THE BAY HOUSE

Sizzle Dining Menu

$49

SCAN HERE TO DIRECTLY BENEFIT BLESSINGS

$1.00 FROM EVERY MEAL SOLD BENEFITS SOUTHWEST FLORIDA CHAPTER BLESSINGS IN A BACKPACK #DineWithPurpose

SAVE · SUPPORT · CELEBRATE 10 YEAR ANNIVERSARY SIZZLE DINING SOUTHWEST FLORIDA

SEPTEMBER 1 - 30, 2026

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 and carrot, rice crackers

SOUTHERN STYLE SAUTÉED CALAMARI
Tomato caper white wine sauce

BAKED OYSTERS ALCIATORE
Spinach, bacon, parmesan, bechamel 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
Lemon glazed sweet potatoes, sautéed spinach, dill beurre blanc, bonito flakes

PRIME CHURRASCO STEAK
Salt and pepper fries, rocket salad, chimichurri

PAN ROASTED TRIGGER FISH
Mediterranean rice, broccolini, lemon caper butter sauce

PORTERHOUSE PORK CHOP
Smashed baked potatoes, roasted brussels sprouts, apple honey whiskey sauce

BRAISED LAMB SHANK
Parsnip purée, baby zucchini, 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
($15 Supplemental charge)

THIRD COURSE

BAY HOUSE KEY LIME PIE
Graham cracker crust, whipped cream

CHOCOLATE BERRY CAKE
Decadent chocolate cake with rich mixed berry cream, chocolate ganache

BEIGNETS
3 New Orleans-style French doughnuts, tossed in cinnamon and sugar, served with chocolate and caramel sauces
($5 Supplemental charge)

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES

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