

**B I S T R O**  
**217**  
RESTAURANT AND BAR  
**Crab Nachos**

2 large handfuls toasted white cornchip  
2 cup grated pepper jack cheese  
1 sliced fresh avocado  
1 cup Bistro pico de gallo  
1/2 cup chopped washed cilantro  
1 cup lump crab meat  
1/ 2 ounce ramekin bistro salsa

Put cheese and nachos in 350° oven until golden brown cheese.. Add all other ingredients once you have remove from oven and put on to a warm plate..

**Bistro Pico De Gallo**

1 cup chopped fresh tomato  
1/2 cup red onion chopped  
2 table spoon chopped cilantro  
1 lime fresh squeeze  
Salt and pepper tt

Mix in large bowl chill

**Salsa**

Boil in salty water:  
1 tomato grilled  
1 jalapeno roasted  
1/2 onion grilled  
2 clove garlic

Drain and blend in a blender



From the kitchen of **Adam Kirby**  
Chef / Co-owner Bistro 217

**About the Restaurant:**

Located in the heart of Pawleys Island, SC and close to Myrtle Beach, **Bistro 217** offers an array of fine dining choices of seafood, steaks, and pasta. Top your evening and meal off with an assortment of specialty desserts.