

Lunch Menu

Available from 12 PM - 2 PM

STARTERS

CLAM CHOWDER	\$8	TRUFFLE MAC & CHEESE	\$13
Housemade • New England Style Clam Chowder <i>*Contains Bacon</i>		Topped with Garlic Streusel	
FRIES	\$7	CRAB TOTS	\$15
TRUFFLE FRIES	\$10	Crab • Cream Cheese • Shredded Cheddar & Jack Cheese • Shredded Potato Remoulade Sauce	
Crispy Fries • Truffle Seasoning Parmigiano Reggiano		AVOCADO TOAST	\$15
COCTEL DE CAMARONES	\$14	Avocado • Chili Crunch • Arugula • Lemon Thick Grilled Sourdough	
Shrimp • Avocado • Tomato • Cucumber • Onion		Add One Egg \$2 Two Eggs \$4	

SALADS

HOUSE SALAD VG GF	\$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
Artisan 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	AVOCADO BLT	\$18
Lettuce • Tomato • Grilled Onion • Pickles Add: Cheese \$1 • Avocado \$2 • Bacon \$2 Fried Egg \$2		Bacon • Lettuce • Tomato • Mayonnaise Toasted Sourdough	
CHICKEN SANDWICH	\$22	BAY CLUB STEAK SANDWICH	\$22
Grilled or Fried (6oz) Chicken Breast Chipotle Mayo • Jack Cheese • Bacon Sautéed Mushrooms • Grilled Onion		Shaved Ribeye • Sautéed Onions, Mushrooms and Peppers • Melted Cheese • Hoagie Bun	

SPECIALTIES

FISH TACOS (3) GF	\$17	BLACKENED SPICED SEARED AHI	\$17
Fried Cod • Organic Corn Tortilla Red Cabbage • Crema <i>Substitute Blackened Tuna add \$3</i>		Cucumber Salad • Wasabi • Ginger • Soy Sauce <i>*Gluten Free without Soy Sauce</i>	
FISH AND CHIPS	\$20	PAN SEARED SALMON	\$26
Beer Battered Cod • Fries		Beurre Blanc • Sautéed Vegetables • Avocado Micro Greens	

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



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.