

APPETIZERS

Risotto Balls 16

arborio rice rolled with sausage, parmesan and mozzarella cheese, herbs, seasoned bread crumbs, marinara sauce

Beef Carpaccio 16

thinly sliced peppercorn-crust tenderloin, arugula, shaved parmesan, capers, crostini, extra virgin olive oil

Fish Tacos 16

cajun seasoned cod, soft taco shells, fruit salsa, cilantro & lime aioli, *fried or sautéed*

Ahi Tuna 16

pepper and garlic crusted, seared rare, marinated cucumber salad, soy-ginger glaze, seaweed salad

Stuffed Quahogs 17

baked quahog shells, native chopped clams, chorizo, portuguese sweet bread, drawn butter

Short Rib Taco 17

slow braised short rib meat, pico de galo, tomatillo sauce, flour tortilla

Traditional Calamari 17

traditional calamari flash fried golden brown, banana peppers, red pepper tartar sauce

Maple Sriracha Wings 17

fried chicken wings tossed in maple sriracha sauce with scallions & blue cheese

P.E.I. Mussels 18

sautéed in sherry butter, cherry peppers, tomatoes, grilled crostini

Lobster & Crab Rangoon 18

lobster meat, crab meat, scallions and seasoned cream cheese filled egg roll shells, sweet and sour sauce

Butternut Squash Ravioli 20

butternut squash ravioli, maple craisin butter with crushed walnuts

Crab Cakes 21

pan-seared lump crab cakes, fruit salsa, roasted red pepper tartar sauce

Scallops & Bacon 22

bacon wrapped scallops with hot honey

Charcuterie Board 24

sopressata, prosciutto, honey ham, gourmet olives, crostini, burrata cheese, artisanal cheeses, gherkins & seasonal jam

Lamb Lollipop 23

char grilled medium rare lamb lollipop over cabernet demi glaze

RAW BAR

All raw bar items come with cocktail sauce, seaweed salad, and oyster crackers. Gluten free available upon request.

MINIMUM 3 PIECES

Shrimp Cocktail
4.50 PER PIECE

Clams
3 PER PIECE
chilled local littleneck clams

Oysters
3.50 PER PIECE
chilled local oysters, mignonette

Lump Crab Cocktail
22
chilled lump crabmeat

SeaCuterie 45

2 Chilled Oysters, 2 Littleneck Clams & 2 Shrimp Cocktail, 1 New England Lobster Claw, Smoked Salmon & Red Crab Claw

East Bay Seafood Boat 90

6 local oysters, 6 littleneck clams, 6 cocktail shrimp, lump crabmeat, half lobster, mignonette

SOUPS & SALADS

Add grilled chicken 7, shrimp 10, salmon 12.

Our Simple Salad 8

seasonal field greens with fresh garden favorites

East Bay Caesar 12

romaine lettuce, homemade caesar dressing, shaved parmesan, crispy croutons

Bleu Cheese Wedge 15

chilled iceberg lettuce, diced red onion, sliced tomatoes, bacon crumbs, creamy bleu cheese dressing, balsamic reduction

Beet Salad 16

chopped beets, ricotta mashed spread, candied walnuts, arugula, champagne vinaigrette

Quinoa Bowl 17

arugula, roasted butternut squash, hummus, tabouleh, fire roasted tomatoes, cranberry stilton cheese, toasted pita bread, champagne vinaigrette

Burrata Salad 18

arugula, prosciutto, pistachios, poached pears, fig compote, apricot crostini

Salmon Salad 30

mesclun greens, tomatoes, goat cheese, candied pecans, cran-raisins, sautéed mushrooms, caramelized onions, lemon poppy seed vinaigrette

Clam Chowder
cup 8 bowl 10

Soup Du Jour
cup 6 bowl 8

French Onion
Crock 10

 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.



EAST BAY GRILLE



SEAFOOD

CLASSIC NEW ENGLAND FARE

Scrod **28** | Salmon **32**

Swordfish **37** | Scallops **mkt**

broiled with butter, white wine & seasoned bread crumbs, choice of potato or rice, vegetable du jour

Fish & Chips **25**

battered scrod, fried golden brown, house fries, coleslaw, tartar sauce

Stuffed Shrimp **29**

baked jumbo gulf shrimp, seafood stuffing, rice pilaf, house vegetables

Lobster Roll **mkt**

homemade lobster salad, toasted torpedo roll, coleslaw

Pistachio Salmon **32**

pistachio crusted salmon filet, maple craisin butter, brown rice, steamed broccoli

Seafood Kristopher **35**

sautéed shrimp, scallops, swordfish & lobster meat tossed with romano cream sauce, fettuccine, shaved pecorino romano

Sesame Tuna **37**

pan seared sesame tuna seared "rare", numbed lo mein noodles, asian vegetables drizzled with miso honey glaze

Swordfish Provencal **38**

char broiled swordfish steak topped with roasted tomato, basil & crab sauce, mushroom risotto, asparagus

Seafood Risotto **37** 🌿

shrimp, scallops, lobster, mushrooms, roasted red peppers, butternut sage honey broth over risotto

Chilean Seabass **38**

oven roasted Italian breadcrumb crusted chilean seabass, roasted tomato sauce, herb basmati rice, grilled broccolini

Lobster Mac n' Cheese **mkt**

large elbow pasta, four cheese bechamel sauce, baked en casserole with freshly shucked lobster meat & seasoned bread crumbs

ENTRÉES

East Bay Cheeseburger **19**

char-grilled, hand-packed burger, lettuce, tomato, red onion, choice of cheese, bulkie roll. choice of: american, cheddar, swiss, or gorgonzola. add \$1 per additional item: bacon, sautéed mushrooms, caramelized onions

Wagyu Burger **21**

char-grilled, hand-packed wagyu ground beef, boursin cheese, toasted brioche, arugula, pickled red onions

Vegetable Primavera **24**

sautéed seasonal julienne vegetables in a white wine garlic sauce over linguini pasta, shaved parmesan cheese

Turkey Tips **25** 🌿

char-grilled, italian herb marinated turkey tips, house vegetables, choice of potato or rice

Chicken and Broccoli **26**

pan-seared chicken tenders sauteed with steamed broccoli in parmesan butter sauce tossed with penne pasta

Steak Tips **30** 🌿

char-broiled, lightly seasoned, house vegetables, choice of potato or rice

Teriyaki Steak Tips **30**

char-broiled, teriyaki marinated, vegetable du jour, choice of potato or rice

Veal Bolognese **33**

slow rendered veal & short rib with tomatoes & cream tossed with potato gnocchi, garlic crostini

Short Ribs **35**

slow braised boneless beef short ribs, port shallot demi glaze, whipped potatoes, roasted brussell sprouts with pancetta

Pork Chop **36** 🌿

char broiled bone in pork chop, shitake cream sauce, whipped potatoes, roasted butternut squash

Town Wharf Sirloin **44**

char-grilled new york sirloin, caramelized onions, crumbled great hill bleu cheese, sautéed spinach, mashed potatoes, cabernet au jus

Filet Au Poivre **45**

char-broiled peppercorn crusted filet mignon, cognac cream sauce, bleu cheese mashed potatoes, bacon-wrapped green beans

STEAKS AND CHOPS

14 oz. Kurobuta Pork Chop **34**

8 oz. Center Cut Filet Mignon **44**

16 oz. Certified Angus Sirloin **47**

18 oz. Wet Aged Bone-In Ribeye **48**

16 oz. Wagyu Ribeye **75**

All steaks come with choice of one side and one sauce

Steak Frites **42**

char-grilled 7x skirt steak, garlic & herb butter, parmesan truffle fries, broccolini

ENHANCEMENTS

HOLLANDAISE SAUCE 🌿

GARLIC & HERB BUTTER 🌿

AU POIVRE SAUCE

AU JUS

CABERNET DEMI GLAZE

SIDES

baked potato 🌿	5	parmesan risotto 🌿	7
whipped potato 🌿	5	truffle fries 🌿	7
sautéed spinach 🌿	5	grilled asparagus 🌿	8
onion rings	6	roasted brussel sprouts 🌿	8
sautéed mushrooms 🌿	6	roasted butternut squash 🌿	8
sweet potato fries	6		



EAST BAY GRILLE

