

Bar Menu

STARTERS

Soup of the Day ~ 6.95

Cuban Style Black Bean Soup ~ 6.95

Skillet Roasted Blue Crab Cake ~ Grainy Mustard Remoulade 10.95

Fried Calamari ~ Lemon Aioli & Marinara 9.50

Lump Blue Crab Spring Rolls ~ Red Thai Chili Sauce 13.95

Florida Gulf Shrimp Cocktail ~ 13.95

Prince Edward Island Mussels ~ Spicy Marinara Broth 11.95

Coconut Encrusted Florida Shrimp ~ Mango-Chili Glaze 13.50

Southwest Chicken Quesadilla ~ Guacamole, Salsa, Red Onions, Jalapenos & Sour Cream 12.95

Black Pepper Seared Ahi Tuna ~ Wasabi-Soy Vinaigrette 11.95

SALADS

Mixed Baby Field Greens ~ Fresh Herbs & Balsamic Vinaigrette 6.50

Caesar ~ Asiago Cheese & Garlic Croutons 7.50

Entree Caesar ~ Asiago Cheese & Garlic Croutons 9.50

Add: Grilled Chicken Breast 12.95 • Grilled Shrimp 15.95 • Grilled Salmon 17.95

Baby Iceberg Wedge ~ Classic Maytag Blue Cheese Dressing, Diced Tomatoes & Bacon 7.50

Coconut Shrimp ~ Toasted Almonds, Mandarin Oranges, Sweet & Spicy Vinaigrette 15.50

The Bayside ~ Grilled Chicken, Gorgonzola, Toasted Walnuts, Red Onions, Balsamic Vinaigrette 12.95

**Grilled Tenderloin ~ Baby Greens, Roasted Red Peppers, Mushrooms,
Red Onion, Jack Cheese, Tomato-Ranch Dressing 15.95**

SANDWICHES

Served with your choice of fries, cole slaw, or pasta salad

Tuscan Club ~ Turkey, Ham, Fresh Mozzarella, Sundried Tomato, Pesto Mayo on Asiago Brioche 14.50

Crunchy Fried Grouper ~ Florida Black Grouper on a Kaiser Roll, House-Made Tartar Sauce 16.50

Grilled Chicken Caesar Wrap ~ Roasted Red Pepper, Caesar Dressing 10.95

Prime Cheddar Burger ~ 12.50

Grilled or Blackened Mahi ~ House-Made Tartar Sauce 14.50

ENTREES

Lump Crab Cakes ~ Fresh Fruit & Cole Slaw 21.95

Macadamia & Coconut Encrusted Snapper ~ Country Rice, Baby Vegetables, Piña Colada Sauce 22.95

Lobster & Crab Stuffed Grouper ~ Mashed Potatoes, Baby Vegetables, Sherry Lobster Sauce 21.95

**Chicken Piccata ~ Sautéed Chicken Breast, Artichokes,
Tomatoes, Capers, White Wine Butter Sauce, Linguine 16.95**

Meatloaf ~ Baby Vegetables, Mashed Potatoes & Gravy 17.50

Fish & Chips ~ House-Made Tartar Sauce, Fries, Cole Slaw 19.95

**Seafood Fettuccine ~ Shrimp, Lobster, Mussels, Shitake Mushrooms, Sundried Tomatoes,
Vodka Tomato Cream 23.95**

**Oven Roasted Half Chicken ~ Marinated in Orange & Lemon Juice, Garlic & Annatto Spice,
Mashed Potatoes & Baby Vegetables, Chicken Jus 18.95**

Florida Gulf Shrimp Tempura ~ Cole Slaw, Fresh Fruit 16.95

Home Style Short Ribs ~ Baby Vegetables & Mashed Potatoes 19.95

Please refrain from using cellular phones in the dining room.

18% gratuity will be added to parties of seven or more, and to tables with more than two separate checks.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

\$3 plate charge for split entrees.

11/08