chicken \$4 or Vegetables \$ 2

#### Savory Chicken Wings \$17

Eight Wings with Hot, Mild, Sweet Thai chili, Garlic  
Mild Parmesan, Sticky Teriyaki or Naked   
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

#### Pretzel Sticks \$12

Beer Cheese Sauce & House Made Mustard

#### Loaded Fries \$12

Cheese sauce, Bacon, Green onions & Sour cream

#### Buffalo Shrimp \$17

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

#### Nachos Grande \$14

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

#### 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 \$14 \*

Assorted Melons and Fresh Berries

 Gluten Free  Vegan  Vegetarian

Extra Sauces and Dressings available for .50¢ per portion

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 \$14

Romaine Lightly tossed with Caesar Dressing,  
Parmesan Cheese and Croutons

*Grilled or Blackened Chicken \$6,*

*Grilled or Blackened Shrimp or Salmon \$8*

#### Chef's Salad \$16

Turkey, Ham, Chopped Bacon, Swiss Cheese, Sliced eggs  
& Tomato Served on Mixed Greens with Ranch Dressing

#### Lump Crab and Shrimp Salad \$19

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

#### Quinoa Salad \$14

Avocado, Cilantro, Feta, Chickpeas, Tomato, Cucumber,  
Olives, Mixed greens, in a Cider vinegar & olive oil  
dressing served with Pita Wedges

*Grilled or Blackened Chicken \$6,*

*Grilled or Blackened Shrimp or Salmon \$8*

#### Italian Chopped Salad \$16

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

*Grilled or Blackened Chicken \$6,*

*Grilled or Blackened Shrimp or Salmon \$8*

#### Mexican Steak Salad \$18

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

### Soups

Cup \$4 Bowl \$6 Bread Boule \$8

Soup Du Jour

Chicken Vegetable

Cioppino "Conch Style"

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



Gluten Free



Vegan



Vegetarian

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### Sandwiches & Wraps

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

### Customize your Sandwich

Whole wheat wrap, Hoagie roll, Brioche Kaiser roll, Rye, Texas Toast, Wheat, White & Gluten free

### **Reuben Sandwich \$16**

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

### **Mahi-Mahi Sandwich \$18**

Grilled or Blackened, with a Spicy Cajun Remoulade & Cole Slaw

### **Everything Bagel BLT \$15**

Grilled Cheese style with extra Sharp Cheddar, Bacon, lettuce & Tomato

### **Vegan Wrap \$16**

Spicy Black Bean Patty, Hummus, Tomato, Roasted Red Peppers, Lettuce, Avocado served with a Fresh Fruit Cup

### **Shrimp po' boy \$17**

Fried shrimp with lettuce, tomato and Cajun remoulade Served on a hoagie roll

### **French Dip \$16**

Thinly Sliced Roast Beef Served Hot with Provolone Cheese, Au Jus and Garlic Aioli Served on a hoagie roll

### **California Turkey Wrap \$16**

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

### **Southern Style Fried Chicken Sandwich \$16**

Buttermilk fried chicken breast with BBQ sauce, Sliced pickles and a Crunchy slaw

### **Buffalo Chicken Wrap \$16**

Chicken Tenders Tossed in Mild or Hot sauce with Ranch Aioli, Iceberg Lettuce & Tomatoes on a whole wheat tortilla

### Cricket's Burger

### **Cricket's Burger\* \$16**

Grilled 8oz Angus Beef 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

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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

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

#### **Spicy Honey Garlic Shrimp \$24**

Sautéed Shrimp with a Honey Garlic Glaze  
Stir Fried Vegetables & Parmesan Quinoa

#### **Balsamic & Bourbon Glazed N.Y. Strip\* \$38**

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

#### **Grilled Salmon \$25**

Jasmine rice, Sesame seeds, Green onions, Carrots, Baby  
vegetables, pickled onions and a teriyaki glaze

#### **Chicken Marsala \$20**

Pan Seared Chicken Breast topped with  
Sautéed Mushrooms, Marsala Sauce with  
Mashed Potatoes and Green Beans

#### **Fish & Chips \$20**

Beer Battered Haddock with Fries & Tartar sauce

#### **Homemade Chicken N' Waffles \$20**

Buttermilk Fried chicken breast with a Fresh made waffle  
Maple Siracha Glaze and Green and Red peppers

### Pizza or Flatbread

#### **Create-Your-Own Pizza \$16**

14" Crust with Your Choice of Traditional Pizza Sauce,  
Alfredo or Roasted Garlic Olive Oil & Three cheese  
Blend.

#### **Build Your Own Flat Bread \$14**

Choice of Traditional, Garlic, Alfredo, Pesto, Mild,  
Or BBQ.

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

Pepperoni, Sausage, Bacon, Ham, Grilled or Crispy  
Chicken, Buffalo Mozzarella, Spinach, Mushrooms, Green  
Peppers, Avocado, 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

#### **Margherita Pizza \$21**

Fresh Tomato's, Pizza Sauce, Buffalo Mozzarella and  
Basil

**Gluten Free Crust Available**

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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
Ruffino Prosecco Split	\$9

### Chardonnay

Kim Crawford NZ	\$12 gls.	\$55
Estancia 'Pinnacles', Monterey CA	\$11 gls.	\$36
Robert Mondavi Private Reserve CA		\$39
Sterling Vineyards, Napa		\$65
Chateau St. Michelle, WA		\$39
Kendall Jackson CA	\$11 gls.	\$37
House Chardonnay	\$9 gls.	

### Sauvignon Blanc

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

### Alternative White Wines

Chateau St. Michelle Riesling, WA		\$40
Ruffino Pinot Grigio, Italy	\$12 gls	\$37
Mondavi Moscato CA	\$9 gls	\$26
Stella Rosa Moscato, Italy	\$12 gls	\$55
Berringer White Zinfandel CA	\$11 gls	\$30
House Sauvignon Blanc	\$9 gls	

### Cabernet Sauvignon

Sterling Vinter Collection, CA		\$50
Chateau St. Michelle Cabernet, WA		\$65
Estanica Paso Robles, CA	\$11 gls.	\$32
Woodbridge Robert Mondavi, CA	\$11 gls.	\$28
Intrinsic Cabernet, Columbia Valley, WA		\$60

### Pinot Noir

Robert Mondavi CA	\$11 gls	\$28
La Crema CA		\$57
House Pinot Noir	\$9 gls.	

### Merlot

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

### Alternative Red Wines

Diseno Malbec, Argentina	\$11 gls.	\$32
Ruffino Chianti, Italy	\$11 gls.	\$36
Intrinsic Red Blend, Columbia Valley, WA		\$60
Dreaming Tree Crush, North Coast, CA	\$13 gls.	\$51

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### Beers

#### Domestics

Budweiser  
Bud Light  
Coors Light  
Miller Lite  
Coors Light  
Michelob Ultra  
Sam Adams  
Goose Island IPA  
Omission <sup>GF</sup>  
O'Douls NA

\$6.25  
\$6.25  
\$6.25  
\$6.25  
\$6.25  
\$6.25  
\$6.75  
\$7.00  
\$7.00  
\$5.50

#### Imports

Heineken  
Guinness Draught  
Stella Artois  
Corona  
Corona Light  
Magners Cider

\$6.75  
\$7.50  
\$6.75  
\$6.75  
\$6.75  
\$7.00

#### Drafts

Bud Light  
Local IPA  
Shock Top  
Stella

\$6.00  
\$7.00  
\$6.00  
\$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

#### **Gator Bite \$11**

Absolut, Blue Curaçao, Juices and Grenadine

#### **Pink Gin Berry \$11**

Blend of Pink Gin, Prosecco and Fruit Juices

#### **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

#### **Spicy Martini \$11**

Locally Distilled Yappy Dog Vodka, & Jalapenos in a  
Sweet and Spicy Martini