

Dinner Menu

Available from 5 PM - 9 PM

STARTERS

<p>CLAM CHOWDER \$8 Housemade • New England Style Clam Chowder Served in a Sourdough Bread Bowl add \$5</p> <p>TRUFFLE MAC & CHEESE \$13 Topped with Garlic Streusel</p> <p>BLACKENED SPICED SEARED AHI GF \$16 Cucumber Salad • Wasabi • Ginger • Soy Sauce</p> <p>SALT & PEPPER CALAMARI \$16 Served with Remoulade Sauce</p>	<p>TRUFFLE FRIES \$8 Crispy Fries • Truffle Seasoning Parmigiano Reggiano</p> <p>COCTEL DE CAMARONES \$13 Shrimp • Avocado • Tomato • Cucumber • Onion</p> <p>CRAB TOTS \$13 Crab • Cream Cheese • Cheese • Shredded Potato Remoulade Sauce</p>
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SLIDERS

(2 Per Order • No Mix & Match)

<p>BEEF SLIDERS \$8 Cheddar • 1000 Island</p> <p>CUBAN STYLE \$8 Ham • Swiss Cheese • Pickles • Mustard • Mojo Sauce</p> <p>BARBEQUE PORK \$8 Cabbage Slaw</p>	<p>SHRIMP PO' BOY \$8 Lettuce • Tomato • Onion • Remoulade</p> <p>VEGGIE SPRING ROLL \$8 Cabbage • Pickled Carrot • Cucumber • Peanut Sauce</p>
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SALADS

<p>CAESAR SALAD \$14 Romaine • Caesar Dressing Parmigiano Reggiano • Croutons Add: Chicken \$6 • Salmon \$7 • Shrimp \$6</p> <p>ICEBERG WEDGE SALAD \$16 Tomatoes • Bacon • Blue Cheese Crumble • Ranch Add: Chicken \$6 • Salmon \$7 • Shrimp \$6</p>	<p>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</p>
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SANDWICHES + BURGERS

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

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

<p>FISH AND CHIPS \$18 Beer Battered Cod • Fries</p> <p>KIELBASA RIGATONI \$25 Mushrooms • Tomato Cream Sauce • Grilled Bread</p> <p>ZA'ATAR SEASONED HALF CHICKEN \$27 Quinoa Poblano Salad • Honey Citronette (*Prepared fresh to order - please allow additional time)</p> <p>PORK TENDERLOIN \$28 Cannellini Beans • Kale • Mustard Sauce</p>	<p>MOULES FRITES \$22 1lb Mussels • Garlic • Butter • Grilled Bread • Fries</p> <p>BUCATINI CARBONARA \$25 Guanchale • Pecorino Romano • Grilled Bread</p> <p>PAN SEARED SALMON \$28 Carrot Puree • Sauteed Kale • Fennel</p> <p>COULOTTE AU POIVRE \$32 Peppercorn Cream Sauce • Kennebec Steak Fries</p>
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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.