



## Appetizers

### Bruschetta

Diced tomatoes, black olives, basil, garlic, olive oil and mozzarella cheese served over garlic crostini.  
\$9.95

### Calamari

Lightly dusted calamari flash fried golden brown with banana peppers served with cajun remoulade.  
\$9.95

### Stuffed Mushrooms

Large mushrooms filled with a lump crab meat stuffing, baked with white wine and butter.  
\$9.95

### Cheese Platter

Puff pastry wrapped brie cheese with fig jam served with assorted cheeses, grapes and artisan crackers.  
\$9.95

### Risotto Balls

Arborio rice rolled with sausage, parmesan and mozzarella cheeses, herbs and seasoned bread crumbs fried golden brown, served over marinara sauce.  
\$10.95

### Lobster and Crab Rangoon

Lobster meat, crab meat, scallions and seasoned cream cheese wrapped in egg roll shells and fried golden brown, served with sweet and sour sauce.  
\$11.95

### Steak and Cheese Spring Roll

Homemade egg roll shells filled with steak, onions, peppers, bleu cheese and buffalo mozzarella cheese fried golden brown served with a BBQ bleu cheese demi glaze.  
\$11.95

### Clams Casino

Oven roasted mid neck clams stuffed with a chorizo and bacon compound butter with peppers and onions served with drawn butter.  
\$12.95

### Ahi Tuna

Sesame seed encrusted ahi tuna seared "rare," drizzled with a ginger soy glaze accompanied with marinated cucumbers and asian seaweed salad.  
\$13.95

### Mussels

Sautéed mussels with hot cherry peppers and tomatoes in a sherry butter, served with grilled crostini.  
\$13.95

### Scallops and Bacon

Pan seared native sea scallops wrapped with apple-wood smoked bacon finished with a maple beurre blanc.  
\$13.95

### Crab Cakes

Two pan-seared lump crab cakes served with a roasted red pepper tartar sauce garnished with a fruit salsa.  
\$13.95

### Beef Tenderloin Carpaccio

Pan seared peppercorn encrusted tenderloin of beef thinly sliced accompanied with arugula, shaved parmesan cheese, capers and kalamata olive crostini drizzled with extra virgin olive oil.  
\$14.95

### Lobster Ravioli

Freshly shucked lobster meat sautéed with mushrooms and asparagus spears tossed in a vodka cream sauce served over handmade lobster raviolis.  
\$14.95

## Soups

**Clam Chowder** ..... Cup \$4.95 ..... Bowl \$6.95

**Soup Du Jour** ..... Cup \$4.95 ..... Bowl \$5.95

**French Onion** ..... Bowl \$7.95

### Lobster Bisque

*An East Bay Favorite*..... Cup \$5.95 ..... Bowl \$8.95

\*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.

## Raw Bar

### Shrimp Cocktail

Jumbo shrimp served with cocktail sauce and Asian seaweed salad.  
\$3.95/piece

### Jumbo Lump Crab Meat Cocktail

Five ounces of jumbo lump crab meat served with cocktail sauce.  
\$14.95

### Chilled Oysters

Fresh select oysters.  
\$2.50/piece

### Chilled Littleneck Clams

Clams on the half shell.  
\$2.50/piece

(Raw Bar Minimum 3 pieces)

## Salads

### Our Simple Salad

Seasonal field greens and fresh garden favorites.  
\$5.95

### Caesar Salad

A traditional favorite with our house made dressing  
\$8.95

*with chicken* \$13.95

*with sea scallops* \$15.95

*with shrimp* \$15.95

*with steak tips* \$17.95

*with lobster salad* MKT

### Spinach Walnut Salad

Baby spinach, bacon, roasted red peppers, walnuts, green apple, hard boiled egg and gorgonzola cheese dressed with a warm bacon vinaigrette.  
\$11.95

### Beet Salad

Slow roasted red and gold beets served over a bed of mixed greens with crostini garnished with crumbled goat cheese drizzled with a fig balsamic glaze.  
\$11.95

### Bleu Cheese Wedge

Chilled Iceberg wedge topped with diced red onions, sliced tomatoes, crumbled bleu cheese, bacon crumbs and a creamy Great Hill bleu cheese dressing.  
\$11.95

### Cranberry Stilton

Mixed field greens tossed with grilled pears, pistachios, red onions, cherry tomatoes and cranberry stilton cheese tossed with maple dijon vinaigrette.  
\$12.95

### Grilled Salmon Salad

Fillet of salmon lightly seasoned and grilled, served over mesclun greens with tomatoes, goat cheese, candied pecans, cran-raisins, sauteed mushrooms and onions with a lemon poppy seed vinaigrette.  
\$17.95

### Greek Steak

Romaine lettuce topped with hanger steak, red onions, kalamata olives, pepperoncinis, tomatoes and feta cheese served with a side of greek dressing.  
\$17.95



## Dinner Entrees

### East Bay Cheese Burger

East Bay's classic 10 oz. burger served on a bulkie roll with lettuce, tomatoes, onion, cheese and your choice of house fries, cole slaw or pasta salad.

\$12.95

Choice of: American, Cheddar, Swiss, Gorgonzola

Add .75 per additional item: Bacon, Sautéed Mushrooms, Caramelized onions

### Kobe Burger

Char grilled hand packed kobe ground beef smeared with boursin cheese served on a toasted brioche roll served with sweet potato fries.

\$15.95

### Turkey Tips

Char grilled Italian herb marinated turkey tips served with vegetables and choice of potato or rice.

\$16.95

### Charbroiled Steak Tips

Hand-cut and lightly seasoned sirloin tips charbroiled to your liking, served with vegetables and a choice of potato or rice.

\$16.95

### Teriyaki Steak Tips

Hand-cut sirloin tips in our own secret teriyaki marinade grilled to your liking, served with vegetables and a choice of potato or rice.

\$16.95

### Rustic Vegetable Mafalda

Yellow squash, zucchini, eggplant, portabella mushrooms and roasted red peppers sautéed with marinara sauce and fresh buffalo mozzarella cheese served over gourmet pasta.

\$16.95

### Fish and Chips

Fresh flaky scrod battered and fried golden brown served with house fries and cole slaw.

\$18.95

### Fried Scallops

Sea scallops flash fried golden brown served with house fries and cole slaw.

\$19.95

### Broiled Scallops

Sea scallops broiled with butter and white wine topped with seasoned crumbs, served with vegetables and choice of potato or rice.

\$19.95

### Chicken Marsala

Sautéed chicken breast with mushrooms, shallots and prosciutto in a marsala wine reduction, served over wild mushroom ravioli topped with asparagus spears.

\$19.95

### Chicken Carbonara

Oven roasted pulled chicken sautéed with pancetta and green peas tossed in a pepper garlic cream sauce, served over rigatoni garnished with shaved parmesan cheese.

\$19.95

### Baked Scrod

Fresh day boat scrod baked with white wine, butter and seasoned crumbs, served with vegetables and choice of potato or rice.

\$20.95

### Chicken Frangelico

Sautéed walnut crusted chicken breast finished with a frangelico butter served over butternut squash and mascarpone cheese filled raviolis garnished with spinach.

\$20.95

### Scrod Nantucket

Baked scrod topped with diced tomatoes, artichoke hearts, shredded mozzarella cheese and seasoned crumbs, served with vegetables and choice of potato or rice.

\$22.95

### Blackened Salmon

Pan seared Cajun seasoned salmon fillet served with parmesan risotto and grilled asparagus finished with a roasted tomato butter.

\$22.95

### Chef's Catch of the Day

Fresh Atlantic, Pacific or wild fish, prepared to your liking.

Grilled, Baked, Bronzed or Fried.

Served with house vegetables and choice of rice or potato.

MKT Price

### Sole Lucifer

Pan fried japanese encrusted sole fillet topped with sautéed lobster meat and béarnaise sauce served with brown rice and grilled asparagus.

\$22.95

### Lobster Mac and Cheese

Freshly shucked sautéed lobster meat tossed with jumbo macaroni in a creamy four cheese blend sauce baked en casserole with seasoned crumbs.

\$22.95

### Jumbo Baked Stuffed Shrimp

Jumbo gulf shrimp filled with a lump crab meat stuffing baked en casserole with lemon and butter, served with vegetables and choice of potato or rice.

\$23.95

### Seafood Kristopher

Sautéed shrimp, scallops, swordfish and lobster in a romano cheese cream sauce, served over fettuccini pasta and finished with shaved pecorino romano cheese.

\$24.95

### Seafood Risotto

Sautéed sea scallops, shrimp and lobster tossed in a lobster broth, served over saffron risotto and garnished with spinach.

\$24.95

### Kona Mahi Mahi

Bronzed hawaiian coffee rubbed mahi mahi fillet served atop a light pesto cream sauce dressed with a fire roasted red and yellow tomato relish accompanied with roasted potatoes and sautéed vegetables.

\$24.95

### Sicilian Swordfish

Oven roasted italian bread crumb encrusted swordfish steak topped with a tarragon citrus beurre blanc served with wild mushroom risotto and steamed broccoli.

\$25.95

### Scallop and Lobster Savannah

Native lobster meat and sea scallops sautéed with wild mushrooms, roasted red peppers and spinach tossed in a fresh herb, white wine and garlic butter sauce served over gourmet pasta.

\$26.95

### Surf and Turf

Char grilled petite filet mignon served with bronzed shrimp skewers or broiled sea scallops, served with vegetables and choice of potato or rice.

\$27.95

Substitute baked stuffed shrimp \$29.95

### Town Wharf Sirloin

Char broiled New York sirloin served with whipped mashed potatoes and sautéed spinach, topped with caramelized onions and melted Great Hill bleu cheese, finished with a cabernet au jus.

\$29.95

### Harbor Filet

Char broiled filet mignon finished with a zinfandel reduction accompanied with whipped mashed potatoes and a portobella mushroom cap stuffed with bleu cheese, artichokes, spinach and roasted red peppers.

\$29.95

### Lobster Salad Roll

Sweet chunks of lobster lightly seasoned served with cole slaw and choice of house fries or pasta salad.

MKT Price

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.

18% Gratuity will be added to all bus tours.

Sides: Mac & Cheese \$5.95, Parmesan Risotto \$4.95, Grilled Asparagus \$3.95, Grilled Broccoli \$3.95, Sautéed Spinach \$3.95, Baked Potato \$3.95, Onion Rings \$3.95