



SIMEON'S

AMERICAN BISTRO



FRESH OYSTERS ON THE HALF SHELL

HALF DOZEN 22 | DOZEN 43

IRISH POINTS
RUSTICO BAY
PRINCE EDWARD ISLAND, CANADA
SWEET BRINE, SMOOTH MINERAL FINISH

SALTY MAINERS
DAMARISCOTTA RIVER
MAINE, U.S.A.
MEDIUM SALT, CLEAN CREAMY FINISH

WILD GOOSE
NARRAGANSETT BAY
RHODE ISLAND, U.S.A.
UP-FRONT BRINE, EARTHY UMAMI FINISH

CHILLED SEAFOOD COCKTAILS

COCKTAIL & COGNAC-MUSTARD SAUCE

CHILLED HALF MAINE LOBSTER MEAT | **FOUR JUMBO POACHED SHRIMP** 18

OUR FRESH MAINE LOBSTER IS SUBJECT TO AVAILABILITY & MARKET PRICES, THEREFORE - AT TIMES WE WILL NOT HAVE FRESH LOBSTER AVAILABLE

ICED SHELLFISH PLATEAUS

BISTRO PLATEAU 62

SIX OYSTERS ON THE HALF SHELL | **CHILLED HALF MAINE LOBSTER** | **SIX JUMBO POACHED SHRIMP**
HOUSE ACCOUTREMENT OF CLASSIC COCKTAIL, FRESH LEMON, BLACK PEPPER MIGNONETTE, COGNAC-MUSTARD SAUCE, EXTRA HOT HORSERADISH ROOT
GRAND PLATEAU 124

TWELVE OYSTERS ON THE HALF SHELL | **TWO CHILLED HALF MAINE LOBSTERS** | **TWELVE JUMBO POACHED SHRIMP**
HOUSE ACCOUTREMENT OF CLASSIC COCKTAIL, FRESH LEMON, BLACK PEPPER MIGNONETTE, COGNAC-MUSTARD SAUCE, EXTRA HOT HORSERADISH ROOT

SNACKS

MARINATED OLIVES 14
CASTELVETRANO | KALAMATA | CERIGNOLA | GREEK BLACK
GARLIC, HERBES DE PROVENCE, CITRUS ZEST
COLD PRESSED OLIVE OIL, COTTAGE BREAD

SPICY PICKLED VEGETABLES 9
GIARDINIERA OF CAULIFLOWER | CARROTS | PEPPERONCINI
PICKLED RED ONIONS

WARM KETTLE CHIPS FONDUE 9
HOUSE BLENDED CHEESE SAUCE

ROASTED CAULIFLOWER BITES 13
SPICY THAI RED CURRY | PICKLED FRESH PEPPERS
TOASTED SESAME, SCALLIONS

SOUP

SOUP DU JOUR
CUP 8 | BOWL 12

STARTERS

NORTH ATLANTIC BLACK MUSSELS
SERVED WITH GRILLED COTTAGE BREAD

VIN BLANC 19
WHITE WINE | GARLIC PARMESAN BUTTER
SPICY RED 19

TOMATO BROTH | RED PEPPER FLAKE | GARLIC BUTTER | WHITE WINE



MEATBALLS (1 OR 2) 8 OR 15

BEEF | PORK | VEAL
CREAMY POLENTA, MARINARA, PESTO OIL

FRIED CALAMARI "STEAK" 18
PANKO CRUSTED | CAESAR DRESSED ROMAINE
SPICY CALABRIAN PEPPER COULIS | FRESH LEMON

ARANCINI 12
PARMESAN RISOTTO | MARINARA | PECORINO ROMANO | BASIL OIL

THE BIG DIP 14
SPINACH | ARTICHOKE | CAVE-AGED GRUYÈRE
TOASTED CROSTINI, HOUSE KETTLE CHIPS

MEAT AND CHEESE BOARD 24

CHEF'S SELECTION OF 3 CHEESES AND 3 CURED MEATS



SALADS

ADD GRILLED CHICKEN 8 | ADD SALMON 16 | ADD FOUR JUMBO SHRIMP 18

BURRATA SALAD 18*
BABY ARUGULA | RADICCHIO | ROASTED PEPPERS | CHERRY TOMATOES | PICKLED RED ONIONS
BALSAMIC VINAIGRETTE, NUT FREE BASIL PESTO

CAESAR HALF 8* OR FULL 16
HEARTS OF ROMAINE | WHITE ANCHOVIES | SHAVED PARMESAN | GARLIC CROUTONS

CLASSIC WEDGE HALF 9* OR FULL 18
ICEBERG | CHOPPED BACON | TOMATO | PICKLED RED ONION | BLUE CHEESE DRESSING

BISTRO HALF 8* OR FULL 16
FIELD GREENS | CUCUMBER | CARROT | TOMATO | PICKLED RED ONION
HERB VINAIGRETTE

*THE KITCHEN DOES NOT SPLIT HALF SALADS NOR OUR COMPOSED BURRATA SALAD

SIDE DISHES

HOUSE-CUT FRITES 6

SAUTÉED RAPINI WITH GARLIC & PECORINO ROMANO CHEESE 8

CRISPY POTATOES WITH PICKLED MUSTARD SEEDS & FRESNO PEPPERS 9

CREAMY POLENTA 7

MAIN EVENTS



USDA PRIME BEEF REPRESENTS THE HIGHEST QUALITY BEEF—JUST THE TOP 2–3% PRODUCED IN THE UNITED STATES. REMOVED FOR ITS UNUSUAL MARBLING, IT DELIVERS EXCEPTIONAL TENDERNESS, JUICINESS, AND RICH FLAVOR, MAKING IT A FAVORITE OF DISCERNING DINERS.

RIBEYE MEAT

14 OZ. USDA PRIME GRADE
ROASTED POTATOES | SAUTÉED BELL PEPPERS & ONIONS
SAUCE CHIMICHURRI

NEW YORK STRIP MEAT

12 OZ. USDA PRIME GRADE STRIP LOIN
HOUSE-CUT FRITES | DRESSED ARUGULA
SAUCE BORDELAISE

ADD A SHELLFISH SUPPLEMENT TO YOUR STEAK

HALF MAINE LOBSTER MEAT
FOUR JUMBO SHRIMP 18

SHRIMP SCAMPI 37

CAVATELLI PASTA | CHOPPED RAPINI | CHERRY TOMATOES
PRESERVED LEMON, WHITE WINE, GARLIC, SCAMPI BUTTER

PORK MILANESE 27

BREADED PORK CUTLET | ARUGULA | ROASTED RED PEPPERS
FRESH LEMON, BALSAMIC VINAIGRETTE, PECORINO ROMANO CHEESE

SALMON TIKKA 34

TANDOORI MASALA SEASONED PEARL COUSCOUS
YELLOW SQUASH | YOGURT RAITA
CILANTRO & MINT

CHICKEN PARMIGIANA 29

HOUSE MADE LINGUINE | GREENS | TOMATOES
GARLIC, OLIVE OIL

HOUSE-CUT RIGATONI 28

HOME MADE SWEET FENNEL SAUSAGE CRUMBLE | CHOPPED RAPINI
BLUSH TOMATO-VODKA SAUCE

CHICK PEA FRITTERS 25 (VEG)

FIELD GREENS SALAD | PICKLED RED ONION | CUCUMBER
RED PEPPER CURRY SAUCE

SEAFOOD MAC & CHEESE 35

BAY SCALLOPS | CRAB MEAT | SHRIMP
SIMEON'S FOUR CHEESE GRATIN
OVEN-DRIED TOMATOES, SHALLOTS, CHIVES

TRADITIONAL MAC & CHEESE 24

SIMEON'S FOUR CHEESE GRATIN | CORK SCREW PASTA

SANDWICHES

SERVED WITH PICKLE AND CHOICE OF HOUSE-CUT FRITES OR DRESSED GREENS

SIMEON'S BUTCHER BLEND BURGER 18

SHORT RIB | BRISLET | CHUCK BLEND
CHEDDAR, LETTUCE, TOMATO, Brioche Bun

AHI TUNA BURGER 18

SUSHI-GRADE TUNA | SWEET THAI SLAW | SHIRACHA AIOLI | SESAME ROLL

COMMON'S CLUB 18

GRILLED CHICKEN | APPLEWOOD SMOKED BACON | LETTUCE | TOMATO
PESTO MAYO, TOASTED CIABATTA

CAPRESE SANDWICH 18

FRESH MOZZARELLA | TOMATO-ONION JAM | NUT-FREE BASIL PESTO
BALSAMIC DRESSED ARUGULA, CIABATTA

