

*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

CRAB COCKTAIL \$18 ♣

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

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

FISH TACOS \$15

LIGHTLY CAJUN DUSTED COD PIECES FLASH FRIED GOLDEN BROWN, ROASTED RED PEPPER TARTAR SAUCE, SHREDDED CABBAGE, FLOUR TORTILLAS

CRAB CAKES \$16

FRUIT SALSA, CAJUN REMOULADE

SCALLOPS WRAPPED IN BACON \$16 ♣

FIRE ROASTED HONEY

AHI TUNA \$16

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

CHARCUTERIE BOARD \$20

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

Soups

SOUP DU JOURCUP \$6BOWL \$8

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

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

QUINOA BOWL \$13

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

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, FIRE ROASTED TOMATOES, CROSTINI, BURRATA, BALSAMIC GLAZE

SPRING COBB SALAD \$14 ♣

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

ANCHO STATLER CHICKEN \$25

OVEN ROASTED ANCHO CRUSTED STATLER CHICKEN BREAST, ANDOUILLE & SAFFRON BASMATI RICE WITH SPRING VEGETABLES, TANGERINE VINAIGRETTE

LOBSTER ROLL \$27

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

BLACKENED SALMON \$27

CAJUN SEASONED SALMON FILLET, CUCUMBER, MANGO & MINT SALSA, BROWN RICE, CONFETTI VEGETABLES

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 \$30

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

MACADAMIA SCALLOPS \$30

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

CITRUS SWORDFISH \$32

BRONZED SWORDFISH STEAK, CITRUS RELISH, BROWN RICE, GRILLED ASPARAGUS

JAMAICAN GROUPER \$32

JERK SEASONED GROUPER FILLET, ROASTED CORN, PEPPER & LOBSTER CEVICHE, BASMATI RICE, BROCCOLINI

SEAFOOD RISOTTO \$32

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

SEAFOOD TRIO \$30

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

EAST BAY HALIBUT \$33

PAN SEARED HALIBUT FILLET, ROASTED GARLIC & CRAB MEAT RELISH, PARMESAN RISOTTO, JULIENNE VEGETABLES

LAZY LOBSTER CASSEROLE \$34

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

CHILEAN SEABASS \$34

PAN SEARED TOGARASHI SEASONED SEABASS FILLET, LEMON GRASS & GINGER BROTH, SAUTÉED BABY SPINACH, PISTACHIO CURRY RICE

COLOSSAL LOBSTER TAIL \$38

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

FILET AU POIVRE \$38

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

TOWN WHARF SIRLOIN \$38

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

COWBOY STEAK \$44

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.

