



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 MAC & CHEESE

Topped with Garlic Streusel

\$13

BLACKENED SPICED SEARED AHI

Cucumber Salad • Wasabi • Ginger • Soy Sauce

\$16

SALT & PEPPER CALAMARI

Served with Remoulade Sauce

\$16

TRUFFLE FRIES

Crispy Fries • Truffle Seasoning
Parmigiano Reggiano

\$8

COCTEL DE CAMARONES

Shrimp • Avocado • Tomato • Cucumber • Onion

\$13

CRAB TOTS

Crab • Cream Cheese • Cheese • Shredded Potato
Remoulade Sauce

\$13

SALADS

CAESAR SALAD

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

\$14

ICEBERG WEDGE SALAD

Tomatoes • Bacon • Blue Cheese Crumble • Ranch
Add: Chicken \$6 • Salmon \$7 • Shrimp \$6

\$16

CRAB & SHRIMP COBB SALAD

Blue Crab & Shrimp • Diced Avocado
Blue Cheese • Bacon • Heirloom Tomato • Romaine
Choice of Classic Louie Dressing or Blue Cheese
Dressing

\$23

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 BURGER

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

\$18

BAY CLUB STEAK SANDWICH

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

\$20

SPECIALTIES

FISH AND CHIPS

Beer Battered Cod • Fries

\$18

MOULES FRITES

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

\$22

SHRIMP SCAMPI LINGUINI

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

\$25

SAGE SALMON RISOTTO

Norwegian Salmon • Risotto • Cauliflower
Acorn Squash • Sage Cream Sauce

\$28

CHICKEN ALFREDO

Grilled Chicken • Linguini • Mushrooms
Alfredo Sauce • Grilled Bread

\$25

PAN SEARED BRANZINO (MEDITERRANEAN SEA BASS)

Lemon • Artichokes
Garlic Mashed Potatoes • Seasonal Vegetables



\$28

SURF & TURF

6oz Achiote Marinated Flat Iron Steak
Chimichurri Shrimp • Confit Fingerling Potatoes
Grilled Tomato & Scallions

\$35

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.