



• HAPPY •

# Easter



EAST BAY  
GRILLE

## APPETIZERS

### QUINOA BOWL | 16

ARUGULA, ROASTED BUTTERNUT SQUASH, HUMMUS, TABOULEH, FIRE ROASTED TOMATOES, CRANBERRY STILTON CHEESE, TOASTED PITA BREAD, CHAMPAGNE VINAIGRETTE

### BEEF TENDERLOIN CARPACCIO | 16

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

### TRADITIONAL CALAMARI | 17

TRADITIONAL CALAMARI FLASH FRIED GOLDEN BROWN, BANANA PEPPERS, RED PEPPER TARTAR SAUCE

### RISOTTO BALLS | 17

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

### QUAHOGS | 17

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

### COCONUT SHRIMP | 17

THAI CHILI GLAZE

### AHI TUNA | 17

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

### LOBSTER AND CRAB RANGOON | 18

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

### P.E.I. MUSSELS | 19

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

### SCALLOPS WRAPPED IN BACON | 22 | ♣

FIRE ROASTED HONEY

### CRAB CAKES | 23

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

### CHARCUTERIE BOARD | 23

SOPRESSATA, PROSCIUTTO, HONEY HAM, GOURMET OLIVES, CROSTINI, BURRATA CHEESE, ARTISANAL CHEESES, GHERKINS & SEASONAL JAM

## RAW BAR

### SHRIMP COCKTAIL | 4.50 PER PIECE | ♣

JUMBO SHRIMP, HOMEMADE COCKTAIL SAUCE

### CLAMS | 3 PER PIECE | ♣

CHILLED LOCAL LITTLENECK CLAMS, HOMEMADE COCKTAIL SAUCE

### OYSTERS | 3.50 PER PIECE | ♣

CHILLED LOCAL OYSTERS, HOMEMADE COCKTAIL SAUCE, MIGNONETTE

### EAST BAY SEAFOOD BOAT | 95 | ♣

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

(Raw Bar Minimum 3 pieces)

## SALADS

### OUR SIMPLE SALAD | 9 | ♣

SEASONAL FIELD GREENS WITH FRESH GARDEN FAVORITES

### EAST BAY CAESAR SALAD | 12

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

### CAPRESE SALAD | 16 | ♣

ARUGULA, SLICED VINE RIPENED TOMATOES, BUFFALO MOZZARELLA CHEESE, RED ONION, BALSAMIC GLAZE

### SPINACH SALAD | 16

BABY SPINACH, FRESH BERRIES, RED ONIONS, CHERRY TOMATOES, CRUMBLED BLEU CHEESE, PINE NUTS, CITRUS VINAIGRETTE

### BEEF SALAD | 16

CHOPPED BEETS, RICOTTA MASHED SPREAD, CANDIED WALNUTS, ARUGULA, CHAMPAGNE VINAIGRETTE

### GRILLED SALMON SALAD | 34 | ♣

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.

## SOUPS

SOUP DU JOUR ..... 8 BOWL

CLAM CHOWDER ..... 11 BOWL

FRENCH ONION ..... 11 BOWL

# DINNER ENTRÉES

## VEGETABLE PRIMAVERA | 27

SAUTEED SEASONAL JULIENNE VEGETABLES IN A WHITE WINE GARLIC SAUCE OVER PASTA, SHAVED PARMESAN CHEESE

## SPIRAL HAM | 30 | 🍴

OVEN ROASTED SPIRAL HAM, PINEAPPLE AND RAISIN GLAZE, MASHED POTATOES, GREEN BEANS

## LEG OF LAMB | 30

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

## BAKED SCROD | 30

COD FILLET, WHITE WINE, BUTTER, SEASONED BREAD CRUMBS, GREEN BEANS, CHOICE OF POTATO OR RICE

## STATLER CHICKEN MARSALA | 30

PAN SEARED BONE IN STATLER CHICKEN BREAST FINISHED WITH MARSALA SAUCE, WHIPPED POTATOES, GRILLED ASPARAGUS

## CHICKEN OSCAR | 30

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

## CAJUN SALMON | 33

CHAR BROILED CAJUN SEASONED SALON, BLACK BEAN & CORN SALAD, AVOCADO RANCH AIOLI, GRILLED BROCCOLINI

## PRIME RIB | 36 | 🍴

SLOW ROASTED KING CUT PRIME RIB, AU JUS, BAKED POTATO, GREEN BEANS

## SESAME TUNA | 37

PAN SEARED SESAME TUNE SEARED "RARE" NUMBERED LO MEIN NOODLES, ASIAN VEGETABLES, DRIZZLED WITH MISO HONEY GLAZE

## BLACKENED SWORDFISH | 38

CHAR BROILED SWORDFISH STEAK TOPPED WITH CITRUS BUTTER, BROWN RICE, JULIENNE VEGETABLES

## SESAME HALIBUT | 39

SESAME SEED CRUSTED HALIBUT, CUCUMBER WASABI AIOLI, BASMATI RICE, JULIENNE VEGETABLES

## SEABASS BRUSCHETTA | 39

OVEN ROASTED CHILEAN SEABASS, TOMATO, BASIL & MOZZARELLA, BALSAMIC GLAZE, PARMESAN RISOTTO, GRILLED ASPARAGUS

## SEAFOOD TRIO | 40

GULF SHRIMP & SEA SCALLOPS SAUTÉED WITH SPINACH, MUSHROOMS & ROASTED RED PEPPERS IN PESTO CREAM SERVED OVER LOBSTER RAVIOLI

## SEAFOOD RISOTTO | 40 | 🍴

SHRIMP, SCALLOPS, LOBSTER, MUSHROOMS, ROASTED RED PEPPERS, BUTTERNUT SAGE HONEY BROTH OVER RISOTTO

## LOBSTER SALAD ROLL | 40

HOMEMADE LOBSTER SALAD, TOASTED TORPEDO ROLL, COLE SLAW

## LOBSTER CASSEROLE | 43

NATIVE LOBSTER MEAT, LEMON JUICE, BUTTER, SHERRY WINE, JAPANESE BREAD CRUMBS, RICE PILAF, GREEN BEANS

## TOWN WHARF SIRLOIN | 46

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

## FILET AU POIVRE | 50

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

## LAND & SEA | 55 | 🍴

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

## STEAKS & CHOPS

16 OZ. CERTIFIED ANGUS SIRLOIN | 47

8 OZ. CENTER CUT FILET MIGNON | 45

20 OZ. WET AGED BONE-IN RIBEYE | 50

16 OZ. WAGYU RIBEYE | 80

*All steaks come with choice of one side and one sauce*

STEAK FRITES | 43 | 🍴

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

## ENHANCEMENTS

AU POIVRE SAUCE

HOLLANDAISE SAUCE

CABERNET DEMI GLAZE

GARLIC & HERB BUTTER

## SIDES TO SHARE

BAKED POTATO	5	ONION RINGS	6	BROCCOLINI	8
MASHED POTATO	5	SWEET POTATO FRIES	6	ASPARAGUS	8
SAUTÉED SPINACH	5	PARMESAN RISOTTO	7		
SAUTÉED MUSHROOMS	6	TRUFFLE FRIES	7		

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A suggested 20% Gratuity will be added to parties of 8 or larger.

