

Happy Easter!



EAST BAY GRILLE

Appetizers

STUFFED QUAHOGS \$13

BAKED QUAHOG SHELLS, NATIVE CHOPPED CLAMS, CHORIZO, PORTUGUESE SWEET BREAD, DRAWN BUTTER

THAI CALAMARI \$14

FRIED CALAMARI, BANANA PEPPERS, PINEAPPLE, ARUGULA, ALMONDS, THAI CHILI GLAZE.

Traditional style also available.

RISOTTO BALLS \$14

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

LOBSTER AND CRAB RANGOON \$14

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

SCALLOPS WRAPPED IN BACON \$15

MAPLE AND BOURBON GLAZE **GF**

BEEF TENDERLOIN CARPACCIO \$15

THINLY SLICED PEPPER CORN CRUSTED TENDERLOIN, ARUGULA, SHAVED PARMESAN, CAPERS, CROSTINI, EXTRA VIRGIN OLIVE OIL

P.E.I. MUSSELS \$15

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

AHI TUNA \$16

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

CHARCUTERIE BOARD \$20

SLICED SOPRESSATA, SALAMI & PROSCIUTTO, GOURMET OLIVES, CROSTINI, BURRATA CHEESE, STUFFED CHERRY PEPPERS, DRUNKEN GOAT CHEESE, ARTISINAL CHEESES, FIG PRESERVES, WHOLE GRAIN MUSTARD

Salads

OUR SIMPLE SALAD \$8

SEASONAL FIELD GREENS WITH FRESH GARDEN FAVORITES **GF**

EAST BAY CAESAR SALAD \$10

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

CAPRESE SALAD \$14

BEEF STEAK TOMATOES, FRESH BASIL, BUFFALO MOZZARELLA, RED ONION, BALSAMIC REDUCTION **GF**

BEET SALAD \$14

SLOW ROASTED RED AND GOLD BEETS, MIXED GREENS, CROSTINI, CRUMBLLED GOAT CHEESE, FIG BALSAMIC GLAZE

Raw Bar

SHRIMP COCKTAIL \$4/piece

JUMBO SHRIMP, HOMEMADE COCKTAIL SAUCE **GF**

CLAMS \$2.50/piece

CHILLED LOCAL LITTLENECK CLAMS, HOMEMADE COCKTAIL SAUCE **GF**

OYSTERS \$2.75/piece

CHILLED LOCAL OYSTERS, HOMEMADE COCKTAIL SAUCE, MIGNONETTE **GF**

KING CRAB MEAT \$17

CHILLED FRESHLY SHUCKED KING CRAB MEAT, COCKTAIL SAUCE & DRAWN BUTTER **GF**

EAST BAY SEAFOOD BOAT \$80

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

(Raw Bar Minimum 3 pieces)

Soups

SOUP DU JOUR.....Cup \$5..... Bowl \$6

CLAM CHOWDER.....Cup \$7..... Bowl \$8

LOBSTER BISQUE.....Cup \$8..... Bowl \$9

CHOPPED SALAD \$14

CHOPPED ROMAINE LETTUCE, CHERRY TOMATOES, CUCUMBERS, RED BEANS, CHICK PEAS, RED ONION, KALAMATA OLIVES, FETA CHEESE, OREGANO VINAIGRETTE **GF**

GRILLED SALMON SALAD \$24

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

GF = GLUTEN FREE GLUTEN FREE PASTA AVAILABLE.

*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.

PEANUT PRODUCT MAY BE USED IN SOME OF OUR DAILY SPECIALS.



Dinner Entrees



SPIRAL HAM \$23

OVEN ROASTED SPIRAL HAM, PINEAPPLE AND RAISIN GLAZE, MASHED POTATOES, VEGETABLES DU JOUR **GF**

LEG OF LAMB \$23

SLOW ROASTED LEG OF LAMB, MINT DEMI GLAZE, BAKED SWEET POTATO, GREEN BEANS **GF**

BAKED SCROD \$23

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

CHICKEN OSCAR \$24

PAN-FRIED PANKO BREAD CRUMB ENCRUSTED CHICKEN BREAST, SAUTÉED KING CRAB LEG MEAT, BÉARNAISE SAUCE, PARMESAN RISOTTO, GRILLED ASPARAGUS

STATLER CHICKEN \$24

OVEN ROASTED STATLER CHICKEN BREAST, APPLE & CRANBERRY CHUTNEY, PORK BELLY & SWEET POTATO HASH, BRUSSEL SPROUTS

SESAME SALMON \$26

SESAME SEED ENCRUSTED SALMON FILLET, SWEET SOY GLAZE, LOBSTER FRIED RICE, BABY BOK CHOY

LOBSTER SALAD ROLL \$26

HOMEMADE LOBSTER SALAD, TOASTED TORPEDO ROLL, COLE SLAW

PRIME RIB \$27

SLOW ROASTED KING CUT PRIME RIB, AU JUS, BAKED POTATO, VEGETABLES DU JOUR **GF**

BROILED SCALLOPS \$28

BROILED SEA SCALLOPS, BUTTER, WHITE WINE, SEASONED CRUMBS, HOUSE VEGETABLES, CHOICE OF POTATO OR RICE

SEAFOOD RISOTTO \$29

SAUTÉED SEA SCALLOPS, SHRIMP & LOBSTER MEAT, LOBSTER & SHERRY CREAM SAUCE, SPLIT PEAS, CHERRY TOMATOES, MUSHROOMS, CREAMY RISOTTO **GF**

SEABASS CAPRESE \$29

CHAR-BROILED SEABASS FILLET, VINE RIPENED TOMATOES, BUFFALO MOZZARELLA CHEESE, AGED BALSAMIC REDUCTION, SAUTÉED BABY SPINACH, BROWN RICE **GF**

CHAMPAGNE HALIBUT \$30

OVEN ROASTED CASHEW ENCRUSTED HALIBUT FILLET, RASPBERRY CHAMPAGNE BEURRE BLANC, PARMESAN RISOTTO, CONFETTI VEGETABLES

LAZY LOBSTER CASSEROLE \$31

NATIVE LOBSTER MEAT, LEMON JUICE, BUTTER, SHERRY WINE, JAPANESE BREAD CRUMBS, RICE PILAF, VEGETABLE DU JOUR

SEAFOOD TRIO \$32

SEA SCALLOPS & GULF SHRIMP SAUTÉED WITH SUN-DRIED TOMATOES, ASPARAGUS & MUSHROOMS TOSSED IN PESTO CREAM SAUCE OVER LOBSTER RAVIOLI

SWORDFISH CHOP \$32

CHAR-BROILED SWORDFISH CHOP, CRAB AND ARTICHOKE BUTTER, BROWN RICE, GRILLED ASPARAGUS **GF**

COLOSSAL LOBSTER TAIL \$35

OVEN ROASTED JUMBO LOBSTER TAIL FILLED WITH SHRIMP & SCALLOP STUFFING, BÉARNAISE SAUCE, BROWN RICE, VEGETABLE DU JOUR

TOWN WHARF SIRLOIN \$37

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

PORCINI SIRLOIN \$42

CHAR-BROILED PORCINI MUSHROOM DUSTED BONE-IN SIRLOIN STEAK, WHITE BALSAMIC REDUCTION, WHIPPED MASHED POTATOES, BACON WRAPPED GREEN BEANS **GF**

COWBOY STEAK \$43

CAJUN SEASONED BONE-IN RIBEYE STEAK, ROASTED BONE MARROW BUTTER, FINGERLING POTATOES, BROCCOLINI **GF**

LAND & SEA \$46

CHAR-GRILLED CENTER CUT FILET MIGNON, STEAMED LOBSTER TAIL, MALTESE SAUCE, WILD MUSHROOM RISOTTO, ASPARAGUS **GF**

GF = GLUTEN FREE GLUTEN FREE PASTA AVAILABLE.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

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PEANUT PRODUCT MAY BE USED IN SOME OF OUR DAILY SPECIALS.

A SUGGESTED 20% GRATUITY FOR ALL PARTIES OF 12 OR MORE.



