

**HAPPY**  
**FATHER'S**  
**DAY!**



**EAST BAY GRILLE**

## RAW BAR

### OYSTERS | \$3 <sup>ψ</sup>

Chilled Local Oysters, Homemade Cocktail Sauce, Mignonette

### CLAMS | \$3 <sup>ψ</sup>

Chilled Local Littleneck Clams, Homemade Cocktail Sauce

### SHRIMP COCKTAIL | \$4.25 <sup>ψ</sup>

Jumbo Shrimp, Homemade Cocktail Sauce

## APPETIZERS

### STUFFED QUAHOGS | \$13

Baked Quahog Shells, Native Chopped Clams, Chorizo, Portuguese Sweet Bread, Drawn Butter

### 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 and Coconut Basmati Rice

### MAPLE SRIRACHA WINGS | \$14

Fried Chicken Wings tossed in Maple, Bourbon, Sriracha Sauce, Bleu Cheese Crumbles, Scallions

### 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

### CRAB COCKTAIL | \$18 <sup>ψ</sup>

Chilled Lump Crab Meat, Homemade Cocktail Sauce

### EAST BAY SEAFOOD BOAT \$80 <sup>ψ</sup>

Half Dozen Oysters, Half Dozen Littleneck Clams, Half Dozen Cocktail Shrimp, Half Lobster, Lump Crab Meat, Chilled with Seaweed Salad, Mignonette, Cocktail 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 <sup>ψ</sup>

Fire-Roasted Honey

### AHI TUNA | \$16

Pepper and Garlic Crusted, Seared Rare, Marinated Cucumber Salad, Ginger Soy Glaze, Seaweed Salad

<sup>ψ</sup> | Gluten-free

## SOUPS

### SOUP DU JOUR

Cup \$6 | Bowl \$8

### CLAM CHOWDER

Cup \$7 | Bowl \$9

## SALADS

Add Grilled Chicken 6, Salmon 9, Shrimp 9, Steak Tips 9, Sea Scallops MKT, Lobster Salad MKT.

### OUR SIMPLE SALAD | \$8 <sup>ψ</sup>

Seasonal Field Greens with Fresh Garden Favorites

### EAST BAY CAESAR SALAD | \$11

Romaine Lettuce, Homemade Caesar Dressing, Shaved Parmesan, Crispy Croutons

### WEDGE SALAD | \$14 <sup>ψ</sup>

Chilled Iceberg Lettuce, Diced Red Onion, Sliced Tomatoes, Bacon Crumbs, Creamy Bleu Cheese Dressing, Balsamic Glaze

### BURRATA SALAD | \$14

Burrata Cheese, Fire Roasted Tomatoes, Fig Jam, Arugula, Prosciutto, Cranberry Crostini

### CHOPPED SALAD | \$14 <sup>ψ</sup>

Chopped Romaine Lettuce, Cherry Tomatoes, Cucumbers, Red Beans, Chickpeas, Red Onion, Kalamata Olives, Feta Cheese, Oregano Vinaigrette

### POMEGRANATE SALAD | \$14 <sup>ψ</sup>

Baby Spinach & Arugula Greens, Pomegranate Seeds, Julienned Pears, Goat Cheese, Pecans, Ginger Cider Vinaigrette

### SALMON SALAD | \$25 <sup>ψ</sup>

Mesclun Greens, Tomatoes, Goat Cheese, Candied Pecans, Cran-Raisins, Sautéed Mushrooms, Caramelized Onions, Lemon Poppy Seed Vinaigrette

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.

\*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.

## DINNER ENTREES

### **BAKED SCROD | \$24**

Cod Fillet, White Wine, Butter, Seasoned Bread Crumbs, Rice Pilaf, House Vegetables

### **BBQ RIBS | \$25**

Braised St. Louis Ribs, Sweet Barbeque Sauce, Cole Slaw, House Fries

### **STEAK & RIBS COMBO | \$25**

Char-Broiled Steak Tips & Half Rack of BBQ St. Louis Ribs, Cole Slaw, House Fries

### **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, Pesto Cream Sauce, Lobster Ravioli

### **LEMON & TRUFFLE RISOTTO**

#### **\$32** ♣

Gulf Shrimp, Sea Scallops and Lobster Meat Sautéed with Fire-Roasted Tomatoes, Artichoke Hearts, Asparagus, Lemon Zest and Truffle Broth, 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

### **CIOPPINO | \$39**

Pan Seared Halibut Fillet, Littleneck Clams, Colossal Shrimp & Half Lobster Simmered in Bouillabaisse over Fettuccini with Garlic Crostini

### **TOWN WHARF SIRLOIN | \$40**

Char-Grilled New York Sirloin, Caramelized Onions, Crumbled Great Hill Bleu Cheese, Sautéed Spinach, Mashed Potatoes, Cabernet Au Jus

### **BONE-IN FILET MIGNON | \$46**

Char Broiled Kona Coffee Spice Rubbed Bone-In Filet Mignon, Wild Mushroom Cream, Bleu Cheese Mashed Potatoes, Asparagus

### **FILET MIGNON AND LOBSTER**

#### **\$50** ♣

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**

### **MASHED POTATO | \$5**

### **SAUTÉED SPINACH | \$5**

### **SAUTÉED MUSHROOMS | \$6**

### **ONION RINGS | \$6**

### **SWEET POTATO FRIES | \$6**

### **PARMESAN RISOTTO | \$7**

### **TRUFFLE FRIES | \$7**

### **BROCCOLINI | \$8**

### **ASPARAGUS | \$8**

### **MAC N CHEESE | \$8**

A suggested 20% Gratuity for all parties of 12 or more.

