



# Lunch Menu

Available from 12 PM - 2 PM

## STARTERS

**CLAM CHOWDER** \$8

Housemade • New England Style Clam Chowder  
Served in a Sourdough Bread Bowl add \$5

**SALT & PEPPER CALAMARI** \$16

Remoulade Sauce

**TRUFFLE FRIES** \$8

Crispy Fries • Truffle Seasoning  
Parmigiano Reggiano

**BLACKENED SPICED SEARED AHI** **GF** \$16

Cucumber Salad • Wasabi • Ginger • Soy Sauce

**COCTEL DE CAMARONES** \$13

Shrimp • Avocado • Tomato • Cucumber • Onion

**CRAB TOTS** \$13

Crab • Cream Cheese • Cheese • Shredded Potato  
Remoulade Sauce

**HEIRLOOM TOMATO TOAST** **VG** \$14

Heirloom Tomatoes • Stracciatella • Olive Oil  
Sea Salt • Fig Balsamic Glaze • Microgreens  
Grilled Pinsa Bread

**AVOCADO TOAST** **VEGAN** \$14

Avocado • Chili Crunch • Pickled Onions  
Grilled Pinsa Bread

**TRUFFLE MAC & CHEESE** \$13

Topped with Garlic Streusel

## SALADS

**BRUSSELS SALAD** **VG** **GF** \$16

Brussels Sprouts • Kale Slaw • Candied Walnuts  
Golden Raisins • Crumbled Blue Cheese • Lemon  
Blue Cheese Dressing

Add: Chicken \$6 • Salmon \$7 • Shrimp \$6

**CAESAR SALAD** \$14

Artisan Romaine • Caesar Dressing  
Parmigiano Reggiano • Croutons  
Add: Chicken \$6 • Salmon \$7 • Shrimp \$6

**ICEBERG WEDGE SALAD** \$16

Tomatoes • Bacon • Blue Cheese Crumble • Ranch  
Add: Chicken \$6 • Salmon \$7 • Shrimp \$6

**CRAB & SHRIMP COBB SALAD** **GF** \$23

Blue Crab & Shrimp • Diced Avocado  
Blue Cheese • Bacon • Heirloom Tomato • Romaine  
Choice of Classic Louie Dressing or Blue Cheese  
Dressing

## SANDWICHES & BURGERS

*Served with French Fries*

*Substitute Onion Rings \$2 • Truffle Fries \$3 • Veggie Patty \$2*

**BAY CLUB STEAK SANDWICH** \$20

Shaved Ribeye • Sauteed Onions, Mushrooms and  
Peppers • Melted Cheese • Hoagie Bun

**FRIED CHICKEN SANDWICH** \$20

Chipotle Mayo • Jack Cheese • Bacon  
Lettuce • Tomato • Sauteed Mushrooms  
Grilled Onion

**AVOCADO BLT** \$17

Bacon • Lettuce • Tomato • Mayonnaise  
Toasted Sourdough

**BAY CLUB BURGER** \$18

Lettuce • Tomato • Grilled Onion • Pickles  
Add: Cheese \$1 • Avocado \$2 • Bacon \$2  
Fried Egg \$2

**PULLED PORK SANDWICH** \$20

Smoked BBQ • Crispy Onions  
Served with Coleslaw or Fries

**GRILLED CHICKEN SANDWICH** \$20

Lettuce • Red Onion • Tomato • Basil Aioli  
Add Avocado \$2

## SPECIALTIES

**FISH TACOS (2)** \$11

Fried Cod • Organic Corn Tortilla  
Pineapple Salsa • Red Cabbage • Crema  
*Make it Blackened Tuna Tacos add \$3*

**FISH AND CHIPS** \$18

Beer Battered Cod • Fries

**PORTUGUESE STEAMED CLAMS** \$22

1 lb Littleneck Clams • Garlic • Butter  
Linguica Sausage • Grilled Bread

**MOULES FRITES** \$22

1 lb Mussels • Garlic • Butter • Grilled Bread • Fries

**SEARED SALMON** \$23

Beurre Blanc • Sauteed Vegetables • Avocado  
Micro Greens

VEGAN



VEGETARIAN



GLUTEN FREE



*Room Service;*

*\$3 Room Service Fee and 20% Gratuity Added to Bill*

*Please, no substitutions or separate checks for parties of 10 or more guests. 20% gratuity will be added to parties of 6 or more. A \$4 charge applies for split plates. Guests with food allergies need to be aware that our products may contain wheat, gluten, nuts, eggs, dairy, soy, fish, or shellfish allergens. Consuming raw or under-cooked meat poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.*