

- ON ICE -

ICED SEAFOOD PLATTER	93.00
6 Oysters, 6 Snow Crab Claws, 6 Tiger Prawns, Maine Lobster Salad, Tuna Tartare Cocktail Sauce, Mignonette, Lemon Wedges	
SEASONAL OYSTERS ON THE HALF SHELL	Half dz. 18.50 Full dz. 36.00
Cocktail Sauce, Mignonette, Lemon Wedges	
TIGER PRAWN COCKTAIL or SNOW CRAB CLAW COCKTAIL	18.75
Horseradish Cocktail Sauce	
SEAFOOD QUINTET	19.75
Seasonal Oyster, Tiger Prawn, Snow Crab Claw, Tuna Tartar, Lobster Salad Cocktail Sauce, Lemon Wedge	

- TO START -

COLD

MILD SMOKED SCOTTISH SALMON	Lemon-Chive-Pepper Blini, Capers, Dill, Bermuda Onion	16.75
TARTARE OF AHI TUNA	Lightly Spiced with Soy, Chili and Ginger, Avocado, Ginger, Wonton	16.75
COMPRESSED MAINE LOBSTER SALAD	Lemon Aioli, Crushed Avocado, Petit Greens	21.00
TOMATO BURRATA	Di Stefano Burrata, Vine Ripe Tomato Medley, Basil Pesto	14.75
CARPACCIO BRESAOLA	Wild Arugula Salad, White Balsamic, Parmesan	17.00

WARM

TEMPURA CALAMARI	Miso Mustard Dressing, Coriander, Peanuts, Scallions, Organic Greens	15.75
CRAB CAKE	Lump Blue Crab, Crushed Avocado, Chipotle Aioli	15.75
STEAMED BLACK MUSSELS	Parsley, Garlic, White Wine, Chili Flakes, Grilled Baguette	15.50
BRUSCHETTA	Triple Brie, Lingonberry Jam, Speck Prosciutto, Pear, Baguette	15.50
SOUP OF THE DAY	Recited Daily	9.95

- SALADS -

ROASTED RED BEETS AND CALIFORNIA GOAT CHEESE	14.95
Honey Toasted Walnuts, Aged Balsamic Reduction, Belgian Endive	
CALIFORNIA RIVIERA	12.95
Yogurt Dressing, Cucumber, Tomato, Onion, Mini Peppers, Kalamata Olives, Greek Feta	
BAYSIDE HOUSE	12.95
Maytag Blue Cheese Crumbles, Organic Grapes, Toasted Pistachios, Balsamic Vinaigrette	
CHOPPED HEART OF ROMAINE	12.95
Parmesan Dressing, Shaved Parmesan, Focaccia Croutons	
CHEESE BOARD OF DOMESTIC AND IMPORTED VARIETIES	20.00
Condiments and Grilled Baguette	
CHARCUTERIE & CHEESE BOARD OF DOMESTIC AND IMPORTED VARIETIES	27.00
Condiments and Grilled Baguette	

- AUTUMN GAME SPECIALTIES -

MUSCOVY DUCK (DRAKE) BREAST	38.00
Maple and Smoke, Italian Chestnut Risotto, Forest Mushrooms, Port Wine Reduction	
GRILLED AMERICAN BISON SAUSAGE	27.00
Sauerkraut with Bacon, Roasted Potatoes, Sweet and Spicy Mustard	
WILD BOAR "BOLOGNESE"	23.00
Tossed with House Made Potato Gnocchi, Parsley, Parmesan	
GRILLED LOIN OF VENISON	38.00
Roasted and Crushed Garnet Yam, Red Anjou Pear, Baby Bok Choy Ginger Cranberry Coulis, Spiced Red Wine Reduction Sauce	

- PASTA – RISOTTO -

PENNE CHICKEN	22.00
Chicken Breast, Forest Mushrooms, Shallots, Parsley, Parmesan	
FUSILLI SAUSAGE	21.00
Spicy Italian Sausage, Charred Peppers, San Marzano Tomato, Basil, Parmesan	
LINGUINE LOBSTER	28.00
Maine Lobster, Lobster Sauce, Tomato	
RISOTTO SHRIMP	26.00
Jumbo Tiger Prawns, Autumn Harvest Corn, Roma Tomato	

- HOUSE SPECIALTIES -

WILD MUSHROOM CRUSTED CHILEAN SEABASS	42.00
Yukon Gold Potato Puree, Asparagus, Riesling Sauce	
BLACKENED PACIFIC WILD SWORDFISH	33.00
Lemon Risotto, Mango-Pineapple-Passion Salsa, Petit Arugula	
SOY GLAZED ORGANIC SCOTTISH SALMON	30.00
Wilted Spinach, Baby Bok Choy, Broccolini, Ginger Ponzu Sauce	
SEARED WILD DIVER SCALLOPS AND TIGER PRAWNS	36.00
Lobster Mashed Potatoes, Asparagus, Roasted Marcona Almond Romesco	
 AMERICAN KUROBUTA PORK CHOP	 29.00
Bacon Mashed Potatoes, Young Green Beans, Chipotle “C1” Sauce	
OVEN ROASTED SHELTON FARM CHICKEN BREAST	26.00
Wilted Spinach, Soft Polenta Gratin, Lemon Sauce	
OVEN ROASTED RACK OF LAMB	38.00
Yukon Gold Mashed Potatoes, Seasons Vegetables, Grain Mustard Port Wine Sauce	
10oz. TOP SIRLOIN “CULOTTE” STEAK	29.00
Blue Cheese Potato Fondue, Red Wine Reduction, Asparagus	
8oz. CENTER CUT FILET MIGNON	42.00
Madagascan Green Pepper Sauce, Potato Trio, Seasons Vegetables	
8 oz NEW YORK “STEAK FRITES”	29.00
Béarnaise Reduction Sauce, Spinach, Parsley Fries	
14oz. RIB-EYE STEAK	45.00
Béarnaise Reduction Sauce, Broccolini, Roasted Yukon Gold Potatoes	

- SIDES -

Lemon Risotto	\$8.00	Risotto with Harvest Corn and Roma Tomato	\$8.00
Polenta Gratin	\$8.00	Grilled Asparagus & White Balsamic Dressing	\$10.00
Maine Lobster Mashed Potatoes	\$15.00	Baby Bok Choy with Ginger Ponzu	\$10.00
House Made Potato Gnocchi & Parmesan	\$8.00	French Fries with Parsley and Salt	\$7.00

- CELEBRATING OUR 17TH YEAR -

- THREE COURSE MENU \$66.00 -

COMPRESSED MAINE LOBSTER SALAD
Lemon Aioli, Crushed Avocado, Petit Greens
OR

TARTARE OF SASHIMI GRADE YELLOWFIN TUNA
Lightly Spiced with Soy, Chili and Ginger, Crushed Avocado, Wonton Crisps
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CENTER CUT FILET MIGNON
Madagascan Green Pepper Sauce, Potato Trio, Seasons Vegetables
OR

WILD MUSHROOM CRUSTED CHILEAN SEABASS
Yukon Gold Potato Puree, Asparagus, Riesling Sauce
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CHOOSE ANY DESSERT FROM OUR LIST

“A SMALL GIFT OF APPRECIATION”