

## 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-crusted tenderloin, arugula, shaved parmesan, capers, crostini, extra virgin olive oil

### 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 raisin 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

## 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 22 🌿

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



## SANDWICHES

Served with choice of house fries, coleslaw or pasta salad.  
Substitute onion rings or sweet potato fries for \$1.00.  
Gluten free bread available.

### Traditional Chicken Sandwich 16

grilled chicken, swiss cheese, bacon, lettuce, tomato, onion,  
bulkie roll, honey mustard

### Napoleon 16

oven-roasted zucchini, yellow squash, portabella mushroom,  
roasted red peppers, pan-fried eggplant, buffalo mozzarella  
cheese, toasted ciabatta bread, sun-dried tomato pesto and  
marinara sauce

### Chicken Salad Sandwich 16

diced chicken salad, raisins, walnuts, tarragon aioli,  
toasted cranberry sourdough

### Junior Turkey Club 17

slow-roasted turkey breast, swiss cheese, bacon, lettuce, tomato,  
cranberry mayo, toasted cranberry sourdough

### Pastrami Reuben 17

thinly sliced black pastrami, swiss cheese, russian dressing,  
cole slaw, pretzel roll

### Fish Sandwich 17

battered scrod, fried golden brown, bulkie roll, coleslaw,  
tartar sauce

### Cuban Sandwich 17

pulled pork, ham, pickles, cheddar cheese, toasted baguette with  
dill pickle mustard

### East Bay Cheeseburger 18

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*

### Asian Chicken Wrap 18

grilled chicken, broccoli slaw, bean sprouts, ponzu vinaigrette,  
flour tortilla

### Wagyu Burger 20

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

### Crab Cake Sandwich 22

pan-seared lump crab cakes topped with miso slaw, cilantro &  
lime aioli on toasted baguettes served with sweet potato fries

### Lobster Roll mkt

homemade lobster salad, toasted torpedo roll, coleslaw

### Swordfish Club mkt

char-grilled cajun seasoned petite swordfish steak with bacon,  
lettuce, tomatoes & lemon dill aioli on a brioche roll served with  
sweet potato fries

## ENTRÉES

### Chef's Catch Of The Day mkt

grilled, baked, bronzed or fried, served with house vegetables  
and your choice of rice or potato

### Best Of The Bird 17

slow-roasted turkey breast, traditional stuffing,  
mashed potatoes, cranberry sauce, turkey gravy

### Fish Tacos 18

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

### Vegetable Primavera 21

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

### Fish & Chips 21

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

### Chicken and Broccoli 21

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

### Japanese Noodle Bowl 21

napa cabbage, bok choy, udon noodles, ponzu sauce  
*add grilled chicken, seared shrimp or scallops*

### Turkey Tips 22 🍷

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

### Baked Scrod 22

oven-roasted cod fillet, white wine, butter, seasoned bread crumbs,  
house vegetables, choice of potato or rice

### Fried Shrimp 23

fried gulf shrimp, house fries, onion rings, coleslaw, tartar sauce

### Steak Tips 23 🍷

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

### Teriyaki Steak Tips 23

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

### Shrimp Scampi 26

gulf shrimp sautéed in white wine garlic butter with  
mushrooms, scallions & cherry tomatoes over linguini pasta,  
shaved parmesan cheese

### Seafood Risotto 26 🍷

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

### Broiled Scallops mkt

broiled sea scallops, butter & seasoned bread crumbs,  
choice of potato or rice, vegetable du jour



EAST BAY GRILLE

