

## **The Blue Gecko Bistro Spring 08 Menu**

### **Starters**

Sautéed Littleneck Clams with Pancetta, Grape Tomatoes & White Wine  
topped with Boursin Cheese  
\$10.00

Flash fried Soft Shell Crab served over a bed of Organic Grits & Lima Bean Succotash  
served with a Creole Mustard Dipping Sauce  
\$11.00

Oysters stuffed Rockefeller style with a blend of Bacon, Spinach, Gruyere  
Cheese & Pernod Liqueur broiled until the top is crisp  
\$11

Tender Duck Quesadilla with Brie Cheese & fresh Raspberries topped  
with Arugula tossed in a Lemon Vinaigrette  
\$8.00

### **Sushi**

California Roll – Crabmeat, Cucumber & Avocado wrapped in Nori with an outer  
layer of Sticky Rice, toasted Sesame Seeds & Tobiko  
\$7.00

Spyder Roll – Flash fried Soft Shell Crab with Avocado, Lettuce,  
Sticky Rice & Cucumber wrapped in Nori and topped with Tobiko  
\$11.00

Spicy Tuna Roll – Sashimi grade Tuna with Sticky Rice,  
Siracha & Tobiko wrapped in Nori  
\$7.00

Negamaki Beef Roll – Pounded Beef rolled in Sesame Seeds then wrapped around  
Scallions rolled in Sticky Rice and wrapped in Nori served with a Spicy Soya Sauce  
\$7.00

All of the above items include Pickled Ginger, Wasabi & Soy Sauce

Edamame – Steamed Edamame tossed with Sea Salt  
\$5.00

### **Soup**

Soup is made fresh daily. Please ask your server.  
\$5.00

## **Salads**

Caesar salad made with fresh Romaine, toasted Pine Nuts, Anchovies  
and our house made Caesar Dressing  
\$6.00

Mixed Greens with crumbled Gorgonzola, Spicy Pecans & Sliced Pears  
with a Roasted Shallot & Dijon Vinaigrette  
\$6.00

## **Entrees**

Slow braised Rabbit in White Wine & Bacon in a Mustard Tarragon Cream Sauce  
served over Rigatoni with English Peas  
\$22.00

Hand cut 8 Ounce Filet of Ribeye rubbed with Sea Salt and Black Pepper & broiled to  
order topped with Espagnole Sauce and served with Four Cheese  
Macaroni & Cheese and Chef's Vegetable  
\$24.00

Full or Half Rack of Ribs slow cooked and topped with a Sweet & Sour Peach,  
Apricot & Mustard Glaze served over mashed Wasabi Yukon  
Gold Potatoes with Chef's Vegetables  
Full Rack \$20.00 Half Rack \$14.00

Sautéed Shrimp with Roasted Garlic, Garden Peas, Pancetta, Mushrooms,  
Roasted Tomatoes & Brie Cream Sauce tossed with Orecchiette Pasta  
\$17.00

Achiote marinated Scallops skillet seared and served over Stone Ground Organic  
Grits with Cheddar Cheese, Sautéed Chorizo, Spinach & Garlic topped with  
Cilantro Sour Cream & Sweet Chili Oil  
\$18.00

Call for Hours  
Reservations Available 901 328 1022