



♥ Cheesecake BISTRO

Spring Seafood Dishes

Appetizers

SPINACH ARTICHOKE DIP

Topped with Monterey Jack. Served with our unique fried bow tie pasta. **\$11.79**

FIRECRACKER SHRIMP

Tempura shrimp, toasted sesame seeds, cilantro, sweet and spicy dressing. **\$10.59**

Entrees

NEW ORLEANS SHRIMP BOIL NEW

Jumbo Shrimp, Andouille, corn, potatoes, crusty garlic bread. Served with cilantro cream and cocktail sauce. **\$22.99**

EGGPLANT PIROGUE

Fried eggplant slices, au gratin sauce, Gulf shrimp, fresh crab claws, angel hair pasta. **\$15.99**

CRABCAKE AND SHRIMP ALFREDO

Fried crabcake, Gulf shrimp, angel hair pasta, light shrimp alfredo sauce. **\$16.99**

BLACKENED SHRIMP ALFREDO PIZZA PASTA BOWL

Blackened Gulf shrimp, alfredo, linguine pasta, topped with shaved Reggiano. **\$17.99**

Dessert

NEW YORK CHEESECAKE

Our original creamy cheesecake recipe with a buttery pecan crust. **\$6.99**

Top it your way!

Signature Topping Add **\$2**: Bananas Foster, Creme Caramel, Dulce de Leche & Praline, White Chocolate Macadamia, Fudge Brownie, White Chocolate Raspberry, White Chocolate Strawberry, Fresh Strawberry

