

Soups

Crab & Corn Bisque

delicate crab and sweet Jersey corn in a rich sherry cream 6/8

Bistro 14's Breton Clam Chowder

our *award winning* combination of tomatoes, vegetables, fresh herbs, potatoes and lots of tender clams; spiked with a touch of cognac 6/8

French Onion Soup

finally, the classic soup of bistro culture, done right 6

Appetizers & Shared Plates

Crab Cake

the perfect appetizer, with mixed greens & tartar sauce 15

Chevre Tart

a warm tart of goat cheese, caramelized onions & fresh herbs. 11

Roasted Clams

littleneck clams with white wine, herbs, garlic, tomatoes & fennel 12

Chicken Liver Pâté

Smooth, rich mousse flavored with cognac and served with cornichons, pickled shallots and grilled baguette 11

Calamari

dusted with seasoned flour, quickly fried and still tender, served with lemon aioli 12

Fried Artichokes

crisp, tender baby artichokes served with a spicy rouille sauce, fresh lemon and basil oil 10

Roasted Mullica River Oysters

fresh local oysters stuffed with pancetta, caramelized shallot and lemon butter 12

Mussels

your choice of sauce: marinara, white wine & garlic, thai curry coconut or bacon, beer & leeks 12

Heirloom Tomatoes & Buffalo Mozzarella

layered with basil and black olive oil 11

Bistro 14 Cheese Plate

a selection of artisan cheeses served with Dalmatian fig preserves, Pyrennes walnut honey and fresh baguette. 3 cheeses: 11
5 cheeses: 16

Salads

Mesclun Salad

mixed baby greens & fresh herbs topped with chevre cheese, buttery croutons & a honey vinaigrette 11

Roasted Beet Salad

with toasted pecans, baby spinach & an orange vinaigrette 13

Classic Caesar Salad

crisp romaine, parmesan & croutons with the perfect dressing 12

Haricots Verts Salad

French green beans & shallots tossed with lemon, olive oil & fresh mint, oven roasted tomatoes & Bibb lettuce 12

Beverages

Soft Drinks & Iced Tea	2
Evian 1L	8
Pellegrino 1L	8
Lorina Sparkling Lemonade 750ml	9
Coffee & Tea	2
Espresso	3
Cappuccino	5



Raw Bar

A Wide Variety of Regional Oysters On the Half Shell ask your server for today's selections all served with cocktail sauce, horseradish, lemon, mignonette sauce & oyster crackers

Great Bay Choice Clams On the Half Shell

served with cocktail sauce 99¢ each

Dungeness Crab Claw Cluster

served with dijonnaise sauce 14

Green Lip Mussels On the Half Shell

served with curry mayonnaise 7

Snow Crab Claws

served with dijonnaise sauce 2.75 each

Peel & Eat Shrimp

tender & sweet, served with cocktail sauce 1.75 each

Crab Claw Cocktail

served with cocktail sauce 9

Shrimp Cocktail

extra large, tender & sweet served with cocktail sauce 2.25 each

Plateau des Fruits de Mer

6 oysters, 6 clams, peel & eat shrimp, blue crab claws 41

Grand Plateau

12 oysters, 12 clams, shrimp, mussels, dungeness & snow crab, blue crab claws 88

Seafood Specialties

flounder 28

mahi mahi 27

scallops MP

shrimp 28

tuna 28

salmon 26

prepared in the following ways:

roasted w/Meyer lemon, fresh marjoram & served w/rice pilaf & green beans

grilled w/roasted sweet corn, shallots, red peppers & fresh thyme butter

roasted w/asparagus, mushrooms, bacon, herbs and white wine

panfried w/a creme fraiche & red onion crust & served w/fries & cole slaw

grilled served on a bed of roasted tomatoes, grilled Vidalia onions and baby arugula with a basil vinaigrette

grilled w/our Niçoise Salad

Pasta

Penne Vert

with spinach, asparagus, artichoke hearts tossed with lemon zest, garlic, olive oil & goat cheese 18
add grilled chicken breast 26

Scallop Risotto

local scallops seared quickly & served with a saffron tomato broth over herbed risotto (MP)

Seafood Linguini

shrimp, scallops & lobster with spinach & wild mushrooms & sun dried tomatoes in a white wine & garlic herb sauce 32

Fettuccine

with a roasted tomato & rosemary cream sauce 18
add a grilled chicken breast 26

Entrees

Grilled Hanger Steak a cut usually reserved for the butcher's family, it is also the quintessential bistro steak, topped with herb butter, served with bistro fries, best served rare 28

Broiled Jumbo Lump Crab Cakes a house favorite, served with rice and sautéed green beans 31

Roasted Chicken with Olives classic bistro preparation, roasted together with garlic & shallots, fresh herbs, served with roasted potatoes & green beans 25

Pan Roasted Pork Chop with a rosemary mustard sauce, mashed potatoes and asparagus 26

Bouillabaisse our version of the French classic fish stew, clams, mussels, shrimp, scallops, calamari and halibut simmered quickly in a broth of tomatoes, fennel and saffron 36

Braised Lamb Shank slow cooked with pinot noir, tomatoes and fresh herbs served with mashed potatoes, carrots, pearl onions & mushrooms 26

Grilled NY Strip Steak 12oz steak served with a roasted shallot & cabernet reduction, asparagus and roasted potatoes 33

The Bistro Burger our burger is a special blend of hanger steak, short rib and chuck, grilled to order, topped with wild mushrooms, bacon, sharp cheddar & crispy tobacco onions, it's basically the best burger on LBI 15

Sides a la Carte

Mashed Potatoes, Roasted Asparagus, Tobacco Onions, Green Beans, Rice Pilaf, Roasted Potatoes, Bistro Fries 6

When Karen Deitz and Rich Vaughan took jobs at the Gourmet's Mooring in 1986 they had no idea that they would fall in love and marry. How much further from their minds was the prospect of one day opening a great new restaurant where the Mooring had once been? But, in the summer of 2004 the Vaughans did just that.

Why 14? Because there are fourteen steps up to the main dining room at Bistro 14. Yep, we counted! We're so glad you could join us. We want the atmosphere at Bistro 14 to feel casual and friendly, a place where the whole family can come and enjoy a meal or a romantic couple can linger over a crème brûlée and watch the sunset over the bay. We want to make sure that no matter how busy it gets, you feel at home.

Our menu is a mix of classic "LBI shore food" with many exciting borrowings from French and Mediterranean cuisine. Along with our impeccably fresh seafood, we offer Chowderfest Grand Champion Clam Chowder and Philadelphia Magazine's "Best of the Shore Raw Bar" featuring the widest variety of oysters on the Island. Rich also creates originals like Flounder pan fried with creme fraiche or Hanger Steak topped with a dollop of garlic butter and served with a mountain of french fries. And please, don't forget to save room for one of Karen's homemade desserts!



Bistro 14 offers full service, no limits catering at the restaurant or off premises. We also have a private dining room, affectionately known as Tante's Room, with sweeping views of the bay and ample room for up to 100 of your guests. Please consider us when planning your next private party or special event.

With fabulous views of the bay and lunch and dinner menus that don't compromise value or quality, we hope you make us a regular stop during your stay here on Long Beach Island.

Bistro 14 does not have a liquor license, but the LBI tradition of BYOB is enthusiastically encouraged.

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