



Lunch Menu

Available from 12 PM - 2 PM

STARTERS

CLAM CHOWDER \$8

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

SALT & PEPPER CALAMARI \$16

Remoulade Sauce

TRUFFLE FRIES \$8

Crispy Fries • Truffle Seasoning
Parmigiano Reggiano

BLACKENED SPICED SEARED AHI **GF** \$16

Cucumber Salad • Wasabi • Ginger • Soy Sauce

COCTEL DE CAMARONES \$13

Shrimp • Avocado • Tomato • Cucumber • Onion

CRAB TOTS \$13

Crab • Cream Cheese • Cheese • Shredded Potato
Remoulade Sauce

HEIRLOOM TOMATO TOAST **VG** \$14

Heirloom Tomatoes • Stracciatella • Olive Oil
Sea Salt • Fig Balsamic Glaze • Microgreens
Grilled Pinsa Bread

AVOCADO TOAST **VEGAN** \$14

Avocado • Chili Crunch • Pickled Onions
Grilled Pinsa Bread

TRUFFLE MAC & CHEESE \$13

Topped with Garlic Streusel

SALADS

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

CAESAR SALAD \$14

Artisan 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

BAY CLUB STEAK SANDWICH \$18

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

AVOCADO BLT \$17

Bacon • Lettuce • Tomato • Mayonnaise
Toasted Sourdough

FRIED CHICKEN SANDWICH \$18

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

BUILD YOUR OWN BURGER \$18

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

SMOKED TUNA MELT \$18

House Smoked Tuna • Brie • Celery
Scallions • Mayo melted open face on thick
sourdough bread

SPECIALTIES

MOULES FRITES \$22

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

FISH TACOS (2) \$13

Fried Cod • Organic Corn Tortilla
Pineapple Salsa • Shredded Cabbage
Black Bean & Corn Relish • Avocado Crema
Make it Blackened Tuna Tacos add \$3

CARNE ASADA TACOS (2) \$13

Diced Steak • Grilled Cheese • Red Salsa
Organic Corn Tortilla • Pickled Onions • Black
Bean & Corn Relish • Avocado Crema

GRILLED SALMON \$23

Avocado Crema • French Fries • Seasonal
Vegetables

SHRIMP TACOS (2) \$15

Sauteed Shrimp • Organic Corn Tortilla
Pineapple Salsa • Shredded Cabbage
Black Bean & Corn Relish • Avocado Crema

FISH AND CHIPS \$18

Beer Battered Cod • Fries

PORTUGUESE STEAMED CLAMS \$22

1 lb Littleneck Clams • Garlic • Butter
Linguica Sausage • Grilled Bread

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.