

HAPPY NEW YEAR!

2019



EAST BAY GRILLE

APPETIZERS

STUFFED QUAHOGS | 13

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

RISOTTO BALLS | 14

ARBORIO RICE, SAUSAGE, PARMESAN AND MOZZARELLA CHEESES, HERBS AND SEASONED BREAD CRUMBS FRIED GOLDEN BROWN, MARINARA SAUCE

THAI CALAMARI | 14

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

MUSSELS | 15

SAUTÉED MUSSELS, HOT CHERRY PEPPERS AND TOMATOES, SHERRY BUTTER, GRILLED CROSTINI

BEEF TENDERLOIN CARPACCIO | 15

PAN-SEARED PEPPERCORN ENCRUSTED TENDERLOIN OF BEEF THINLY SLICED, MIXED GREENS, SHAVED PARMESAN CHEESE, CAPERS, KALAMATA OLIVE CROSTINI, EXTRA VIRGIN OLIVE OIL

COCONUT SHRIMP | 16

THAI CHILI GLAZE

CRAB CAKES | 16

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

AHI TUNA | 16

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

SCALLOPS WRAPPED IN BACON | 16 | ♣

FIRE ROASTED HONEY

OYSTERS ROCKEFELLER | 17

OYSTERS BAKED WITH SPINACH, ANISETTE CREAM, SEASONED BREAD CRUMBS, DRAWN BUTTER

LOBSTER RAVIOLI | 18

LOBSTER RAVIOLI, SWEET CORN FUME, SPINACH, ROASTED RED PEPPERS & MUSHROOMS GARNISHED WITH A TEMPURA FRIED LOBSTER TAIL

CHARCUTERIE BOARD | 22

THINLY SLICED HOT COPPA HAM, PROSCIUTTO SPREAD, PORK PATÉ, GOURMET OLIVES, CROSTINI, BURRATA CHEESE, ARTISANAL CHEESES, GHERKINS, SPICY HONEY GLAZE

SOUPS

CLAM CHOWDER 7 CUP | 9 BOWL

FRENCH ONION 9 CROCK

LOBSTER BISQUE 9 BOWL

RAW BAR

SHRIMP COCKTAIL

5 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

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, CRAB COCKTAIL, CHILLED WITH SEAWEED SALAD, MIGNONETTE, COCKTAIL SAUCE

SALADS

BEEF SALAD | 15

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

BLEU CHEESE WEDGE | 15 | ♣

CHILLED ICEBERG WEDGE, DICED RED ONIONS, SLICED TOMATOES, CRUMBLed BLEU CHEESE, BACON CRUMBS, CREAMY GREAT HILL BLEU CHEESE DRESSING.

BURRATA SALAD | 15

BURRATA CHEESE, FIRE ROASTED TOMATOES, FIG JAM, ARUGULA, PROSCIUTTO, CRANBERRY CROSTINI

HARVEST SALAD | 15

ROASTED BUTTERNUT SQUASH, ARUGULA, MIXED GREENS, ROASTED BEETS, DRIED CRANBERRIES, PISTACHIOS, GOAT CHEESE, HONEY BALSAMIC DRESSING

CAESAR SALAD | 13

A TRADITIONAL FAVORITE WITH OUR HOUSE MADE DRESSING

DINNER ENTREES

CHICKEN OSCAR | 26

PAN-FRIED BREADED CHICKEN BREAST, LUMP CRABMEAT AND BÉARNAISE SAUCE, PARMESAN RISOTTO AND GRILLED ASPARAGUS

ROTISSERIE CHICKEN | 26 | ♣

SLOW-ROASTED ½ CHICKEN, LEMON DIJON THYME SAUCE, WHIPPED MASHED POTATOES, ROASTED BRUSSEL SPROUTS & BUTTERNUT SQUASH, WITH PANCETTA

APPLEWOOD SALMON | 26 | ♣

APPLEWOOD ROASTED SALMON FILLET, CRANBERRY & APPLE CHUTNEY, PUMPKIN RISOTTO, ASPARAGUS

WATERFRONT SALMON | 28 | ♣

CHAR-GRILLED SALMON FILLET, JUMBO SHRIMP, BEARNAISE SAUCE, WILD MUSHROOM RISOTTO, BROCCOLINI

STUFFED SHRIMP | 28

BAKED JUMBO GULF SHRIMP, SHRIMP AND SCALLOP STUFFING, RICE PILAF, HOUSE VEGETABLES

QUEEN CUT PRIME RIB | 28 | ♣

SLOW ROASTED QUEEN CUT BONELESS PRIME RIB, AU JUS, BAKED POTATO, VEGETABLE DU JOUR

ORANGE GINGER ARCTIC CHAR | 29

CHINESE FIVE SPICE RUBBED ARCTIC CHAR FILLET, ORANGE GINGER GLAZE, ASIAN VEGETABLE MEDLEY, STICKY RICE

SEAFOOD RISOTTO | 31 | ♣

PAN-SEARED SHRIMP, SCALLOPS & LOBSTER MEAT SAUTÉED WITH ASPARAGUS, MUSHROOMS & SCALLIONS IN LIMONCELLO BROTH TOSSED WITH CREAMY RISOTTO

SCALLOPS & LOBSTER RAVIOLI | 34

SEA SCALLOPS SAUTÉED WITH WILD MUSHROOMS, ROASTED RED PEPPERS & SPINACH, SPICY SHERRY BUTTER, LOBSTER RAVIOLI

LAZY LOBSTER CASSEROLE | 34

FRESHLY SHUCKED LOBSTER MEAT, SHERRY WINE, LEMON JUICE, BUTTER AND JAPANESE BREAD CRUMBS BAKED EN CASSEROLE, RICE PILAF, VEGETABLE DU JOUR

COLOSSAL LOBSTER TAIL | 34

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

AMARETTO SEABASS | 34

OVEN ROASTED WALNUT ENCRUSTED SEABASS FILLET, AMARETTO BUTTER, PUMPKIN RISOTTO, JULIENNE VEGETABLES

SWORDFISH CHOP | 34

CAJUN SEASONED SWORDFISH CHOP, LEMON CAPER BEURRE BLANC, BOURSIN MASHED POTATOES, ASPARAGUS

BEEF WELLINGTON | 40

OVEN ROASTED FILET MIGNON, MUSHROOM DUXELLE, PUFF PASTRY, CABERNET DEMI GLAZE, BLEU CHEESE MASHED POTATOES, BROCCOLINI

KONA PORTERHOUSE | 45

CHAR-BROILED KONA COFFEE SEASONED PORTERHOUSE STEAK, AU POIVRE SAUCE, PARMESAN TRUFFLE FRIES, BROCCOLINI

BUTTER AGED RIBEYE | 46

CHAR-BROILED 34 DAY TRUFFLE BUTTER AGED RIBEYE STEAK SERVED WITH CHOICE OF A SIDE

1 1/2 LB. LOBSTER | MKT

AVAILABLE STEAMED OR BAKED STUFFED

STEAKS & CHOPS

14 OZ. CENTER CUT SIRLOIN | 38

18 OZ. WET AGED BONE-IN KANSAS CITY SIRLOIN | 46

8 OZ. CENTER CUT FILET MIGNON | 38

20 OZ. WET AGED BONE-IN RIBEYE | 46

20 OZ. PORTERHOUSE STEAK | 46

All steaks come with choice of one side and one sauce

ENHANCEMENTS

BÉARNAISE SAUCE CABERNET DEMI GLAZE BOURSIN CREAM SAUCE
AU POIVRE SAUCE GARLIC & HERB BUTTER ROASTED SHALLOT BUTTER

♣ | 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.

Before placing your order, please inform your server if a person in your party has a food allergy. Peanut product may be used in some of our daily specials.