



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 ravioli.
\$14.95

Soups

Clam ChowderCup \$4.95Bowl \$6.95

Soup Du JourCup \$4.95Bowl \$5.95

French OnionBowl \$7.95

Lobster Bisque

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

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* \$15.95, *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

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.
\$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

Asian Chicken

Romaine lettuce topped with Asian marinated noodles, mandarin orange segments, diced cucumbers, sliced almonds, cherry tomatoes and grilled chicken served with a side of orange soy ginger vinaigrette.
\$13.95

Grilled Salmon Salad

Fillet of salmon lightly seasoned and grilled, served over mesclun greens with tomatoes, goat cheese, candied pecans, cran-raisins, sautéed mushrooms and onions with a lemon poppy seed vinaigrette.
\$13.95

Greek Steak

Romaine lettuce topped with hanger steak, red onions, kalamata olives, pepperoncinis, tomatoes and feta cheese served with a side of greek dressing.
\$14.95



Lunch Sandwiches

Chicken Caesar Wrap

Our Classic Caesar salad tossed with grilled chicken wrapped in a flour tortilla.
\$8.95

Traditional Chicken Sandwich

Grilled chicken breast topped with Swiss cheese and bacon, served on a bulkie roll with lettuce, tomato, onion and a side of honey mustard.
\$9.95

Pilgrim Twister

Slow roasted sliced turkey breast wrapped in a flour tortilla with traditional stuffing, cranberry mayonnaise and turkey gravy.
\$9.95

Turkey Club

Slow roasted sliced turkey breast, bacon, lettuce, tomatoes and cranberry mayonnaise served on toasted Vienna bread.
\$9.95

Grilled Reuben

Sliced corned beef, Swiss cheese, sauerkraut and Russian dressing on grilled marble rye.
\$9.95

Pastrami Melt

Thin sliced warm lean black pastrami piled high on a bulkie roll topped with Swiss cheese.
\$9.95

Napoleon

Oven roasted zucchini, yellow squash, portabella mushroom and roasted red peppers topped with pan fried eggplant and buffalo mozzarella cheese served on toasted ciabatta bread drizzled with a sun-dried tomato pesto.
\$9.95

Substitute onion rings with any sandwich. Add \$1.00

Chicken Parmigiana

Pan fried Italian bread crumb encrusted chicken breast layered with marinara sauce and provolone cheese served open faced with a side of house fries.
\$9.95

Fish Sandwich

Fresh scrod fried to perfection, served on a bulkie roll with coleslaw and french fries.
\$11.95

East Bay Cheese Burger

East Bay's classic 10 oz. burger served on a bulkie roll with lettuce, tomato, onion, cheese and your choice of house fries, cole slaw or pasta salad.
\$11.95

Choice of: American, Cheddar, Swiss, Gorgonzola

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

Crab Cake Sandwich

Pan seared crab cake served on a bulkie roll with lettuce, tomato and a side of roasted red pepper tartar sauce.
\$13.95

Kobe Burger

Char grilled hand packed kobe ground beef smeared with boursin cheese served on a toasted brioche roll served with sweet potato fries.
\$13.95

Prime Sirloin Sandwich

Char-grilled "prime" aged club sirloin steak topped with provolone cheese served open faced on ciabatta bread accompanied with house fries.
\$14.95

Lobster Salad Roll

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

Lunch Entrees

Macaroni and Cheese

Jumbo macaroni tossed in a creamy four cheese blend sauce baked en casserole with seasoned crumbs.
\$10.95
add lobster \$MKT, add shrimp \$6, add chicken \$4, add sausage \$4

Best of the Bird

Slow roasted sliced turkey breast served with traditional stuffing, mashed potato and cranberry sauce finished with turkey gravy.
\$11.95

Chicken Broccoli Pasta

Sautéed chicken tenderloins with broccoli, julienne vegetables, garlic and shallots in a white wine sauce tossed with bow tie pasta and finished with parmesan cheese.
\$12.95

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.
\$12.95

Turkey Tips

Char-grilled Italian herb marinated turkey tips served with vegetable and choice of potato or rice.
\$13.95

Charbroiled Steak Tips

Hand-cut and lightly seasoned sirloin tips charbroiled to your liking, served with vegetable and a choice of potato or rice.
\$13.95

Teriyaki Steak Tips

Hand-cut sirloin tips in our own secret teriyaki marinade grilled to your liking, served with vegetable and a choice of potato or rice.
\$13.95

Chicken & Sausage Cacciatore

Pulled roasted chicken and italian sausage simmered with tomatoes, peppers, onions and mushrooms tossed in a spicy marinara sauce served over rigatoni pasta.
\$13.95

Baked Scrod

Fresh day boat scrod baked with white wine, butter and seasoned crumbs, served with vegetables and choice of potato or rice.
\$14.95

Fish and Chips

Fresh flaky scrod battered and fried golden brown served with house fries and cole slaw.
\$14.95

Fried Seafood Duo

Sea scallops and gulf shrimp flash fried golden brown served with house fries, onion rings and cole slaw.
\$15.95

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.
\$15.95

Seafood Risotto

Sautéed sea scallops, shrimp and lobster tossed in a lobster broth, served over saffron risotto and garnished with spinach.
\$17.95

Prime Bevette Steak

Char-grilled prime aged bevette steak sliced and topped with caramelized onions and bleu cheese served with parmesan truffle fries and wilted spinach.
\$17.95

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