

Bayside

Seafood Grill & Bar

Grill Dinner Menu

STARTERS

Maine Lobster Bisque ~ 9.95

Gazpacho ~ 6.95

Black Pepper and Sesame Crusted Ahi Tuna ~ Wasabi-Soy Vinaigrette,
Fried Ginger ~ 12.95

Wonton ~ Sesame Honey Glaze ~ 9.95

Prince Edward Island Mussels ~ Chorizo Sausage, Saffron-Tomato and
Lobster Broth, Lemon Aioli ~ 13.50

Baked Brie ~ Green Apples, Red Grapes, Raspberry Sauce, Flat Bread ~ 11.95

Coconut Encrusted Florida Shrimp ~ Mango-Chili Glaze ~ 13.50

Lump Blue Crab Spring Rolls ~ Red Thai Chili Sauce ~ 13.95

Crispy Calamari ~ Sautéed Tuscan Red Peppers, Garlic and Red Onion ~ 11.50

Florida Gulf Shrimp Cocktail ~ 13.95

Pan Sautéed Blue Crab Cake ~ Baby Greens, Lemon Mustard Aioli ~ 13.95

Select Oysters on the Half Shell ~ Market Price

SALADS

Mixed Baby Field Greens ~ Fresh Herbs & Balsamic Vinaigrette ~ 8.25

Classic Caesar ~ Asiago Cheese and Garlic Croutons ~ 9.25

Fresh Mozzarella & Vine Ripe Tomato ~ Basil Infused Olive Oil ~ 10.95

Spinach with Gorgonzola ~ Walnuts, Red Onion, Port Wine Vinaigrette ~ 9.95

Crispy Iceberg Wedge ~ Classic Maytag Blue Cheese Dressing,
Diced Tomatoes & Bacon ~ 9.50

SPECIALTIES

Herb Rubbed Free Range Chicken Breast ~ Mashed Potatoes, Baby Vegetables
~ 22.95

Herb Encrusted Rack of Lamb ~ Baby Vegetables, Mashed Potatoes, Rosemary
Jus ~ 33.95

Chicken Penne ~ Applewood Smoked Bacon, Shiitake Mushrooms, Asparagus,
Shallots,
Roasted Garlic Cream Sauce ~ 21.95

Sautéed Calves Liver ~ Applewood Smoked Bacon, Orange and
Sherry Caramelized Onions, Mashed Potatoes ~ 22.95

New York Strip ~ 32.95 or Blue Cheese Crusted New York Strip ~ 34.95
Mashed Potatoes, Baby Vegetables

Grilled Rib-Eye Steak ~ Parsley-Garlic Butter,
Fingerling Potatoes, Shiitake Mushrooms ~ 30.95

Filet Mignon ~ Wild Mushrooms, Pinot Noir Sauce, Mashed Potatoes, Baby
Vegetables ~ 34.95

Roasted Half Duck ~ Mashed Potatoes, Baby Vegetables, Pomegranate-
Chambord Glaze ~ 24.95

SEAFOOD

Simply Prepared – Grilled, Sautéed or Blackened
Mahi-Mahi 24 Salmon 23 Yellowtail Snapper 26 Grouper 27 Tuna 28
Country Rice, Baby Vegetables
Mango-Chili Glaze, Lemon Dill Aioli, Herb Beurre Blanc, Tropical Fruit Salsa

Flat Iron Steak & Florida Gulf Shrimp ~ Roasted Garlic, Shallots, Sweet Red and
Yellow Peppers, French Fries ~ 27.50

Ahi-Tuna Au Poivre ~ Brandy Peppercorn Sauce & Fingerling Potatoes ~ 27.50

Crispy Mahi-Mahi ~ Stir Fry Vegetables, Thai-Honey Sauce and Mango Chutney
~ 26.50

Pistachio & Macadamia Nut Encrusted Snapper ~ Baby Vegetables,
Herb Beurre Blanc ~ 28.95

Grilled Sea Scallops ~ Sundried Tomato, Saffron, & Asparagus Risotto,
Baby Vegetables ~ 28.95

Bouillabaisse ~ Shrimp, Lobster, Fresh Fish, Mussels and Clams in
Tomato-Saffron Broth ~ 31.95

Shrimp and Lobster ~ Fettuccine Sun-Dried Tomato & Chive Cream Sauce ~
30.95

Double Lump Crab Cake ~ Lemon Dill Aioli, Fingerling Potatoes ~ 27.95

Miso Glazed Pan Seared Sea Bass ~ Lobster Mashed Potatoes, Stir Fry
Vegetables ~ 32.95

Teriyaki Glazed Salmon ~ Stir Fry Vegetables, Shiitake Mushrooms, Mashed
Potatoes ~ 26.95

SIDES

Mashed Potatoes ~ 4.50

French Fries ~ 4.50

Sundried Tomato and Asparagus Risotto ~ 9.95
Add Lobster ~ 6.95

Fingerling Potatoes ~ 6.95

Lobster Mashed Potatoes ~ 8.95

Sautéed Asparagus ~ 7.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

18% gratuity will be added to parties of six or more and to tables with more than
two separate checks.

\$8 plate charge for split entrees

Please Refrain From Using Cellular Phones in the Dining Room
9/2008