



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	\$8	TRUFFLE FRIES Crispy Fries • Truffle Seasoning Parmigiano Reggiano	\$8
TRUFFLE MAC & CHEESE Topped with Garlic Streusel	\$13	COCTEL DE CAMARONES Shrimp • Avocado • Tomato • Cucumber • Onion	\$13
BLACKENED SPICED SEARED AHI GF Cucumber Salad • Wasabi • Ginger • Soy Sauce	\$16	CRAB TOTS Crab • Cream Cheese • Cheese • Shredded Potato Remoulade Sauce	\$13
SALT & PEPPER CALAMARI Served with Remoulade Sauce	\$16		

SALADS

CAESAR SALAD Romaine • Caesar Dressing Parmigiano Reggiano • Croutons Add: Chicken \$6 • Salmon \$7 • Shrimp \$6	\$14	CRAB & SHRIMP COBB SALAD GF Blue Crab & Shrimp • Diced Avocado Blue Cheese • Bacon • Heirloom Tomato • Romaine Choice of Classic Louie Dressing or Blue Cheese Dressing	\$23
ICEBERG WEDGE SALAD Tomatoes • Bacon • Blue Cheese Crumble • Ranch Add: Chicken \$6 • Salmon \$7 • Shrimp \$6	\$16		

SANDWICHES + BURGERS

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

FRIED CHICKEN SANDWICH Chipotle Mayo • Jack Cheese • Bacon Lettuce • Tomato • Sauteed Mushrooms Grilled Onion	\$20	BAY CLUB STEAK SANDWICH Shaved Ribeye • Sauteed Onions • Mushrooms Peppers • Melted Cheese • Hoagie Bun	\$20
BAY CLUB BURGER Lettuce • Tomato • Grilled Onion • Pickles Add: Cheese \$1 • Avocado \$2 • Bacon \$2 Fried Egg \$2	\$18		

SPECIALTIES

FISH AND CHIPS Beer Battered Cod • Fries	\$20	GLAZED PORK TENDERLOIN Brown Sugar Bourbon Glaze • Seasonal Vegetables Choice of Wild Rice or Garlic Mashed Potatoes	\$28
MOULES FRITES 1lb Mussels • Garlic • Butter • Grilled Bread • Fries	\$22	GRILLED SALMON Lemon Butter Sauce • Seasonal Vegetables Choice of Wild Rice or Garlic Mashed Potatoes	\$30
CHICKEN ALFREDO Grilled Chicken • Linguini • Mushrooms Alfredo Sauce • Grilled Bread	\$25	COULOTTE AU POIVRE Peppercorn Cream Sauce • Kennebec Steak Fries	\$32
SHRIMP SCAMPI LINGUINI Jumbo Shrimp • White Wine Lemon • Garlic • Linguini • Grilled Bread	\$25	PAN SEARED BRANZINO (MEDITERRANEAN SEA BASS) Lemon • Artichokes • Red Onion • Cherry Tomatoes Choice of Wild Rice or Garlic Mashed Potatoes	\$34

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.