

Dinner Menu

Available from 5 PM - 9 PM

STARTERS

CLAM CHOWDER	\$8	TRUFFLE MAC & CHEESE VG	\$13
Housemade • New England Style Clam Chowder <i>*Contains Bacon</i>		Topped with Garlic Streusel	
FRIES VG	\$7	COCTEL DE CAMARONES	\$14
		Shrimp • Avocado • Tomato • Cucumber • Onion	
TRUFFLE FRIES VG	\$10	CRAB TOTS	\$15
Crispy Fries • Truffle Seasoning Parmigiano Reggiano		Crab • Cream Cheese • Shredded Cheddar & Jack Cheese • Shredded Potato Remoulade Sauce	

SALADS

HOUSE SALAD GF VG	\$18	ICEBERG WEDGE SALAD GF	\$16
Arugula • Pears • Candied Walnuts Golden Raisins • Feta Cheese • Lemon Vinaigrette		Tomatoes • Bacon • Blue Cheese Crumble • Ranch Add: (6oz)Chicken \$8 • (8oz)Salmon \$12 • (6)Shrimp \$8	
CAESAR SALAD	\$14	CRAB & SHRIMP COBB SALAD GF	\$23
Romaine • Caesar Dressing Parmigiano Reggiano • Croutons Add: (6oz)Chicken \$8 • (8oz)Salmon \$12 • (6)Shrimp \$8		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 BURGER	\$18	BAY CLUB STEAK SANDWICH	\$22
Lettuce • Tomato • Grilled Onion • Pickles Add: Cheese \$1 • Avocado \$2 • Bacon \$2 Fried Egg \$2		Shaved Ribeye • Sautéed Onions • Grilled Mushrooms • Grilled Bell Peppers • Melted Cheese • Hoagie Bun	
CHICKEN SANDWICH	\$22		
Grilled or Fried (6oz) Chicken Breast Chipotle Mayo • Jack Cheese • Bacon Sautéed Mushrooms • Grilled Onion			

SPECIALTIES

BLACKENED SPICED SEARED AHI	\$17	CHICKEN ALFREDO	\$25
Cucumber Salad • Wasabi • Ginger • Soy Sauce <i>*Gluten Free without Soy Sauce</i>		Grilled Chicken Breast • Linguini • Mushrooms • Alfredo Sauce • Grilled Bread	
FISH AND CHIPS	\$20	GRILLED SALMON GF	\$30
Beer Battered Cod • Fries		Lemon Butter Sauce • Seasonal Vegetables Garlic Mashed Potatoes	
SHRIMP SCAMPI	\$25		
Shrimp • White Wine • Lemon Garlic • Linguini • Grilled Bread			

DESSERT

VANILLA BEAN ICE CREAM	\$8	CHOCOLATE ICE CREAM	\$8
Add Chocolate, Caramel, or Raspberry Sauce \$1		Add Chocolate, Caramel, or Raspberry Sauce \$1	
5 LAYER FUDGE CAKE	\$14	CHEESECAKE	\$12
Add Chocolate or Vanilla Bean Ice Cream \$4		Add Chocolate or Vanilla Bean Ice Cream \$4	

VEGAN VEGAN

VEGETARIAN VG

GLUTEN FREE GF

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.