

Dinner Menu

Available from 5 PM - 9 PM

STARTERS

CLAM CHOWDER

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

TRUFFLE MAC & CHEESE

Topped with Garlic Streusel

BLACKENED SPICED SEARED AHI GF

Cucumber Salad • Wasabi • Ginger • Soy Sauce

SALT & PEPPER CALAMARI

Served with Remoulade Sauce

\$8

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

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

FRIED CHICKEN SANDWICH

\$20

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

BAY CLUB BURGER

\$18

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

BAY CLUB STEAK SANDWICH

\$20

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

SPECIALTIES

FISH AND CHIPS

\$20

Beer Battered Cod • Fries

MOULES FRITES

\$22

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

CHICKEN ALFREDO

\$25

Grilled Chicken • Linguini • Mushrooms
Alfredo Sauce • Grilled Bread

SHRIMP SCAMPI LINGUINI

\$25

Jumbo Shrimp • White Wine
Lemon • Garlic • Linguini • Grilled Bread

GLAZED PORK TENDERLOIN

\$28

Brown Sugar Bourbon Glaze • Seasonal Vegetables
Choice of Wild Rice or Garlic Mashed Potatoes

GRILLED SALMON

\$30

Lemon Butter Sauce • Seasonal Vegetables
Choice of Wild Rice or Garlic Mashed Potatoes

COULOTTE AU POIVRE

\$32

Peppercorn Cream Sauce • Kennebec Steak Fries

PAN SEARED BRANZINO

\$34

(MEDITERRANEAN SEA BASS)
Lemon • Artichokes • Red Onion • Cherry Tomatoes
Choice of Wild Rice or Garlic Mashed Potatoes

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.