

- ON ICE -

ICED SEAFOOD PLATTER	95.00
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. 18.75 Full dz. 36.50
Cocktail Sauce, Mignonette, Lemon Wedges	
TIGER PRAWN COCKTAIL or SNOW CRAB CLAW COCKTAIL	19.00
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	17.50
TARTARE OF AHI TUNA Lightly Spiced with Soy, Chili and Ginger, Avocado, Ginger, Wonton	17.50
COMPRESSED MAINE LOBSTER SALAD Lemon Aioli, Crushed Avocado, Petit Greens	22.50
TOMATO BURRATA Di Stefano Burrata, Vine Ripe Tomato Medley, Basil Pesto	15.75
CARPACCIO BRESAOLA Wild Arugula Salad, White Balsamic, Parmesan	17.00

WARM

TEMPURA CALAMARI Miso Mustard Dressing, Coriander, Peanuts, Scallions, Organic Greens	16.50
CRAB CAKE Lump Blue Crab, Crushed Avocado, Chipotle Aioli	16.00
STEAMED BLACK MUSSELS Parsley, Garlic, White Wine, Chili Flakes, Grilled Baguette	15.75
BRUSCHETTA Triple Brie, Lingonberry Jam, Speck Prosciutto, Pear, Baguette	16.25
SOUP OF THE DAY Recited Daily	10.50

- SALADS -

ROASTED RED BEETS AND CALIFORNIA GOAT CHEESE	15.50
Honey Toasted Walnuts, Aged Balsamic Reduction, Belgian Endive	
CALIFORNIA RIVIERA	13.50
Yogurt Dressing, Cucumber, Tomato, Onion, Mini Peppers, Kalamata Olives, Greek Feta	
BAYSIDE HOUSE	13.50
Maytag Blue Cheese Crumbles, Organic Grapes, Toasted Pistachios, Balsamic Vinaigrette	
CHOPPED HEART OF ROMAINE	13.50
Parmesan Dressing, Shaved Parmesan, Focaccia Croutons	
 CHEESE BOARD OF DOMESTIC AND IMPORTED VARIETIES	 21.00
Condiments and Grilled Baguette	
CHARCUTERIE & CHEESE BOARD OF DOMESTIC AND IMPORTED VARIETIES	28.00
Condiments and Grilled Baguette	

SPRING MARKET INSPIRED

HUDSON VALLEY FOIE GRAS (4OZ) BRUSCHETTA 28.00
Local Strawberry Thyme Pepper Jam
Saba "Mother-Of-Balsamic", Petit Arugula Salad

RISOTTO SHRIMP 26.50
Jumbo Tiger Prawns, Sugar Snap Peas

RAGU OF COLORADO SPRING LAMB 23.50
Tossed with House Made Potato Gnocchi, Parsley, Parmesan

AMERICAN KUROBUTA PORK CHOP 29.75
Bing Cherry Mustard, Young Green Beans, Roasted Red Bliss Potatoes

WILD MUSHROOM CRUSTED ALASKAN HALIBUT 43.50
Three Lily Potatoes, Green Asparagus, Riesling Sauce

LIVE ENTERTAINMENT NIGHTLY AND SUNDAY BRUNCH

- PASTA -

PENNE CHICKEN	22.50
Chicken Breast, Forest Mushrooms, Shallots, Parsley, Parmesan	
FUSILLI SAUSAGE	21.50
Spicy Italian Sausage, Charred Peppers, Tomato, Basil, Parmesan	
LINGUINE SCAMPI	26.50
Jumbo Tiger Prawns, San Marzano Tomato Marinara	

- HOUSE SPECIALTIES -

BLACKENED PACIFIC WILD SWORDFISH	33.50
Lemon Risotto, Mango-Pineapple-Passion Salsa, Petit Arugula	
SOY GLAZED ORGANIC SCOTTISH SALMON	31.50
Wilted Spinach, Baby Bok Choy, Broccolini, Ginger Ponzu Sauce	
SEARED WILD DIVER SCALLOPS	36.75
Lobster Mashed Potatoes, Asparagus, Roasted Marcona Almond Romesco	
OVEN ROASTED SHELTON FARM CHICKEN BREAST	26.50
Wilted Spinach, Soft Polenta Gratin, Lemon Sauce	
OVEN ROASTED RACK OF LAMB	38.50
Yukon Gold Mashed Potatoes, Seasons Vegetables, Grain Mustard Port Wine Sauce	
GRILLED LOIN OF VENISON	38.50
Pan Roasted Potato Gnocchi, Red Anjou Pear, Baby Bok Choy	
Ginger Cranberry Coulis, Spiced Red Wine Reduction Sauce	
10oz. TOP SIRLOIN "CULOTTE" STEAK	29.50
Blue Cheese Potato Fondu, Red Wine Reduction, Asparagus	
8oz. CENTER CUT FILET MIGNON	43.50
Madagascar Green Pepper Sauce, Potato Trio, Seasons Vegetables	
12 oz NEW YORK "STEAK FRITES"	42.50
Béarnaise Reduction Sauce, Wilted Spinach, Parsley Fries	
14oz. RIB-EYE STEAK	45.50
Béarnaise Reduction Sauce, Broccolini, Roasted Potatoes	

- SIDES -

Lemon Risotto	\$8.00	Risotto with Sugar Snap Peas	\$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 Sea Salt	\$7.00

- THREE COURSE MENU \$67.00 -

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

Madagascar Green Pepper Sauce, Potato Trio, Seasons Vegetables

OR

WILD MUSHROOM CRUSTED ALASKAN HALIBUT

Three Lily Potatoes, Green Asparagus, Riesling Sauce

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CHOOSE ANY DESSERT FROM OUR LIST

Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food borne illness