

LEBANESE FARE

MEZZE

SMOKED EGGPLANT DIP (BABA)

Grilled Eggplant pureed topped with Olive Oil and lined with Pita Chips

25 PPL \$38 50 PPL \$75 100 PPL \$115

HUMMUS TRAY

Pureed Chick Peas topped with toasted Pine Nuts and Olive lined with Toasted Pita Chips

25 PPL \$38 50 PPL \$75 100 PPL \$115

HUMMUS AND GROUND BEEF

Pureed Chick Peas topped with toasted Pine Nuts, Seasoned Ground Beef and Olive Oil lined with toasted Pita Chips

25 PPL \$38 50 PPL \$95 100 PPL \$145

LEBANESE SALADS

TABBOULEH

Authentic Lebanese Salad, fresh Parsley, Mint, diced Tomatoes tossed in Olive Oil, Lemon Juice and Seasonings served on Romaine Leaves

SMALL \$30 LARGE \$50

FATTOUSH SALATA

Mixed Greens, Romaine Hearts, Grape Tomatoes, Cucumber, Red Onion, Mixed Bell Pepper tossed in a Fresh Lemon and Mint Dressing topped with toasted Pita Chips

SMALL \$40 LARGE \$75

STEAMED GREEN BEANS

Lightly Steamed fresh Green Beans tossed in Olive Oil and minced Garlic

SMALL \$25 LARGE \$45

CILANTRO POTATOES

Our twist of potato salad. Fried Hand cut Potato wedges then tossed with sautéed Garlic, Cilantro and Olive Oil

SMALL \$45 LARGE \$85

Our Food Is Inspired By Our On Premise Garden. We Use Local Farms Whenever Seasonally Possible.

LEBANESE FARE (CONT.)

WARM MEZZE PRICED PER DOZEN

ZAATAR BEEF KABOBS (GF)

\$30

Flat iron steak marinated in olive oil and Za'tar, skewered with grape tomatoes, red onions and peppers Grilled to a medium temperature

GARLIC CHICKEN KABOBS (GF)

\$30

Chicken Breast marinated in garlic paste and Sumac, skewered with tomatoes, peppers, red onion and grilled served with garlic dip

KEFTA SKEWERS

\$24

Seasoned ground beef with Lebanese herbs & spices hopped onions, parsley and served with hummus

TAWOUK SKEWERS

\$24

Grilled Chicken Skewer Seasoned with Lebanese spice and served with house make Garlic Dip

SUMAC GARLIC WINGS

HALF \$6 FULL \$12

Fried chicken wings tossed in a sumac garlic paste

DESSERTS PRICED PER DOZEN

BROWNIES

\$10.00

ASSORTED COOKIES

\$10.00

ASSORTED BAKLAVA

\$15.00



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TEL: 757.428.5444 | FAX: 757.428.1626

SUN-WED 5PM-9PM | TH-SAT 4PM-10PM (BAR AREA OPEN LATE) |

RESERVATIONS WELCOMED

EMAIL INFO@CROCS19THSTREETBISTRO.COM FOR MORE INFORMATION
EMAIL EVENTPLANNING@CROCS19THSTREETBISTRO.COM FOR GROUP PARTIES
OR SPECIAL EVENTS

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SALADS

HOUSE SALAD

Spring Mix, Grape Tomatoes, Red Onion, Cucumber, Carrots topped with House made Croutons

SMALL \$25 LARGE \$45

CAESAR SALAD

Romaine Hearts tossed in our House made Caesar Dressing

SMALL \$25 ADD CHICKEN \$10

LARGE \$45 ADD CHICKEN \$20

GREEK SALAD

Romaine Hearts layered with Grape Tomatoes, Red Onion, Mixed Bell Peppers, Cucumbers, Pepperoncini, Kalamata Olives finished with Feta Cheese

SMALL \$40 ADD CHICKEN \$10

LARGE \$75 ADD CHICKEN \$20

GARDEN PASTA SALAD

Cavatappi Pasta, Grape Tomatoes, Cucumbers, Red Onion, Mix Bell Peppers tossed in Italian Dressing and Parmesan Cheese

SMALL \$35 LARGE \$70

GREEK PASTA SALAD

Cavatappi Pasta Grape Tomatoes, Red Onion, Mixed Bell Peppers, Cucumbers, Pepperoncini, Kalamata Olives tossed in Italian Dressing finished with Feta Cheese

SMALL \$40 LARGE \$70

CAPRESE SKEWERS

garden fresh cherry tomatoes, fresh basil and fresh mozzarella skewered and finished with balsamic, salt and pepper

SMALL \$40 LARGE \$70

PASTAS

HALF PAN SERVES 8-10PPL

FULL PAN SERVES 18-20

MEDITERRANEAN PASTA

Sautéed fresh Grape Tomatoes, Artichoke Heats, Capers, finished in a White Wine Butter Sauce tossed with Capellini pasta and Baby Spinach

HALF PAN \$30 FULL PAN \$55

MOZZERELLA CHICKEN

Pan Seared Chicken Breast served on Linguine Aglio e olio topped with Baby Spinach Cream Sauce

HALF PAN \$65 FULL PAN \$125

CHICKEN ALA VOKDA

Grilled Chicken Breast sautéed with Grape Tomatoes, Red Onion and Mixed Bell Peppers tossed in a House made Vodka Marinara Sauce

HALF PAN \$75 FULL PAN \$135

TRAYS & DIPS

CHEESE TRAY

Array of Cubed Cheddar, Swiss and Pepper Jack Cheese

25 PPL \$80

50 PPL \$160

100 PPL \$250

FRUIT TRAY

Display of Fresh Seasonal Fruit

25 PPL \$70

50 PPL \$140

100 PPL \$230

VEGETABLE TRAY

Display of Fresh Seasonal Vegetable with Dipping Sauces

25 PPL \$48

50 PPL \$95

100 PPL \$170

SPINACH AND ARTICHOKE DIP

House made Spinach and Artichoke Dip Baked to perfection and seerved with Tortilla Chips

50 PPL \$120 100 PPL \$160

CRAB DIP

House made Old Bay Crab Dip baked to perfection and served with Tortilla Chips

50 PPL \$196 100 PPL \$300

Our Award Winning Wine List And Our Local Domestic And Import Beers Are Available On And Off-Premise By The Case. Please Contact Us For A Private Tasting

SANDWICH PLATTERS

ALL SANDWICH PLATTERS COME WITH BAG HOUSE MADE ROSEMARY CHIPS

SMALL \$70 LARGE \$130

BLACKENED TUNA SALAD

Fresh House made Tuna Salad with Lettuce, Tomato, Aioli Dressing on lightly toasted Texas Toast

TOMATO MOZZARELLA

Sliced Fresh Tomatoes, Mozzarella and Basil drizzled with Balsamic Reduction and Olive Oil on lightly toasted Texas Toast

CROCS CLUB

Sliced Turkey, Ham and Swiss Cheese layer and topped with Lettuce, Tomato, Apple Wood Smoke Bacon, Aioli Dressing on lightly toasted Texas Toast

HAM AND PROVOLONE

Sliced Ham and Provolone layered and topped with Lettuce, Tomato and Aioli Dressing on lightly toasted Texas Toast

TURKEY AND SWISS

Sliced Turkey and Swiss Cheese layered and topped with Lettuce, Tomato and Aioli Dressing on lightly toasted Texas Toast

HORS D'OUVRES

PRICED PER DOZEN

BEER BATTER SHRIMP

\$25

SAUSAGE STUFFED MUSHROOMS

\$23

BACON WRAPPED SCALLOPS

\$37

MINI CRAB CAKES

\$28

CHEESE STUFFED JALAPENOS

\$20

MEATBALLS

(choice of Marinara, Swedish or BBQ)

\$16

VEGETABLE OR BEEF LUMPPIA

\$22

SHRIMP COCKTAIL

\$25

CHICKEN WINGS

(choice of BBQ, Mild or Five Pepper)

\$12

FRIED RISOTTO BALLS

\$20

MOZZARELLA STICKS

\$20