



Dinner Menu

Available from 5 PM - 9 PM

STARTERS

CLAM CHOWDER \$8
Housemade • New England Style Clam Chowder
Served in a Sourdough Bread Bowl add \$5

TRUFFLE MAC & CHEESE \$13
Topped with Garlic Streusel

BLACKENED SPICED SEARED AHI **GF** \$16
Cucumber Salad • Wasabi • Ginger • Soy Sauce

SALT & PEPPER CALAMARI \$16
Served with Remoulade Sauce

TRUFFLE FRIES \$8
Crispy Fries • Truffle Seasoning
Parmigiano Reggiano

COCTEL DE CAMARONES \$13
Shrimp • Avocado • Tomato • Cucumber • Onion

CRAB TOTS \$13
Crab • Cream Cheese • Cheese • Shredded Potato
Remoulade Sauce

SALADS

CAESAR SALAD \$14
Romaine • Caesar Dressing
Parmigiano Reggiano • Croutons
Add: Chicken \$6 • Salmon \$7 • Shrimp \$6

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

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

ICEBERG WEDGE SALAD \$16
Tomatoes • Bacon • Blue Cheese Crumble • Ranch
Add: Chicken \$6 • Salmon \$7 • Shrimp \$6

SANDWICHES + BURGERS

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

TUNA MELT \$18
House Smoked Tuna • Brie • Celery
Scallions • Mayo melted open face on thick
sourdough bread

FRIED CHICKEN SANDWICH \$18
Chipotle Mayo • Jack Cheese • Bacon
Lettuce • Tomato • Sauteed Mushrooms
Grilled Onion

BUILD YOUR OWN BURGER \$18
Lettuce • Tomato • Onion • Pickles
Add: Cheese \$1 • Avocado \$2 • Bacon \$2
Fried Egg \$2

BAY CLUB STEAK SANDWICH \$18
Shaved Ribeye • Sauteed Onions • Mushrooms
Peppers • Melted Cheese • Hoagie Bun

SPECIALTIES

PAN SEARED BRANZINO
(MEDITERRANEAN SEA BASS) **GF** \$28
Lemon • Fried Capers • Basil • Artichokes • Garlic
Mash Potatoes • Seasonal Vegetables

SHRIMP SCAMPI LINGUINI \$25
Jumbo Shrimp • White Wine
Mushrooms • Garlic • Linguini • Parmesan
Grilled Bread

CHICKEN ALFREDO \$25
Grilled Chicken • Linguini • Mushrooms
Alfredo Sauce • Grilled Bread

MOULES FRITES \$22
1lb Mussels • Garlic • Butter • Grilled Bread • Fries

PORTUGUESE STEAMED CLAMS \$22
1 lb Littleneck Clams • Garlic • Butter
Linguica Sausage

TERIYAKI GLAZED GRILLED SALMON **GF** \$26
Pineapple Salsa • Garlic Mash Potatoes
Seasonal Vegetables

SPANISH STYLE SEAFOOD RISOTTO \$25
Frutta di Mare • Risotto
Garlic • Peppers • Tomato • Saffron Infused Broth

FISH AND CHIPS \$18
Beer Battered Cod • Fries

GRILLED FILET MIGNON \$42
8oz Prime Filet • Bacon Carmelized Onions
Blue Cheese Sauce • Garlic Mash
Potatoes • Seasonal Vegetables

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.