



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

FALL HOUSE SALAD \$17

Spring Mix • Pears • Candied Walnuts

Golden Raisins • Feta Cheese • Lemon Vinaigrette

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 \$20

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

FRIED CHICKEN SANDWICH \$20

Chipotle Mayo • Jack Cheese • Bacon

Lettuce • Tomato • Sauteed Mushrooms

Grilled Onion

AVOCADO BLT \$17

Bacon • Lettuce • Tomato • Mayonnaise

Toasted Sourdough

BAY CLUB BURGER \$18

Lettuce • Tomato • Grilled Onion • Pickles

Add: Cheese \$1 • Avocado \$2 • Bacon \$2

Fried Egg \$2

PULLED PORK SANDWICH \$20

Smoked BBQ • Crispy Onions

Served with Coleslaw or Fries

GRILLED CHICKEN SANDWICH \$20

Lettuce • Red Onion • Tomato • Basil Aioli

Add Avocado \$2

SPECIALTIES

FISH TACOS (3) \$11

Fried Cod • Organic Corn Tortilla

Red Cabbage • Crema

Make it Blackened Tuna Tacos add \$3

FISH AND CHIPS \$18

Beer Battered Cod • Fries

MOULES FRITES \$22

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

CRISPY PANKO PULLED PORK PASTA \$22

Pulled Pork • Orecchiette • Spinach

Monterey Jack Cheese • Panko Crust

SEARED SALMON \$23

Beurre Blanc • Sauteed Vegetables • Avocado

Micro Greens

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.