



THE BAY HOUSE

CHEF’S TWO-COURSE TASTING MENU \$44

(available October 1st – October 14th)

PLEASE CHOOSE ONE FROM EACH COURSE

FIRST COURSE

CREAMY CORN & CRAB BISQUE

CHARRED CORN AND CRAB GARNISH

TUNA/WATERMELON POKE

CITRUS SOY, TOASTED SESAME, PICKLED GINGER,
CUCUMBER & CARROT, RICE CRACKERS

SAUTEED CALAMARI SOUTHERN STYLE

TOMATO CAPER WHITE WINE SAUCE

CAESAR SALAD

ROMAINE, HERBED CROUTONS, SHAVED PARMESAN, CREAMY GARLIC DRESSING, WHITE ANCHOVY

FARMER SALAD

CELEBRATING THE BOUNTY OF OUR LOCAL FARMER FRIENDS
(\$5 SUPPLEMENTAL CHARGE)

HALF DOZEN FRIED OR RAW OYSTERS

(\$10 SUPPLEMENTAL CHARGE)

SHRIMP OR BLUE CRAB COCKTAIL

(\$10 SUPPLEMENTAL CHARGE)

SECOND COURSE

PAN SEARED SCOTTISH SALMON

SWEET POTATO PUREE, ROASTED ASPARAGUS, MANGO SALSA

PRIME CHURRASCO STEAK

SALT AND PEPPER FRIES, ROCKET SALAD, CHIMICHURRI

MEDITERRANEAN HERB AND LEMON BRANZINO

LEMON RISOTTO, BABY CARROTS, LEMON BUTTER SAUCE

VEAL SCALOPPINE PICCATA

ANGEL HAIR PASTA, BROCCOLINI, LEMON WHITE WINE AND CAPER SAUCE

BRAISED LAMB SHANK

PARSNIP PUREE, BABY PATTYPAN SQUASH, CABERNET MUSHROOM DEMI

LOBSTER FRITES

ONE LOBSTER TAIL SPLIT AND GRILLED WITH HERB BUTTER,
SALT AND PEPPER FRITES, ROCKET SALAD, BÉARNAISE SAUCE

(\$10 SUPPLEMENTAL CHARGE)

NIGHTLY FISH SPECIAL

(\$10 SUPPLEMENTAL CHARGE)

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES

EATING RAW OR UNDERCOOKED SHELLFISH, MEAT OR POULTRY COULD BE HARMFUL TO YOUR HEALTH