

Happy Easter!



EAST BAY GRILLE

Appetizers

QUINOA BOWL | 13

RED QUINOA, ARUGULA, FIRE ROASTED CHERRY TOMATOES, CUCUMBERS, CHICKPEAS, BLACK BEANS, TABOULI, AVOCADO, TOASTED NAAN BREAD, FETA CHEESE

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

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

SCALLOPS WRAPPED IN BACON | 16 | ♣

FIRE ROASTED HONEY

AHI TUNA | 16

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

CHARCUTERIE BOARD | 20

SLICED SOPRESSATA, CALABRESE SALAMI, PROSCIUTTO, GOURMET OLIVES, CROSTINI, BURRATA CHEESE, ARTISINAL CHEESES, GHERKINS, HONEY INFUSED WITH CHERRY PEPPERS

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

BURRATA SALAD | 14

ARUGULA, FIRE ROASTED TOMATOES, CROSTINI, BURRATA, BALSAMIC GLAZE

BEET SALAD | 14 | ♣

ARUGULA, MIXED GREENS, APPLES, RED BEETS, PISTACHIOS, BLEU CHEESE CRUMBS, HONEY MUSTARD VINAIGRETTE

SPRING COBB SALAD | 14 | ♣

MIXED GREENS, ARUGULA, ASPARAGUS, CHERRY TOMATOES, CANDIED WALNUTS, BACON, AVOCADO, HARD BOILED EGG, BLEU CHEESE CRUMBLES, PEACH BASIL VINAIGRETTE

SPINACH SALAD | 14 | ♣

BABY SPINACH, STRAWBERRIES, CANDIED WALNUTS, BLEU CHEESE CRUMBLES, DICED BACON, HONEY BALSAMIC

GRILLED SALMON SALAD | 24 | ♣

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

♣ = 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.

Raw Bar

SHRIMP COCKTAIL | 4 PER PIECE | ♣

JUMBO SHRIMP, HOMEMADE COCKTAIL SAUCE

CLAMS | 2.50 PER PIECE | ♣

CHILLED LOCAL LITTLENECK CLAMS, HOMEMADE COCKTAIL SAUCE

OYSTERS | 2.75 PER PIECE | ♣

CHILLED LOCAL OYSTERS, HOMEMADE COCKTAIL SAUCE, MIGNONETTE

CRAB COCKTAIL | 17 | ♣

CHILLED LUMP CRAB MEAT, HOMEMADE COCKTAIL SAUCE

EAST BAY SEAFOOD BOAT | 80 | ♣

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

(Raw Bar Minimum 3 pieces)

Soups

SOUP DU JOUR5 CUP 6 BOWL

CLAM CHOWDER7 CUP 8 BOWL

LOBSTER BISQUE8 CUP 9 BOWL



Dinner Entrees



SPIRAL HAM | 24 | ψ

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

LEG OF LAMB | 24

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

BAKED SCROD | 24

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

BBQ STATLER CHICKEN | 25

BBQ SPICE RUBBED STATLER CHICKEN BREAST, MANGO BBQ SAUCE, PARMESAN TRUFFLE FRIES, CORN ON THE COBB, JALAPENO CORN BREAD

CHICKEN OSCAR | 26

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

LOBSTER SALAD ROLL | 27

HOMEMADE LOBSTER SALAD, TOASTED TORPEDO ROLL, COLE SLAW

SALMON CARCIOFFI | 28

GRILLED SALMON FILLET, LOBSTER & ARTICHOKE BUTTER, BROWN RICE, CONFETTI VEGETABLES

PRIME RIB | 28 | ψ

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

MACADAMIA SCALLOPS | 29

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

SEAFOOD RISOTTO | 30 | ψ

SHRIMP, SEA SCALLOPS AND LOBSTER MEAT SAUTÉED WITH WILD MUSHROOMS & SPLIT PEAS TOSSED IN ROASTED RED PEPPER FUME OVER ARBORIO RICE

SEAFOOD TRIO | 32

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

LAZY LOBSTER CASSEROLE | 33

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

SWORDFISH OSCAR | 33 | ψ

CHAR-GRILLED SWORDFISH STEAK, LUMP CRABMEAT, TOMATO HOLLANDAISE SAUCE, PARMESAN RISOTTO, ASPARAGUS

CHILEAN SEABASS | 34

OVEN ROASTED MACADAMIA NUT ENCRUSTED CHILEAN SEABASS FILLET, RASPBERRY COULIS, PINEAPPLE & ONION JAM, STICKY RICE, CONFETTI VEGETABLES

PECAN HALIBUT | 34

PECAN & SHALLOT ENCRUSTED HALIBUT FILLET, LEMON ZEST BEURRE BLANC, LOBSTER & MUSHROOM RISOTTO, ASPARAGUS

COLOSSAL LOBSTER TAIL | 36

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

TOWN WHARF SIRLOIN | 39

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

PORCINI SIRLOIN | 43 | ψ

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

COWBOY STEAK | 44 | ψ

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

LAND & SEA | 47 | ψ

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

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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.



