

# EAST BAY GRILLE

## patio menu

### ..... APPETIZERS .....

#### RISOTTO BALLS | 12

ARBORIO RICE ROLLED WITH SAUSAGE, PARMESAN AND MOZZARELLA CHEESE, HERBS, SEASONED BREAD CRUMBS, MARINARA SAUCE

#### THAI CALAMARI | 13

FRIED CALAMARI, BANANA PEPPERS, PINEAPPLE, ARUGULA, ALMONDS, THAI CHILI GLAZE. *Traditional style also available.*

#### LOBSTER & CRAB RANGOON | 14

LOBSTER MEAT, CRAB MEAT, SCALLIONS AND SEASONED CREAM CHEESE FILLED EGG ROLL SHELLS, SWEET AND SOUR SAUCE

#### P.E.I. MUSSELS | 14

SAUTÉED IN SHERRY BUTTER, CHERRY PEPPERS, TOMATOES, GRILLED CROSTINI

#### COCONUT SHRIMP | 15

MANGO DIPPING SAUCE

#### FISH TACOS | 15

CAJUN-SEASONED COD, SOFT TACO SHELLS, FRUIT SALSA, CILANTRO AND LIME AIOLI

#### SCALLOPS WRAPPED IN BACON | 15 | ♣

BOURBON MAPLE SYRUP

#### BEEF CARPACCIO | 15

THINLY SLICED PEPPERCORN-CRUSTED TENDERLOIN, ARUGULA, SHAVED PARMESAN, CAPERS, CROSTINI, EXTRA VIRGIN OLIVE OIL

#### CRAB CAKES | 16

PAN-SEARED LUMP CRAB CAKES, FRUIT SALSA, ROASTED RED PEPPER, TARTAR SAUCE

#### AHI TUNA | 16

PEPPER AND GARLIC CRUSTED, SEARED RARE, MARINATED CUCUMBER SALAD, SOY-GINGER GLAZE, SEAWEED SALAD

#### SHRIMP & SCALLOPS LOUISE | 16

SAUTÉED SHRIMP AND SCALLOPS, GARLIC AND WINE BUTTER SAUCE, SPINACH, SUN-DRIED TOMATOES, GRILLED CIABATTA BREAD

### ..... RAW BAR .....

#### MINIMUM OF 3 PIECES

#### SHRIMP COCKTAIL | 4 PER PIECE | ♣

JUMBO SHRIMP, HOMEMADE COCKTAIL SAUCE

#### OYSTERS | 2.75 PER PIECE | ♣

CHILLED LOCAL OYSTERS, HOMEMADE COCKTAIL SAUCE, MIGNONETTE

#### CLAMS | 2.50 PER PIECE | ♣

CHILLED LOCAL LITTLENECK CLAMS, HOMEMADE COCKTAIL SAUCE

#### CRAB COCKTAIL | 16 | ♣

JUMBO LUMP CRAB MEAT, HOMEMADE COCKTAIL SAUCE

#### EAST BAY SEAFOOD BOAT | 70 | ♣

HALF DOZEN OYSTERS, HALF DOZEN LITTLENECK CLAMS, HALF DOZEN COCKTAIL SHRIMP, HALF LOBSTER, CRAB COCKTAIL, CHILLED WITH SEAWEED SALAD, MIGNONETTE, COCKTAIL SAUCE

### ..... SALADS .....

#### EAST BAY CAESAR | 10

ROMAINE LETTUCE, HOMEMADE CAESAR DRESSING, SHAVED PARMESAN, CRISPY CROUTONS

#### BLEU CHEESE WEDGE | 13 | ♣

CHILLED ICEBERG LETTUCE, DICED RED ONION, SLICED TOMATOES, BACON CRUMBS, CREAMY BLEU CHEESE DRESSING, BALSAMIC REDUCTION

#### MIXED BERRIES & KALE | 13 | ♣

BABY KALE, MIXED GREENS, CRANBERRY STILTON CHEESE, FRESH MIXED BERRIES, SLICED AVOCADO, SLIVERED ALMONDS, RASPBERRY VINAIGRETTE

#### SALMON SALAD | 22 | ♣

MESCLUN GREENS, TOMATOES, GOAT CHEESE, CANDIED PECANS, CRAN-RAISINS, SAUTÉED MUSHROOMS, CARAMELIZED ONIONS, LEMON POPPY SEED VINAIGRETTE

#### TOP A SALAD WITH ANY OF THE FOLLOWING

CHICKEN 6, SALMON 9, SHRIMP 9, STEAK TIPS 9, SEA SCALLOPS MKT, LOBSTER SALAD MKT

### ..... ENTRÉES .....

#### EAST BAY CHEESEBURGER | 15

CHAR-GRILLED, HAND-PACKED BURGER, LETTUCE, TOMATO, RED ONION, CHOICE OF CHEESE, BULKIE ROLL. *Choice of: American, Cheddar, Swiss, Gorgonzola. Add .75 per additional item: Bacon, Sautéed Mushrooms, Caramelized Onions.*

#### WAGYU BURGER | 17

CHAR-GRILLED, HAND-PACKED WAGYU GROUND BEEF, BOURSIN CHEESE, TOASTED BRIOCHE ROLL, ARUGULA, PICKLED RED ONIONS

#### TURKEY TIPS | 18 | ♣

CHAR-GRILLED, ITALIAN HERB MARINATED TURKEY TIPS, HOUSE VEGETABLES, CHOICE OF POTATO OR RICE

#### BAKED SCROD | 22

COD FILLET, WHITE WINE, BUTTER, SEASONED BREAD CRUMBS, HOUSE VEGETABLES, CHOICE OF POTATO OR RICE

#### FISH & CHIPS | 22

BATTERED SCROD, FRIED GOLDEN BROWN, HOUSE FRIES, COLESLAW, TARTAR SAUCE

#### STEAK TIPS | 22 | ♣

CHAR-BROILED, LIGHTLY SEASONED, HOUSE VEGETABLES, CHOICE OF POTATO OR RICE

#### TERIYAKI STEAK TIPS | 22

CHAR-BROILED, TERIYAKI MARINATED, VEGETABLE DU JOUR, CHOICE OF POTATO OR RICE

#### STATLER CHICKEN | 23

ROASTED BONE-IN CHICKEN BREAST RUBBED WITH ROSEMARY & GARLIC, CITRUS AU JUS, MASHED POTATOES, GRILLED ASPARAGUS

#### SEAFOOD KRISTOPHER | 28

SAUTÉED SHRIMP, SCALLOPS, SWORDFISH, LOBSTER, ROMANO CREAM SAUCE, FETTUCCINE, SHAVED PECORINO ROMANO

#### SEAFOOD RISOTTO | 28 | ♣

SAUTÉED SEA SCALLOPS, SHRIMP AND LOBSTER MEAT, PESTO BROTH, CREAMY RISOTTO, SPINACH, ROASTED RED PEPPERS

#### STEAK FRITES | 28

CHAR-GRILLED 7X SKIRT STEAK, GARLIC & HERB BUTTER, PARMESAN TRUFFLE FRIES, BROCCOLINI

#### CHIPOTLE & LIME SWORDFISH | 29

CHAR-BROILED SWORDFISH STEAK, CHIPOTLE & LIME COMPOUND BUTTER, HERB BASMATI RICE, GRILLED ASPARAGUS

#### EVERYTHING TUNA | 29

EVERYTHING SPICE ENCRUSTED TUNA STEAK SEARED RARE, WASABI AIOLI, FRIED SUN-CHOKES, STICKY RICE, BABY BOK CHOY

#### FILET AU POIVRE | 36

CHAR-BROILED PEPPERCORN-CRUSTED FILET MIGNON, COGNAC CREAM SAUCE, BLEU CHEESE MASHED POTATOES, BACON-WRAPPED GREEN BEANS

#### TOWN WHARF SIRLOIN | 36

CHAR-GRILLED NEW YORK SIRLOIN, CARAMELIZED ONIONS, CRUMBLER GREAT HILL BLEU CHEESE, SAUTÉED SPINACH, MASHED POTATOES, CABERNET AU JUS

#### FILET MIGNON & LOBSTER | 45

CHAR-GRILLED CENTER CUT FILET, BUTTER-POACHED LOBSTER TAIL, BÉARNAISE SAUCE, WHIPPED MASHED POTATOES, BACON-WRAPPED GREEN BEANS

#### MACADAMIA SCALLOPS | MKT

BROILED MACADAMIA-CRUSTED SCALLOPS, COCONUT CREAM SAUCE, BASMATI RICE, VEGETABLE DU JOUR

#### LOBSTER ROLL | MKT

HOMEMADE LOBSTER SALAD, TOASTED TORPEDO ROLL, COLESLAW

### ..... SIDES .....

#### BAKED POTATO

5

#### MASHED POTATOES

5

#### SAUTÉED SPINACH

5

#### ONION RINGS

6

#### SAUTÉED MUSHROOMS

6

#### SWEET POTATO FRIES

6

#### PARMESAN RISOTTO

7

#### TRUFFLE FRIES

7

#### ASPARAGUS

8

#### BROCCOLINI

8

GLUTEN-FREE | ♣

*Consuming raw or undercooked foods of animal origin such as meats, eggs or shellfish, may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Peanut product may be used in some of our daily specials.*

# EAST BAY GRILLE

## patio menu

### ..... WINES BY THE GLASS .....

#### PINOT NOIR

HOB NOB, FRANCE | 9

ERATH, OREGON | 11

KENDALL-JACKSON, JACKSON ESTATE, ANDERSON VALLEY | 12

#### MERLOT

STERLING, NAPA | 10

#### INTERESTING REDS

GASCON, MALBEC, MENDOZA, ARGENTINA | 10

COPPOLA "CLARET", RED BLEND, CA | 10

#### ITALIAN REDS

RUFFINO, CHIANTI | 9

MASCIARELLI, MONTEPULCIANO D'ABRUZZO | 9

#### CABERNET SAUVIGNON

LOUIS MARTINI, CA | 10

14 HANDS, WASHINGTON | 10

J. LOHR, PASO ROBLES | 11

SIMI, ALEXANDER VALLEY | 13

ROBERT MONDAVI, NAPA | 15

#### PINOT GRIGIO

RUFFINO LUMINA, ITALY | 9

KENDALL-JACKSON, PINOT GRIS, CA | 11

#### SAUVIGNON BLANC

OYSTER BAY, MARLBOROUGH, NZ | 10

ROBERT MONDAVI, FUME BLANC, NAPA | 11

KIM CRAWFORD, MARLBOROUGH, NZ | 12

#### CHARDONNAY

WILLIAM HILL, CENTRAL COAST | 9

J. LOHR, MONTEREY | 10

KENDALL-JACKSON V.R., CA | 10

LA CREMA, SONOMA | 13

SONOMA CUTRER, RUSSIAN RIVER VALLEY | 15

#### INTERESTING WHITES

BERINGER, WHITE ZINFANDEL, CA | 7

VILLA POZZI, MOSCATO, ITALY | 8

CHATEAU ST. MICHELLE, RIESLING, WASHINGTON | 9

CLOUD CHASER, ROSÉ, FRANCE | 14

#### SPARKLING

RUFFINO, PROSECCO, ITALY | 10

### ... SPECIALTY COCKTAILS ...

#### VODKA

##### BLUEBERRY VOJITO

STOLI BLUEBERRY, MINT, FRESH BLUEBERRIES, EAST BAY  
MOJITO MIX & A SPLASH OF CLUB SODA

##### EAST BAY INFUSION

FLAVORED NEW AMSTERDAM VODKAS INFUSED WITH SEASONAL FRUITS

##### CAPE COD MULE

TITO'S VODKA, GINGER BEER, SPLASH OF CRANBERRY, LIME SQUEEZE

##### POM-CRAN MARTINI

DEEP EDDY CRANBERRY VODKA, PAMA POMEGRANATE LIQUEUR,  
TRIPLE SEC, SPLASH OF ORANGE JUICE

##### CUCUMBER BASIL GIMLET

OYSTERVILLE VODKA, FRESH BASIL, CUCUMBER, LIME SQUEEZE,  
SOUR MIX & A SPLASH OF SODA

#### RUM

##### BOAT DRINK

BLUE CHAIR BAY RUM, BLUE CHAIR BAY COCONUT, MIDORI,  
HYPNOTIC, PINEAPPLE & ORANGE JUICE

#### TEQUILA

##### SPICY WATERMELON-RITA

JALAPEÑO-INFUSED SAUZA TEQUILA, WATERMELON LIQUEUR,  
FRESH LIME JUICE

##### GRAPEFRUIT MARGARITA

MILAGRO SILVER, FEE BROTHERS GRAPEFRUIT BITTERS, COINTREAU,  
SPLASH OF GRAPEFRUIT JUICE, AGAVE SOUR

#### BOURBON & GIN

##### GINGER JULEP

BULLEIT BOURBON, CANTON GINGER LIQUEUR, LEMON SOUR,  
SIMPLE SYRUP, FRESH MINT

##### RASPBERRY LIME RICKY

HENDRICK'S GIN, CHAMBORD, LIME JUICE, GINGER BEER

#### WINE COCKTAILS

##### SANGRIA

RED OR WHITE, COLLECTION OF SPIRITS, FRESH FRUIT

##### STRAWBERRY FIELDS

PROSECCO, ST. GERMAIN, SIMPLE SYRUP, FRESH STRAWBERRIES & MINT

##### GRAPEFRUIT FIZZ

PROSECCO, DEEP EDDY GRAPEFRUIT VODKA, ST. GERMAIN, SPLASH  
OF CRANBERRY & GRAPEFRUIT JUICE

### ..... BEER .....

#### DOMESTIC BOTTLES

BUDWEISER, MICHELOB ULTRA, SAMUEL ADAMS BOSTON LAGER,  
HARPOON IPA, BUD LIGHT, MILLER LITE,  
SAMUEL ADAMS LIGHT, BLUE MOON, BUD LIGHT LIME,  
COORS LIGHT, HARPOON SEASONAL

#### IMPORTED BOTTLES

AMSTEL LIGHT, BASS ALE, CORONA, CORONA LIGHT,  
STELLA ARTOIS, HEINEKEN, HEINEKEN LIGHT

#### CIDERS & MORE

ANGRY ORCHARD HARD CIDER, MAGNER'S CIDER,  
SMIRNOFF ICE, SPIKED SELTZER SEASONAL FLAVORS

#### NON-ALCOHOLIC

O'DOUL'S, ST. PAULIE GIRL

#### DRAFTS

BUD LIGHT.....4.2% ABV IBU-6.4  
STELLA ARTOIS.....5.2% ABV IBU-30  
SAMUEL ADAMS SEASONAL.....4.9% ABV IBU-30  
LAGUNITAS IPA.....6.2% ABV IBU-51.5  
CURIOUS TRAVELER LEMON SHANDY.....4.4% ABV IBU-7  
CISCO BREWERS GREY LADY.....4% ABV IBU-10

Please ask your server about our seasonal selections & featured beers.

IBU = HOW BITTER IS IT: THE HIGHER THE NUMBER, THE MORE BITTER THE HOPS  
ABV = HOW MUCH ALCOHOL IS IN THE BEER

#### BECOME A MEMBER

JOIN OUR LOYALTY PROGRAM AND EARN POINTS FOR EACH DOLLAR  
YOU SPEND WITH US. ASK YOUR SERVER FOR DETAILS.

