

*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 \$4.25** ♣  
JUMBO SHRIMP, HOMEMADE COCKTAIL SAUCE

## Appetizers

**QUINOA BOWL \$13**  
RED QUINOA, ARUGULA, ROASTED RED PEPPER HUMMUS, AVOCADO, FIRE ROASTED TOMATOES, BLACK BEANS & FETA CHEESE, TOASTED PITA BREAD

**RISOTTO BALLS \$14**  
ARBORIO RICE ROLLED WITH SAUSAGE, PARMESAN AND MOZZARELLA CHEESE, HERBS, SEASONED BREAD CRUMBS, MARINARA SAUCE

**THAI LETTUCE WRAPS \$14**  
ICEBERG LETTUCE CUPS, BRAISED CURRIED CHICKEN, THAI SLAW, CASHEW & COCONUT BASMATI RICE

**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**  
CAJUN SEASONED COD, SOFT TACO SHELLS, FRUIT SALSA, CILANTRO & LIME AIOLI, *FRIED OR SAUTÉED*

**COCONUT SHRIMP \$16**  
THAI CHILI GLAZE

**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, ARTISANAL CHEESES, GHERKINS, HONEY INFUSED WITH CHERRY PEPPERS

## Soups

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

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

## 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

**BURRATA SALAD \$14**  
BURRATA CHEESE, FIRE ROASTED TOMATOES, FIG JAM, ARUGULA, PROSCIUTTO, CRANBERRY CROSTINI

**CHOPPED SALAD \$14** ♣  
CHOPPED ROMAINE LETTUCE, CHERRY TOMATOES, CUCUMBERS, RED BEANS, CHICKPEAS, RED ONION, KALAMATA OLIVES, FETA CHEESE, OREGANO VINAIGRETTE

**POMEGRANATE SALAD \$14** ♣  
BABY SPINACH & ARUGULA GREENS, POMEGRANATE SEEDS, JULIENNED PEARS, GOAT CHEESE, PECANS, GINGER CIDER VINAIGRETTE

**SALMON SALAD \$25** ♣  
BABY SPINACH & ARUGULA GREENS, POMEGRANATE SEEDS, JULIENNED PEARS, GOAT CHEESE, PECANS, GINGER CIDER 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

## ROTISSERIE CHICKEN \$26

SLOW ROASTED HALF CHICKEN, BOURBON BBQ SAUCE, BACON & RED BLISS POTATO SALAD, GRILLED CORN

## PISTACHIO SALMON \$26

PISTACHIO NUT ENCRUSTED SALMON FILLET, FRUIT SALSA, PEACH PUREE, GRILLED ENDIVE, BROWN RICE

## LOBSTER ROLL \$28

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

## 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

## MEDITERRANEAN ARCTIC CHAR \$29

CHAR-GRILLED ARCTIC CHAR FILLET, MEDITERRANEAN RELISH, BASMATI RICE, JULIENNE VEGETABLES

## SEAFOOD TRIO \$30

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

## LEMON & TRUFFLE RISOTTO \$32

GULF SHRIMP, SEA SCALLOPS & LOBSTER MEAT SAUTÉED WITH FIRE ROASTED TOMATOES, ARTICHOKE HEARTS & ASPARAGUS TOSSED IN LEMON ZEST & TRUFFLE BROTH WITH RISOTTO

## TEQUILA & LIME HALIBUT \$32

OVEN ROASTED HALIBUT FILLET, LUMP CRABMEAT, TEQUILA & LIME AIOLI, LOBSTER POTATO SALAD, BROCCOLINI

## LAZY LOBSTER CASSEROLE \$34

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

## EAST BAY SWORDFISH \$34

CHAR-BROILED SWORDFISH STEAK, CITRUS LOBSTER CEVICHE, BROWN RICE, ASPARAGUS

## MACADAMIA SEABASS \$35

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

## FILET AU POIVRE \$40

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

## TOWN WHARF SIRLOIN \$40

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

## FILET MIGNON & LOBSTER \$48

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

## MACADAMIA SCALLOPS \$MKT

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

## STEAKS & CHOPS

12 OZ. BOSTON STRIP | 29

8 OZ. CENTER CUT FILET MIGNON | 38

16 OZ. CERTIFIED ANGUS SIRLOIN | 42

18 OZ. WET AGED BONE-IN KANSAS CITY SIRLOIN | 45

20 OZ. WET AGED BONE-IN RIBEYE | 45

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

## ENHANCEMENTS

BÉARNAISE SAUCE

AU POIVRE SAUCE

CABERNET DEMI GLAZE

GARLIC & HERB BUTTER

BOURSIN CHEESE SAUCE

## 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	MAC N CHEESE	8
SAUTÉED MUSHROOMS	6	TRUFFLE FRIES	7		

 | GLUTEN-FREE

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

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A SUGGESTED 20% GRATUITY FOR ALL PARTIES OF 12 OR MORE.

