




OUR MISSION:
S.O.L.
 SUSTAINABLE • ORGANIC • LOCAL



Croc's
 19th Street Bistro

Fresh, Local
 American Cuisine
 Lebanese
 Infused

SECOND WEDNESDAY COOKING CLASS AND GARDEN TOUR



Join us for a fun cooking class using ingredients from our own garden. Includes a complimentary glass of wine. Reserve your seat. Gift Certificates are available!



<p>Monday 5-9 Dinner with Your Dog On the Patio Yappy Hour</p>  	<p>Saturday 4-9 Half off ALL Bottled Wine</p> 	<p>Sunday Brunch 11-4</p> 
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SATURDAY OLD BEACH FARMERS MARKET 9am-12pm





Meet local farmers artisans and more in our parking lot and in ViBE Park. Visit our tent with authentic Lebanese food.



WE ARE PROUDLY LOCATED IN THE **ViBE** CREATIVE DISTRICT vibecreativedistrict.org

Geometric art on our menu and mural by local ViBe artists: Scuba Steve . Evil Eye mural @wackogato . ViBe logo @lgor

PLEASE NOTE THE LABELS ON SELECT ITEMS INDICATE THE FOLLOWING:

-  VEGETARIAN
-  VEGAN
-  GLUTEN-FREE
-  SENSIBLE SEAFOOD
- VA Aquarium (ocean friendly)

* Consuming raw or undercooked meats, poultry, eggs, seafood or shellfish, may increase your risk of food-borne illness

VIRGINIA GREEN Restaurant Partner  LYNNHAVEN RIVER S.O.S. Restaurant . Buy Fresh Buy Local Partner

Lebanese (Mezzé) Appetizers

\$15

Mezzé Sampler

hummus. baba ghanouj. kefta. tawouk chicken. taboulé. toasted pita

\$10 each item

Vegan Mezzé Sampler

hummus. taboulé. baba ghanouj. cucumbers (V) (A) (G)

Garlic Chicken kabob

grilled chicken. sumac. grape tomato. bell pepper. red onion. garlic dip (G)

Grilled Cheese Caprese

pan grilled lebanese cheese. tomatoes. basil za'atar infused olive oil and balsamic reduction (G) (V)

Fatoush Salad

mixed greens. romaine lettuce. bell pepper. cucumber. tomato. red onion. garlic. pomegranate sauce. mint. olive oil. fried pita chips (V) (A)
w/out pita (G)

Kefta Wrap

kefta. hummus. lettuce. diced tomatoes. grilled lavish wrap. garlic fries

Tawouk Pita Wrap

grilled chicken. house-made garlic paste. sumac. grape tomato. lebanese pickles. lettuce. garlic fries

Falafel Wrap

tahini. parsley. tomatoes. red onions. Lebanese pickles. grilled lavash wrap. garlic fries (V) (A)

\$6 each item

Croc's Pita Pizza

mozzarella. basil. tomatoes. pita bread pizza (V)

Lebanese Beef Tacos

seasoned beef. hummus. lettuce. taboulé

Soujouk Lebaroni Pizza

marinara. mozzarella. flat na'an bread pizza

Lebanese Meat Pie

seasoned ground beef. pine nuts. flat na'an bread pizza

\$5 each item

Za'atar flat Naan Bread

olive oil. za'atar (V) (A)

Taboulé Salad

parsley. tomato. mint. onion. lemon juice. olive oil. bulgar wheat (V) (A)

Baba Ghanouj

grilled eggplant. tahini. lemon. garlic. olive oil. toasted pita chips or cucumbers (V) (A)
w/out pita (G)

Garlic French Fries

garlic. lemon juice (V) (A)

Hummus

pureed chick peas. Tahini, lemon garlic. pine nuts. toasted pita chips or cucumbers (V) (A) **w/out pita (G)**

Kefta

lebanese seasoned ground beef with onions parsley and herbs.

Cilantro Potatoes

garlic. lemon juice (V) (A)

Lebanese Pickles and Olives (V)

(A) (G)

Authentic Lebanese mezze (small bites; appetizers to share) are original family recipes of co-owner, **Kal Habr**. Prepared with seasonings and aromatics to include:

Za'atar – lebanese herb mix of oregano and toasted sesame seeds

Tawouk – grilled garlic seasoned chicken

Sumac – grounded wine-colored berries from sumac shrub with lemon zest

Tahini – grinded sesame seed paste

Soujouk – lebanese pepperoni (lebaroni)

Ask about Kal's Lebanese cuisine and catering brochure for dinner parties and special events!

Signature Appetizers

Blackened Steak Bites \$10
seasoned Certified Angus Beef.
side of five pepper sauce (G)

Spicy Tuna Tartar \$12
soy marinade tuna. kale and
radish slaw. fried wonton (S)

Chloe's pimento cheese \$7
three cheeses. Housed pickled
jalapeños. grilled naan bread (V)

Beer Battered Shrimp
\$12 half/\$22 full
rosemary cocktail sauce. house-
made key west sauce (S)

Tomato Basil Soup \$6
creamy tomato basil soup
topped with parmesan and
croutons (V)
w/out croutons (G)

Five Pepper Tuna Bites \$12
blackened tuna. house-made five
pepper sauce (S) (G)

Calamari \$9
fried rings. house-made key west
sauce. house-made marinara (S)

Chicken Nachos \$10
house-fried tortilla chips. chicken.
lettuce. queso. pico. house pickled
jalapenos. cilantro sour cream

Shrimp Tacos \$9
beer battered fried shrimp. romaine.
queso. cilantro sour cream. flour
tortilla. pico de gallo (S)

Blackened Tuna Tacos \$9
romaine. queso. cilantro sour cream.
flour tortilla. pico de gallo (S)

Herb Garlic Bread \$2 (V) (A)

Alligator Bites \$11
farm raised gator. house-made
key west sauce

Chargrilled Wings \$6 half/\$12 full
choice of. garlic. BBQ. buffalo.
Or five pepper sauce (G)

Creamy Crab Dip \$12
lump crab. cream cheese.
house-fried tortilla chips (S)

Artichoke Spinach Dip \$9
spinach. artichoke. red onion.
parmesan. mozzarella. house-
fried tortilla chips (V)

Beef Chili \$8
seasoned ground beef, baked
beans, vegetables slow cooked
in a tomato sauce topped with
white American cheese (G)

Additional Sides to share \$5

seasonal vegetable. garlic french fries. cheese risotto. sautéed
spinach. Virginia stone ground grits. rosemary mashed potatoes

Salads

to any salad, add blackened Tuna \$8. Steak \$9. Grilled Chicken \$5. Calamari \$5. Shrimp \$7. Salmon \$8.
Crab Cake \$11. Applewood Smoked Bacon \$2. Goat Cheese \$2. Feta \$2. Bleu Cheese \$2.

Croc's Cobb Salad \$15
romaine lettuce. chicken. tomato.
red onion. avocado. applewood
smoked bacon. hard-boiled egg.
bleu cheese crumbles. ranch
dressing (G)

Apple Cider Cucumber Salad \$6
garden fresh cucumbers. grape
tomatoes. red onions. apple cider
pickling dressing. crumbled feta (V)
(A) (G)

Classic Caesar Salad \$8
romaine lettuce. house-made
caesar dressing. house-made
croutons. parmesan cheese (V)
w/out croutons (G)

Greek Salad \$9
romaine lettuce. tomato. cucumber.
red onion. bell pepper. pepperoncini.
kalamata olives. feta cheese. italian
dressing (V) (G)

House Salad \$6
mixed greens. Romaine lettuce. bell
pepper. cucumber. tomato. red
onion. house-made croutons (V) (A)
w/out croutons (G)

Kale Salad \$9
chick peas. goat cheese. pine nuts.
olive oil lemon juice dressing. salt.
pepper (V) (G)

Beet Salad \$8
curry mango vinaigrette. red onion.
spring mix (V) (A) (G)

**Old Beach Farmers Market
Salad** \$9
local roasted corn. tomato.
squash. zucchini. peppers.
carrots. eggplant. curry
mango vinaigrette. fresh
cilantro (V) (A) (G)


19th ST. Chop House Salad \$15
chargrilled flat iron. Romaine
lettuce. red onion. tomato.
bleu cheese . ranch dressing
(G)

Grilled Caesar Salad \$10
flame grilled romaine hearts.
house-made caesar dressing.
house-made croutons.
parmesan cheese (V)
w/out croutons (G)

Wraps, Sandwiches and a Burger

served with french fries, a house salad or our signature garlic french fries

The Veggie Wrap \$11

kale, grape tomato, cucumber, red onion, bell pepper, carrots, spinach, balsamic vinaigrette, crumbled feta 


Kefta Wrap \$10

kefta, hummus, lettuce, diced tomatoes, grilled lavish wrap, garlic fries

Tawouk Pita Wrap \$10

grilled chicken, house-made garlic paste, sumac, grape tomato, lebanese pickles, lettuce, garlic fries

Falafel Wrap \$10

housemade "veggie burger wrap" tahini, parsley, tomatoes, red onions, lebanese pickles, grilled lavash wrap, garlic fries 


Grilled Chicken Club \$13

lettuce, tomato, applewood smoked bacon, house aioli

Buffalo Chicken Wrap \$12

lettuce, tomato, onion fried buffalo chicken

Crab Cake BLT \$16


broiled crab cake, applewood smoked bacon, romaine lettuce, tomato, house aioli 

Croc's Cheese Burger \$13

flame-grilled, certified angus beef, romaine lettuce, tomato, red onion, american cheese add toppings for \$1 applewood smoked bacon, bleu, feta, or goat cheese * (raised by american ranchers)

Entrees


Five Pepper Tuna Steak \$23

a house favorite since 1996, blackened tuna, garlic rosemary mashed potatoes, five pepper sauce, seasonal vegetable  *

Grilled New York Strip \$25

garlic rosemary mashed potatoes, herb compound butter, beer battered onion rings, seasonal vegetables *

Seafood Risotto \$17 half/\$29 full

shrimp, mussels, scallops, clams, white wine broth, risotto, parmesan cheese 


Chicken Ala Vodka \$17

grape tomatoes, red onion, bell pepper, house-made tomato cream vodka sauce, fusilli pasta


Beef Bolognese \$16

creamy tomato meat sauce, served with house-made fettuccine

Mediterranean Pasta \$11 half/\$17 full

seasonal vegetables and herbs from our garden, house-made marinara, capers, olive oil, garlic, white wine, linguine topped with parmesan cheese 


Pan Seared Scallops \$17 half/\$29 full

a house favorite, sun-dried tomato, basil cream sauce, linguine, toasted pine nuts, parmesan cheese  *

Mozzarella Chicken \$16 half/\$28 full

pan fried chicken breast, spinach and crab cream sauce, aglio e olio, linguine, parmesan


Croc's Shrimp & Grits \$14 half/\$24 full

shrimp, old bay cream sauce, virginia stone ground grits, tomato, scallions, bacon, parmesan cheese 


Lobster, Crab Mac & Cheese \$15

lobster, crab, smoked gouda cheese sauce, cavatappi pasta 


Chesapeake Bay Cioppino \$23

inspired by chef Patrick Evans Hylton's cookbook 'Dishing Up Virginia', mussels, clams, shrimp, scallops, lobster crab meat, garlic  *

Mango Marinade Salmon \$20

salmon, mango puree, speedys hot sauce, cajun rice pilaf, house-made pico de gallo  *

Croc's Crab Cakes

\$16 half/\$28 full house favorite since 1994 cheese risotto, seasonal vegetable 

Speedys cajun Chicken bowl \$17

speedy's hot sauce, lime marinated chicken breast, cajun rice pilaf, melted queso cheese, house-made pico de gallo

Save room for Dessert!

Ask your server about our delicious house made ice creams with seasonal ingredients and eclectic flavors.

Pair with a Rosé or Port wine or an after-dinner liqueur.