



# Dinner Menu

Available from 5 PM - 9 PM

## STARTERS

**CLAM CHOWDER** \$8  
Housemade • New England Style Clam Chowder  
Served in a Sourdough Bread Bowl add \$5

**TRUFFLE MAC & CHEESE** \$13  
Topped with Garlic Streusel

**BLACKENED SPICED SEARED AHI** **GF** \$16  
Cucumber Salad • Wasabi • Ginger • Soy Sauce

**SALT & PEPPER CALAMARI** \$16  
Served with Remoulade Sauce

**TRUFFLE FRIES** \$8  
Crispy Fries • Truffle Seasoning  
Parmigiano Reggiano

**COCTEL DE CAMARONES** \$13  
Shrimp • Avocado • Tomato • Cucumber • Onion

**CRAB TOTS** \$13  
Crab • Cream Cheese • Cheese • Shredded Potato  
Remoulade Sauce

## SALADS

**CAESAR SALAD** \$14  
Romaine • Caesar Dressing  
Parmigiano Reggiano • Croutons  
Add: Chicken \$6 • Salmon \$7 • Shrimp \$6

**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

**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

**ICEBERG WEDGE SALAD** \$16  
Tomatoes • Bacon • Blue Cheese Crumble • Ranch  
Add: Chicken \$6 • Salmon \$7 • Shrimp \$6

## SANDWICHES + BURGERS

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

**TUNA MELT** \$18  
House Smoked Tuna • Brie • Celery  
Scallions • Mayo melted open face on thick  
sourdough bread

**FRIED CHICKEN SANDWICH** \$18  
Chipotle Mayo • Jack Cheese • Bacon  
Lettuce • Tomato • Sauteed Mushrooms  
Grilled Onion

**BUILD YOUR OWN BURGER** \$18  
Lettuce • Tomato • Onion • Pickles  
Add: Cheese \$1 • Avocado \$2 • Bacon \$2  
Fried Egg \$2

**BAY CLUB STEAK SANDWICH** \$18  
Shaved Ribeye • Sauteed Onions • Mushrooms  
Peppers • Melted Cheese • Hoagie Bun

## SPECIALTIES

**PAN SEARED BRANZINO**  
**(MEDITERRANEAN SEA BASS)** **GF** \$28  
Lemon • Fried Capers • Basil • Artichokes  
Garlic Mashed Potatoes • Seasonal Vegetables

**SHRIMP SCAMPI LINGUINI** \$25  
Jumbo Shrimp • White Wine  
Mushrooms • Garlic • Linguini • Parmesan  
Grilled Bread

**CHICKEN ALFREDO** \$25  
Grilled Chicken • Linguini • Mushrooms  
Alfredo Sauce • Grilled Bread

**MOULES FRITES** \$22  
1lb Mussels • Garlic • Butter • Grilled Bread • Fries

**PORTUGUESE STEAMED CLAMS** \$22  
1 lb Littleneck Clams • Garlic • Butter  
Linguica Sausage • Grilled Bread

**TERIYAKI GLAZED GRILLED SALMON** **GF** \$26  
Norwegian Salmon • Pineapple Salsa  
Garlic Mashed Potatoes • Seasonal Vegetables

**BRAISED SHORT RIBS** \$28  
Cola and Red Wine Braised Short Ribs  
Garlic Mashed Potatoes • Seasonal Vegetables

**FISH AND CHIPS** \$18  
Beer Battered Cod • Fries

**GRILLED FILET MIGNON** \$36  
6 oz Prime Filet • Bacon Carmelized Onions  
Blue Cheese Sauce • Garlic Mashed  
Potatoes • Seasonal Vegetables

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.