

Bayside

Seafood Grill & Bar

Grill Menu

STARTERS

Maine Lobster Bisque ~ 9.95

Gazpacho ~ 6.95

**Black Pepper and Sesame Crusted Ahi Tuna ~ Wasabi-Soy Vinaigrette,
Fried Ginger ~ 12.95**

Wonton ~ Sesame Honey Glaze ~ 9.95

**Prince Edward Island Mussels ~ Chorizo Sausage, Saffron-Tomato and
Lobster Broth, Lemon Aioli ~ 13.50**

Baked Brie ~ Green Apples, Red Grapes, Raspberry Sauce, Flat Bread ~ 11.95

Coconut Encrusted Florida Shrimp ~ Mango-Chili Glaze ~ 13.50

Lump Blue Crab Spring Rolls ~ Red Thai Chili Sauce ~ 13.95

Crispy Calamari ~ Sautéed Tuscan Red Peppers, Garlic and Red Onion ~ 11.50

Florida Gulf Shrimp Cocktail ~ 13.95

Pan Sautéed Blue Crab Cake ~ Baby Greens, Lemon Mustard Aioli ~ 13.95

Select Oysters on the Half Shell ~ Market Price

SALADS

Mixed Baby Field Greens ~ Fresh Herbs & Balsamic Vinaigrette ~ 8.25

Classic Caesar ~ Asiago Cheese and Garlic Croutons ~ 9.25

Fresh Mozzarella & Vine Ripe Tomato ~ Basil Infused Olive Oil ~ 10.95

Spinach with Gorgonzola ~ Walnuts, Red Onion, Port Wine Vinaigrette ~ 9.95

**Crispy Iceberg Wedge ~ Classic Maytag Blue Cheese Dressing,
Diced Tomatoes & Bacon ~ 9.50**

SPECIALTIES

Herb Rubbed Free Range Chicken Breast ~ Mashed Potatoes, Baby Vegetables ~ 22.95

Herb Encrusted Rack of Lamb ~ Baby Vegetables, Mashed Potatoes, Rosemary Jus ~ 33.95

**Chicken Penne ~ Applewood Smoked Bacon, Shiitake Mushrooms, Asparagus, Shallots,
Roasted Garlic Cream Sauce ~ 21.95**

**Sautéed Calves Liver ~ Applewood Smoked Bacon, Orange and
Sherry Caramelized Onions, Mashed Potatoes ~ 22.95**

**New York Strip ~ 32.95 or Blue Cheese Crusted New York Strip ~ 34.95
Mashed Potatoes, Baby Vegetables**

**Grilled Rib-Eye Steak ~ Parsley-Garlic Butter,
Fingerling Potatoes, Shiitake Mushrooms ~ 30.95**

Filet Mignon ~ Wild Mushrooms, Pinot Noir Sauce, Mashed Potatoes, Baby Vegetables ~ 34.95

Roasted Half Duck ~ Mashed Potatoes, Baby Vegetables, Pomegranate-Chambord Glaze ~ 24.95

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SEAFOOD

Simply Prepared – Grilled, Sautéed or Blackened

Mahi-Mahi 24 Salmon 23 Yellowtail Snapper 26 Grouper 27 Tuna 28

Country Rice, Baby Vegetables
Mango-Chili Glaze, Lemon Dill Aioli, Herb Beurre Blanc, Tropical Fruit Salsa

Flat Iron Steak & Florida Gulf Shrimp ~ Roasted Garlic, Shallots, Sweet Red and Yellow Peppers, French Fries ~ **27.50**

Ahi-Tuna Au Poivre ~ Brandy Peppercorn Sauce & Fingerling Potatoes ~ **27.50**

Crispy Mahi-Mahi ~ Stir Fry Vegetables, Thai-Honey Sauce and Mango Chutney ~ **26.50**

Pistachio & Macadamia Nut Encrusted Snapper ~ Baby Vegetables, Herb Beurre Blanc ~ **28.95**

Grilled Sea Scallops ~ Sundried Tomato, Saffron, & Asparagus Risotto, Baby Vegetables ~ **28.95**

Bouillabaisse ~ Shrimp, Lobster, Fresh Fish, Mussels and Clams in Tomato-Saffron Broth ~ **31.95**

Shrimp and Lobster ~ Fettuccine Sun-Dried Tomato & Chive Cream Sauce ~ **30.95**

Double Lump Crab Cake ~ Lemon Dill Aioli, Fingerling Potatoes ~ **27.95**

Miso Glazed Pan Seared Sea Bass ~ Lobster Mashed Potatoes, Stir Fry Vegetables ~ **32.95**

Teriyaki Glazed Salmon ~ Stir Fry Vegetables, Shiitake Mushrooms, Mashed Potatoes ~ **26.95**

SIDES

Mashed Potatoes ~ 4.50

French Fries ~ 4.50

Sundried Tomato and Asparagus Risotto ~ 9.95
Add Lobster ~ 6.95

Fingerling Potatoes ~ 6.95

Lobster Mashed Potatoes ~ 8.95

Sautéed Asparagus ~ 7.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
18% gratuity will be added to parties of six or more and to tables with more than two separate checks.

\$8 plate charge for split entrees

Please Refrain From Using Cellular Phones in the Dining Room

9/3/2008