



MENU

Monday-Friday
11:00 AM
Sunset
Saturday-Sunday
3:00 PM
Sunset

APPETIZERS

- BREAD SERVICE** \$8
French baguette | garlic oil | herbs | herbed butter
- FRIED CALAMARI** \$15
lightly fried | fry seasoning and herbs | cocktail sauce | garlic aioli
- GRILLED WINGS** \$17
grilled chicken wings | carrot and celery | choice of herb or blue cheese dipping sauce
Choice of: buffalo, BBQ, sweet chili, honey Sriracha
- HUMMUS PLATTER** \$15
roasted garlic and roasted red pepper hummus | carrot | celery | cucumber | grilled naan

- AHI NACHOS*** \$20
wonton chips | seaweed salad | jalapeno | green onion | cilantro | avocado | sesame seeds | mango | pickled red onion | sriracha mayo
- FRIED BRUSSEL SPROUTS** \$14
maple, lemon dressing | fry seasoning | balsamic glaze | feta cheese
- BROWNE BUTTER BURRATA** \$19
grape tomatoes | basil pesto | fresh basil | balsamic glaze | browned butter | grilled crostini

SALAD AND SOUP

- CLAM CHOWDER** \$8 | \$12
- SOUP OF THE DAY** \$8 | \$12
- HOUSE SALAD** \$10
spring mix | tomatoes | cucumber | cheddar | fresh croutons
- CLASSIC CAESAR** \$15
romaine lettuce | parmesan | Caesar dressing | fresh croutons | lemon
- WEDGE** \$9
iceberg lettuce | blue cheese crumble | tomatoes | bacon | parsley | blue cheese dressing
- MANGO SALAD** \$15
spring mix | red onion | bell pepper | mango | tomato | cucumber | pepitas | cilantro lime vinaigrette

SANDWICHES

- BAY BURGER*** \$19
hand pressed beef patty | green leaf | red onion | tomato | cheddar | garlic aioli | brioche bun
add bacon \$3
sub meatless patty \$3
sub chicken \$5
- SALMON BURGER** \$18
panko breaded salmon patty | caper cream cheese | arugula | pickled red onion | avocado spread | brioche bun
- FRENCH DIP** \$19
roast beef | provolone | horseradish cream | hoagie roll | au jus
- REUBEN** \$18
corned beef | sauerkraut | Swiss | thousand island | marbled rye bread

TACOS

- FLANK STEAK*** \$20
- MAHI MAHI** \$18
- SHRIMP** \$18
three corn tortillas | taco slaw | avocado crema | pineapple salsa | cotija cheese | pickled onion

FLATBREAD

- MEDITERRANEAN** \$23
basil pesto | shredded mozzarella | artichoke hearts | olives | grape tomatoes | feta | pickled red onion | fresh basil
- BBQ CHICKEN** \$20
grilled chicken | bbq sauce | shredded mozzarella | shredded cheddar | chopped bacon | red onion | hot honey drizzle | herb dressing

ENTREES

- FISH AND CHIPS** \$20
beer battered cod | coleslaw | fries | lemon wedges | tartar sauce
- CHICKEN PICCATA** \$20
fettuccine | piccata sauce | capers | shaved parmesan | lemon zest
- SEAFOOD PLATTER** \$30
beer batter cod | fried oysters | sauteed shrimp | coleslaw | hush puppies
- PAN SEARED SALMON** \$30
charred broccolini | creamy garlic mashed potatoes
- GRILLED RIBEYE*** \$36
charred broccolini | creamy garlic mashed potatoes
- ADD ON PROTEINS**
 - grilled chicken \$8
 - grilled salmon \$14
 - sauteed shrimp \$12
 - New York steak* \$14
 - crispy chicken \$9

*THESE MENU ITEMS ARE PREPARED TO YOUR SPECIFICATIONS. CONSUMING RAW OR UNDERCOOKED, MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

ALL FRIED ITEMS ARE PREPARED IN SHARED OIL THAT ALSO COOKS SHELLFISH

WE MAKE EVERY EFFORT TO BUY LOCALLY GROWN, NATURAL, AND SUSTAINABLE PRODUCTS