

*Happy  
Mother's  
Day!*



**EAST BAY GRILLE**

## Raw Bar

### OYSTERS \$3 🍴

CHILLED LOCAL OYSTERS, HOMEMADE COCKTAIL SAUCE, MIGNONETTE

### CLAMS \$3 🍴

CHILLED LOCAL LITTLENECK CLAMS, HOMEMADE COCKTAIL SAUCE

### SHRIMP COCKTAIL \$4 🍴

JUMBO SHRIMP, HOMEMADE COCKTAIL SAUCE

### KING CRAB MEAT \$18 🍴

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

### EAST BAY SEAFOOD BOAT \$80 🍴

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

## Appetizers

### RISOTTO BALLS \$14

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

### THAI CALAMARI \$15

FRIED CALAMARI, BANANA PEPPERS, PINEAPPLE, ARUGULA,  
ALMONDS, THAI CHILI GLAZE. TRADITIONAL STYLE ALSO AVAILABLE.

### LOBSTER AND CRAB RANGOON \$15

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

### COCONUT SHRIMP \$15

MANGO DIPPING SAUCE

### P.E.I. MUSSELS \$15

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

### BEEF CARPACCIO \$15

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

### CRAB CAKES \$16

FRUIT SALSA, CAJUN REMOULADE

### SCALLOPS & BACON \$16 🍴

AGED BOURBON MAPLE SYRUP

### AHI TUNA \$16

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

## Soups

**SOUP DU JOUR** .....CUP \$6 .....BOWL \$8

**CLAM CHOWDER**.....CUP \$7 .....BOWL \$9

**LOBSTER BISQUE**.....CUP \$8 .....BOWL \$10

## Salads

### OUR SIMPLE SALAD \$8 🍴

SEASONAL FIELD GREENS WITH FRESH GARDEN FAVORITES

### EAST BAY CAESAR SALAD \$11

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

### WEDGE SALAD \$14 🍴

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

### CAPRESE SALAD \$14 🍴

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

### BURRATA SALAD \$14

ARUGULA, BURRATA CHEESE, HEIRLOOM TOMATOES, HONEY  
BALSAMIC VINAIGRETTE, TOAST POINTS

### STRAWBERRY TOMATO SALAD \$14

FRESH SLICED STRAWBERRIES, MULTI-COLORED CHERRY  
TOMATOES, FRESH HERBS, MIXED GREENS, FETA CHEESE, WHITE  
BALSAMIC VINAIGRETTE

### SPINACH & BERRY SALAD \$14 🍴

BABY SPINACH, GOAT CHEESE, CHERRY TOMATOES, RED ONION,  
BERRIES, CANDIED WALNUTS, CITRUS TARRAGON VINAIGRETTE

### SALMON SALAD \$25 🍴

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

🍴 | 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.

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

# Dinner Entrees



## **BAKED SCROD** \$24

COD FILLET, WHITE WINE, BUTTER, SEASONED BREAD CRUMBS, RICE PILAF, HOUSE VEGETABLES

## **BBQ STATLER CHICKEN** \$24

PAN-SEARED STATLER CHICKEN BREAST, SMOKEY BBQ SAUCE, GRILLED CORN, JALAPENO CORN BREAD, PARMESAN TRUFFLE FRIES

## **LOBSTER ROLL** \$27

HOMEMADE LOBSTER SALAD, TOASTED TORPEDO ROLL, COLE SLAW, HOUSE FRIES

## **BLACKENED SALMON** \$27

CAJUN SEASONED SALMON FILLET, STRAWBERRY & MINT COMPOTE, BROWN RICE, ASPARAGUS

## **STUFFED SHRIMP** \$28

BAKED JUMBO GULF SHRIMP, SEAFOOD STUFFING, RICE PILAF, HOUSE VEGETABLES

## **PRIME RIB** \$28

SLOW ROASTED WITH AU JUS, HORSERADISH CRÈME FRAÎCHE, BAKED POTATO, HOUSE VEGETABLES

## **SHRIMP PROVENCAL** \$29

GULF SHRIMP SAUTÉED WITH WILD MUSHROOMS, CHERRY TOMATOES & SCALLIONS TOSSED IN WHITE WINE & GARLIC BUTTER OVER LINGUINI

## **MACADAMIA SCALLOPS** \$29

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

## **SUMMER SWORDFISH** \$30

BRONZED SWORDFISH STEAK, ROASTED CORN & CRABMEAT RELISH, BROWN RICE, GRILLED ASPARAGUS

## **FLORIDA GROUPER** \$30

JERK SEASONED GROUPER FILLET, RED & YELLOW FIRE ROASTED TOMATO SALSA, ARUGULA, PESTO CREAM, WILD MUSHROOM RISOTTO

## **SEAFOOD RISOTTO** \$30

SAUTÉED SEA SCALLOPS, SHRIMP & LOBSTER MEAT, SPRING PEAS, MUSHROOMS, ROASTED RED PEPPER FUME, RISOTTO

## **SEABASS CAPRESE** \$30

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

## **SEAFOOD TRIO** \$30

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

## **CASHEW HALIBUT** \$31

OVEN ROASTED CASHEW ENCRUSTED HALIBUT FILLET, MIXED BERRY BEURRE BLANC, PARMESAN RISOTTO, JULIENNE VEGETABLES

## **LAZY LOBSTER CASSEROLE** \$32

NATIVE LOBSTER MEAT, LEMON JUICE, BUTTER, SHERRY WINE, JAPANESE BREAD CRUMBS, RICE PILAF, HOUSE VEGETABLES

## **COLOSSAL LOBSTER TAIL** \$36

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

## **FILET AU POIVRE** \$37

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

## **TOWN WHARF SIRLOIN** \$37

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

## **COWBOY STEAK** \$42

PORCINI DUSTED BONE-IN RIBEYE STEAK, WHITE BALSAMIC REDUCTION, PARMESAN TRUFFLE FRIES, BROCCOLINI

## **FILET MIGNON & LOBSTER** \$48

CHAR-GRILLED CENTER CUT FILET, BUTTER POACHED LOBSTER TAIL, BÉARNAISE, WHIPPED MASHED POTATOES, ASPARAGUS

 | GLUTEN-FREE

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.

