

DINNER

APPETIZERS

BAY BANG SHRIMP \$13

Hand Breaded & Fried Shrimp, tossed in a Sweet Chili Aioli Sauce.

GARLIC BREAD \$9

Toasted Focaccia Bread with Garlic, Rosemary, Parmesan

CHEESE CURDS \$7

Served with Marinara or Ranch for Dipping

THE BAY BISTRO MUSSELS \$14

White Wine, Lemon, Smoked Andouille, Sundried Tomatoes, Cannellini Beans

SEARED SCALLOPS \$16

Sea Scallops, Plum Wasabi, Pineapple Salsa

ITALIAN SAUSAGE & PEPPERS \$12

3 Smoked Sausage links, Peppers & Onions in a Roasted Lemon Broth

TERIYAKI MEATBALLS

Ground Bison, Teriyaki, Water Chestnut Salsa

SALADS

HOUSE SALAD \$8/\$14

Fresh Greens, Cucumbers, Tomatoes, Red Onions, Cheddar Cheese, Carrots, Bacon & Croutons

CAESAR SALAD \$8/\$14

Classic Caesar with House Made Caesar Dressing, Parmesan Cheese, & Croutons

GREEK OUT \$14

Romaine & Kale Mix, Cucumber, Tomatoes, Red Onion, Olives, Banana Peppers, Feta Cheese. Served with House Lemon Vinaigrette

House-made Dressings:

RANCH, HONEY BALSAMIC,
HONEY MUSTARD, BLEU CHEESE,
THOUSAND ISLAND, LEMON VINAIGRETTE

ENTRÉES

CHICKEN MARSALA \$20

Seared Chicken Breast, Button Mushrooms, Caramelized Onions, Sweet Marsala, Dill Creme. Served with Angel Hair Pasta & House Salad

CHICKEN FRANCESE \$18

Lightly Breaded Chicken with Lemon Butter Sauce. Served with Tomato Arugula Salad & Mashed Potatoes

VEAL PARMESAN \$24

Breaded Veal Scallopine, Provolone, Parmesan, & Marinara. Served with Angel Hair and House or Caesar Salad

THE BIG FISH DINNER \$20

Fried Fish, Hushpuppies, Slaw, Herbed Potatoes, & Tartar Sauce

AHI TUNA \$24

Seared Ahi Tuna, Sesame Ginger Crust, Sweet Ponzu, Udon Noodles, & Pickled Pale Asparagus

ORANGE ROUGHY \$26

Pan seared, Pepper Trio, Apricot Glaze. Served with Southern Green Beans & House or Caesar Salad

SHRIMP ARRABIATA \$24

6 Tail on Shrimp, Rose Tomato Sauce, Basil, Chili Flake, Roasted Garlic. Served with Angel Hair & House or Caesar Salad

THE PRIMETIME BURGER \$17

Angus Beef, Shaved Prime Rib, Bacon Jam, Mascarpone Whip, Toasted Brioche Bun, Served with Side of your choice.

THE BAY FILET \$30

7oz Filet Sous Vide with Cumin & White Pepper topped with Buffalo Trace Cream Sauce. Served with Baked Potato, House or Caesar Salad

SIDES \$5

Mashed Potatoes
Baked Potato
Fried Okra
Charred Asparagus
Broccoli Salad
Burgundy Mushrooms
Southern Green Beans
Fingerling Potatoes

-Salad-

Add-Ons:

CHICKEN \$8
SHRIMP \$12
SALMON \$12