

*Happy
Mother's
Day!*



EAST BAY GRILLE

Appetizers

RISOTTO BALLS | 16

ARBORIO RICE ROLLED WITH SAUSAGE, PARMESAN AND MOZZARELLA CHEESE, HERBS, SEASONED BREAD CRUMBS, MARINARA SAUCE

BEEF TENDERLOIN CARPACCIO | 16

THINLY SLICED PEPPERCORN CRUSTED TENDERLOIN, ARUGULA, SHAVED PARMESAN, CAPERS, CROSTINI, EXTRA VIRGIN OLIVE OIL

CALAMARI | 17

TRADITIONAL CALAMARI, FLASH FRIED GOLDEN BROWN, BANANA PEPPERS, RED PEPPER TARTAR SAUCE

AHI TUNA | 17

PEPPER AND GARLIC CRUSTED, SEARED RARE, MARINATED CUCUMBER SALAD, SOY-GINGER GLAZE, SEAWEED SALAD

LOBSTER AND CRAB RANGOON | 18

LOBSTER MEAT, CRAB MEAT, SCALLIONS AND SEASONED CREAM CHEESE FILLED EGG ROLL SHELLS, SWEET & SOUR SAUCE

P.E.I. MUSSELS | 18

SAUTÉED IN SHERRY BUTTER, CHERRY PEPPERS, TOMATOES, GRILLED CROSTINI

COCONUT SHRIMP | 18

THAI CHILI GLAZE

QUINOA BOWL | 20

ARUGULA, DICED CUCUMBERS & TOMATOES, ROASTED CORN & BLACK BEAN SALSA, HUMMUS, FETA CHEESE, TOASTED PITA BREAD, CHAMPAGNE VINAIGRETTE

SCALLOPS WRAPPED IN BACON | 22 | ♣

FIRE ROASTED HONEY

CRAB CAKES | 22

PAN-SEARED LUMP CRAB CAKES, FRUIT SALSA, ROASTED RED PEPPER, TARTAR SAUCE

CHARCUTERIE BOARD | 22

SOPRESSATA, PROSCIUTTO, HONEY HAM, GOURMET OLIVES, CROSTINI, BURRATA CHEESE, ARTISANAL CHEESES, GHERKINS, BLACK CHERRY CHUTNEY

Raw Bar

SHRIMP COCKTAIL | 4.50 PER PIECE | ♣

JUMBO SHRIMP, HOMEMADE COCKTAIL SAUCE

CLAMS | 3.50 PER PIECE | ♣

CHILLED LOCAL LITTLENECK CLAMS, HOMEMADE COCKTAIL SAUCE

OYSTERS | 4 PER PIECE | ♣

CHILLED LOCAL OYSTERS, HOMEMADE COCKTAIL SAUCE, MIGNONETTE

EAST BAY SEAFOOD BOAT | 90 | ♣

HALF DOZEN OYSTERS, HALF DOZEN LITTLENECK CLAMS, HALF DOZEN COCKTAIL SHRIMP, HALF LOBSTER, CHILLED WITH SEAWEED SALAD, MIGNONETTE, COCKTAIL SAUCE

(Raw Bar Minimum 3 pieces)

Soups

SOUP DU JOUR7 BOWL

CLAM CHOWDER9 BOWL

Salads

OUR SIMPLE SALAD | 10 | ♣

SEASONAL FIELD GREENS WITH FRESH GARDEN FAVORITES

EAST BAY CAESAR SALAD | 12

ROMAINE LETTUCE, HOMEMADE CAESAR DRESSING, SHAVED PARMESAN, CRISPY CROUTONS

STRAWBERRY SALAD | 16

BABY SPINACH, STRAWBERRIES, RED ONION, TOMATOES, CANDIED WALNUTS, BLUE CHEESE, HONEY BALSAMIC DRESSING

CAPRESE | 16

VINE RIPENED TOMATOES, GRAPE TOMATOES, FRESH MOZZARELLA CHEESE, CHOPPED BASIL, DRIZZLED WITH OLIVE OIL & BALSAMIC VINEGAR

GRILLED SALMON SALAD | 30 | ♣

MESCLUN GREENS, TOMATOES, GOAT CHEESE, CANDIED PECANS, CRAN-RAISINS, SAUTÉED MUSHROOMS, CARAMELIZED ONIONS, LEMON POPPY SEED VINAIGRETTE

♣ = 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.

Peanut product may be used in some of our Daily Specials.

Dinner Entrees



BAKED SCROD | 30

COD FILLET, WHITE WINE, BUTTER, SEASONED BREAD CRUMBS, HOUSE VEGETABLES, CHOICE OF POTATO OR RICE

CHICKEN OSCAR | 31

PAN-FRIED PANKO BREAD CRUMB ENCRUSTED CHICKEN BREAST, SAUTÉED CRAB MEAT, BÉARNAISE SAUCE, PARMESAN RISOTTO, GRILLED ASPARAGUS

CAJUN SALMON | 33

CAJUN SEASONED SALMON FILET, BLACK BEAN & CORN RELISH, AVOCADO RANCH, GRILLED BROCCOLINI

PRIME RIB | 34 | ♣

SLOW ROASTED KING CUT PRIME RIB, AU JUS, BAKED POTATO, VEGETABLES DU JOUR

EVERYTHING TUNA | 37

EVERYTHING SPICE CRUSTED TUNA STEAK SEARED "RARE" CUCUMBER WASABI AIOLI, FRIED RICE, BABY BOC CHOY

SEAFOOD RISOTTO | 37 | ♣

SHRIMP, SCALLOPS & LOBSTER WITH SPINACH, MUSHROOMS & ROASTED RED PEPPERS IN LEMON TRUFFLE BROTH OVER RISOTTO

PORK CHOP | 37

COFFEE SPICE RUBBED BONE IN PORK CHOP, PEACH & MINT COMPOTE, MUSHROOM RISOTTO, GRILLED BROCCOLINI

MEDITERRANEAN SEABASS | 37

OVEN ROASTED CHILEAN SEABASS TOPPED WITH MEDITERRANEAN RELISH & MOZZARELLA CHEESE, DRIZZLED WITH FIG GLAZE, PARMESAN RISOTTO, BROCCOLI

SEAFOOD KRISTOPHER | 38

SAUTÉED SHRIMP, SCALLOPS, SWORDFISH & LOBSTER MEAT TOSSED WITH ROMANO CREAM SAUCE OVER FETTUCCINI, SHAVED PECORINO RAMONO

HARBORSIDE SWORDFISH | 38

BRONZED SWORDFISH STEAK, ARUGULA, CITRUS RELISH, BROWN RICE, GRILLED ASPARAGUS

CARIBBEAN HALIBUT | 38

JAMAICAN JERK SEASONED HALIBUT FILET, MANGO & ONION JAM, BASMATI RICE, GRILLED ASPARAGUS

LOBSTER SALAD ROLL | 38

HOMEMADE LOBSTER SALAD, TOASTED TORPEDO ROLL, COLE SLAW

LAZY LOBSTER CASSEROLE | 42

NATIVE LOBSTER MEAT, LEMON JUICE, BUTTER, SHERRY WINE, JAPANESE BREAD CRUMBS, RICE PILAF, GREEN BEANS

TOWN WHARF SIRLOIN | 47

CHAR-GRILLED NEW YORK SIRLOIN, CARAMELIZED ONIONS, CRUMBLED GREAT HILL BLEU CHEESE, SAUTÉED SPINACH, MASHED POTATOES, CABERNET AU JUS

FILET AU POIVRE | 47

CHAR-BROILED PEPPERCORN CRUSTED FILET MIGNON, COGNAC CREAM SAUCE, BLEU CHEESE MASHED POTATOES, BACON-WRAPPED GREEN BEANS

LAND & SEA | 55 | ♣

CHAR-GRILLED CENTER CUT FILET MIGNON, STEAMED LOBSTER TAIL, MALTESE SAUCE, WILD MUSHROOM RISOTTO, ASPARAGUS

STEAKS & CHOPS

16 OZ. CERTIFIED ANGUS SIRLOIN | 49

8 OZ. CENTER CUT FILET MIGNON | 45

20 OZ. WET AGED BONE-IN RIBEYE | 50

16 OZ. WAGYU RIBEYE | 77

All steaks come with choice of one side and one sauce

STEAK FRITES | 44 | ♣

CHAR-GRILLED 7X SKIRT STEAK, GARLIC & HERB BUTTER, PARMESAN TRUFFLE FRIES

ENHANCEMENTS

AU POIVRE SAUCE HOLLANDAISE SAUCE
CABERNET DEMI GLAZE GARLIC & HERB BUTTER

SIDES TO SHARE

BAKED POTATO	6	SWEET POTATO FRIES	7
MASHED POTATO	6	GRILLED ASPARAGUS	9
SAUTÉED MUSHROOMS	6	PARMESAN RISOTTO	10
SAUTÉED SPINACH	7	PARMESAN TRUFFLE FRIES	10
ONION RINGS	7		

♣ = GLUTEN FREE GLUTEN FREE PASTA AVAILABLE.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

*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.

PEANUT PRODUCT MAY BE USED IN SOME OF OUR DAILY SPECIALS.

A SUGGESTED 20% GRATUITY FOR ALL PARTIES OF 8 OR MORE.

