

Relax UNWIND



BAY-TIZERS

-  **Mussels** 1 pound steamed then tossed in a light sauce of butter, garlic cloves, and lime juice, served with toasted ciabatta bread. **\$15**
-  **Tempura Shrimp** Crispy shrimp tossed in a sweet chili sauce served over a bed of greens and finished with pineapple tid bits. **\$14**
-  **Sweet Sriracha Lobster and Shrimp Dip** Topped with scallions and Bay seasoning, served with toasted ciabatta bread. **\$16**
-  **24oz Jumbo Pretzel** Served salted or with everything bagel seasoning, and a side of queso cheese sauce. **\$16**
- Filet Tips** Lightly blackened, served on a bed of spring mix with a side of creamy horseradish sauce. **\$15**
- Loaded Nachos** Corn tortilla chips, topped with your choice of chicken or pulled pork, jalapenos, tomatoes, red onions, a blend of white and queso cheese sauce, and sour cream. **\$16**
- Loaded Redskins** Roasted seasoned redskin potatoes topped with shredded cheese, bacon, sour cream, and scallions. **\$10**
- Spinach and Artichoke Dip** Topped with Parmesan and served with corn tortilla chips. **\$11**
- Brussels Sprouts** Roasted then drizzled with balsamic truffle glaze and a sprinkle of feta cheese. **\$8**
- Bosco Sticks** Mozzarella cheese stuffed breadsticks, sprinkled with garlic and a blend of cheeses. Served with ranch or marinara sauce. **\$11**
- Chips & Dips** Corn tortilla chips, served with queso cheese sauce and salsa. **\$8**

LOBSTER DISHES

-  **Lobster Roll** Lobster served hot on Hawaiian rolls with a sauce of house made seasoned butter, and your choice of pineapple coleslaw or pasta salad. **\$22**
 - Lobster Flatbread** Garlic Parmesan sauce, topped with lobster, mozzarella, roasted red peppers, then drizzled with our signature key lime, tangerine sweet sauce. **\$24**
 - Lobster Mac'n Cheese** Cavatappi pasta tossed in a rich and creamy blend of white cheeses, then topped with lobster and Bay seasoning. **\$24**
 - Lobster Rice Bowl** Lobster, long grain white rice, celery, red cabbage, pineapples, carrots, seared with a honey pineapple teriyaki glaze, then garnished with a sprinkle of scallions. **(Please request gluten free glaze for gluten free option.) \$24**
 -  **Lobster Tacos** Lobster served hot in flour tortillas with a sauce of house made seasoned butter, atop pineapple coleslaw, pineapple mango salsa, drizzled with honey pineapple teriyaki glaze. Finished with scallions and fresh sliced lime wedges. **\$24**
 - Lobster Bisque** Made fresh daily, finished with a sprinkle of lobster. **\$11**
- ## LAND & SEA
- Entrées are served with roasted brussels sprouts topped with feta and balsamic truffle glaze, roasted redskin potatoes or sweet chili rice, and pineapple coleslaw or pasta salad.
-  **Burnt Ends Platter** Savory, smokehouse burnt ends. **\$24**
 - Blackened Mahi Mahi** Lightly coated with blackening seasoning and grilled to perfection. **\$24**
 - Grilled Salmon** Perfectly seasoned, grilled, and served on a bed of veggie power blend, then drizzled with our signature key lime tangerine sweet sauce. **\$24**



  Denotes On The Bay favorites.



Denotes gluten free options.

FLATBREADS

 **Lobster** Garlic Parmesan sauce, topped with lobster, mozzarella, roasted red peppers, then drizzled with our signature key lime, tangerine sweet sauce. **\$24**

Hawaiian Chicken Key lime BBQ sauce, topped with grilled chicken, bacon, mozzarella, pineapple, then drizzled with our signature key lime BBQ and our signature key lime, tangerine sweet sauce. **\$16**

Pepperoni and Bacon Lovers Key lime BBQ sauce, topped with mozzarella, pepperoni, bacon, then drizzled with our signature key lime tangerine sweet sauce. **\$16**

Margherita Marinara sauce, topped with fresh tomatoes, mozzarella, fresh basil, then drizzled with basil pesto olive oil. **\$16**

Dill Pickle Ranch, topped with grilled chicken, mozzarella, bacon, dill pickle, then drizzled with ranch. **\$16**

SANDWICHES

All sandwiches are served with chips.

 **Cuban Sandwich** Slow smoked pulled pork, ham, Swiss cheese, pickles, and yellow mustard served on a grilled ciabatta roll. **\$14**

Mahi Mahi Sandwich Blackened Mahi Mahi, served on a brioche bun with remoulade sauce, lettuce and tomato. **\$19**

Pulled Pork Sandwich Slow smoked pulled pork marinated in key lime BBQ sauce, topped with pineapple and mozzarella. Served on a grilled ciabatta roll. **\$16**

 **Chicken Salad Croissant** Premium housemade chicken salad with, celery, dried cranberries and diced granny smith apples, served on a light, flakey golden croissant. **\$12**


Bacon Jam Chicken Sandwich Seasoned and grilled chicken breast topped with Swiss cheese, bacon and bacon-habanero jam. Served with lettuce and tomato on a Brioche bun. **\$14**

BURGERS & MORE

Bay Burger Two 1/4lb. Angus beef patties topped with American cheese, our signature key lime BBQ sauce, lettuce and tomato on a Brioche bun. Served with chips. **\$13**

 **Bacon Jam Burger** Two 1/4lb. Angus beef patties topped with Swiss cheese, bacon, bacon-habanero jam, lettuce and tomato on a Brioche bun. Served with chips. **\$14**

 **Mahi Mahi or Shrimp Tacos** (*3) Coated with blackening seasoning, grilled to perfection, topped with remoulade, pineapple mango salsa, then finished with scallions and fresh sliced lime wedges. (*No substitutions please.) **\$19**

 **Lobster, Burnt Ends, Pulled Pork, or Chicken Tacos** (*3) Lobster OR, (*3) slow smoked burnt ends OR, (*3) pulled pork, OR (*3) chicken, topped with pineapple coleslaw, pineapple mango salsa, drizzled with honey pineapple teriyaki glaze, then finished with scallions and fresh sliced lime wedges. (*No substitutions please.)

Lobster \$24

Burnt Ends \$22

Pulled Pork \$17

Chicken \$12

Chicken Tenders Crispy all-white chicken served with our signature key lime BBQ sauce, chips and your choice of pineapple coleslaw or pasta salad. **\$11**

1/4 Pound Hot Dog All beef, skinless frank served on 3 Hawaiian rolls with a side of chips. **\$8** Smothered in bacon and cheese. **\$11**

MAC 'N CHEESE

Cavatappi pasta tossed in a rich and creamy blend of white cheeses. **\$8**

 **Lobster Mac 'n Cheese \$24**

Shrimp Mac 'n Cheese \$19

 **Burnt Ends Mac 'n Cheese \$19**

Grilled Chicken Mac 'n Cheese \$16



TROPICAL RICE BOWL

Long grain white rice, celery, red cabbage, pineapples, carrots, seared with a honey pineapple teriyaki glaze, then garnished with a sprinkle of scallions. (Please request gluten free glaze for gluten free option.) **\$11**

 **Lobster Rice Bowl \$24**

 **Shrimp Rice Bowl \$19**

Burnt Ends Rice Bowl \$22

Grilled Chicken Rice Bowl \$16

SALADS

 **9 Layer Cobb Salad**

Mixed greens, hard boiled egg, bacon, tomatoes, cucumbers, red onions, feta, kalamata olives, topped with pineapple mango salsa. Served with southwest ranch dressing. **\$12**

Caprese Salad

Mixed greens, fresh basil, mozzarella, avocado, and tomatoes, drizzled with balsamic glaze. **\$12**

PowerBlend Salad

Veggie PowerBlend mix (brussels sprouts, kale, broccoli stalks, kohlrabi, radicchio, carrot sticks), mixed nuts, dried cranberries and feta. Served with raspberry vinaigrette dressing. **\$12**

Add protein to any salad:

add Grilled Chicken for **\$7.50**

add Burnt Ends for **\$11**

add Grilled Salmon for **\$10**

add Blackened Mahi Mahi for **\$11**

SOUPS & SIDES

 **Lobster Bisque**

Made fresh daily, finished with a sprinkle of lobster. **\$11**

Soup of the Day Please ask your server. **\$6**

Side of Mac 'n Cheese \$6

Pasta Salad \$4

Pineapple Coleslaw \$4.

SWEET ENDINGS

 **Key Lime Pie** Tart & sweet – A delicious graham cracker crust filled to the brim with a creamy lime filling. **\$8**

Tiramisu A rich layered Italian dessert made with delicate ladyfinger cookies, espresso, and Mascarpone Italian custard. **\$8**

Peanut Butter Explosion Layered chocolate ganache, rich & velvety peanut butter mousse, topped with brownie bits, peanut butter chips, drizzled in fudge. **\$8**

COFFEE, TEA & BEVERAGES

Add your favorite flavor to any coffee drink: **Vanilla, Sugar Free Vanilla, Carmel, Sugar Free Caramel, Hazelnut, Cake Batter, Dark Chocolate, White Chocolate, Cookie Butter, Toasted Marshmallow, English Toffee, Cinnamon Bun, Pumpkin Spice, Gingerbread**

Fresh Brewed Coffee Hot or iced. **\$2.50**

Espresso Extra shot + \$1. **\$3**

Latte Espresso shot, steamed milk and a very light layer of foam. Extra espresso shot + \$1. **\$4**

Cappuccino Espresso shot, with equal parts steamed milk and foam. Extra espresso shot + \$1. **\$4**

Macchiato Espresso shot and frothed milk. **\$4**

Frappuccino Coffee slush, espresso shot, topped with whip cream. **\$5**

Hot Cocoa Rich and creamy topped with whipped cream. **\$3**

Frozen Cocoa Topped with whipped cream. **\$5**

Hot Tea **\$2.50**

Unsweetened Iced Tea **\$2.50**

Arnold Palmer A blend of unsweetened iced tea and lemonade. **\$2.50**

Fruit Infused Iced Tea A refreshing choice of blackberry, raspberry, strawberry or peach flavor. **\$4**

Soft Drinks Coke, Diet Coke, Sprite, orange, ginger ale, Mellow Yellow, cranberry juice, orange juice, white milk, chocolate milk, Shirley Temple (Sprite and grenadine with an orange and maraschino cherry garnish). **\$2.50**



SMOOTHIES, MALTS, SHAKES AND SLUSHIES

All our smoothies are made with fresh frozen fruit and naturally flavored purées with your choice of whole milk, almond milk, or coconut milk.

Make it a boozy smoothie, shake, malt or slushie for an additional cost.

 **Sunny Day Smoothie** Pineapples, peaches, mangos, blended with pina colada and mango fruit purées. **\$9**

St. Clair Sunset Smoothie
Strawberries, bananas, blended with strawberry purée. **\$8**

Strawberry Island Smoothie
Strawberries, pineapples, blended with pina colada purée. **\$8**

Berry Fruit Smoothie
Four seasonal berries, blended with wild berry purée. **\$8**

I Love Pina Coladas Smoothie
Pineapples, bananas, blended with pina colada purée. **\$8**

Tropical Twister Smoothie Strawberries, mangos, blended with strawberry and mango purées. **\$8**

Acai Smoothie Acai, bananas, pineapples, strawberries, blueberries, blended with wild berry purée. **\$9**

 **Dragon Slayer Smoothie**
Dragon fruit, pineapples, blended with strawberry purée. **\$9**

 **Peanut Butter Buoy Smoothie**
Premium vanilla bean ice cream, bananas, blended with peanut butter and chocolate sauce. **\$9**

Shakes Chocolate, vanilla, or strawberry, blended to creamy perfection. **\$8**

Malts Chocolate, vanilla, or strawberry, blended to creamy perfection. **\$9**

Slushies Blue raspberry, watermelon, or lemonade. **\$3**

COFFEE COCKTAILS

Order hot or iced

 **Nutty Buddy** Baileys, Kahlua, Frangelico, topped with whipped cream. **\$9**

Bay Coffee Baileys, Kahlua, Amaretto, and Grand Marnier, topped with whipped cream. **\$10**

Hot White Russian Kahlua, Vodka, blended with cream. **\$9**

Old Fashion Espresso, Bourbon and simple syrup, garnished with a lemon peel. **\$9**

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SIGNATURE COCKTAILS

Boozy Smoothies

Add your choice of alcohol to any of our smoothies. **\$12**

Boozy Slushies

Add your choice of alcohol to any of our slushies. **\$7**

 **Rum Runner** White rum, dark rum, blackberry brandy, banana liquor, orange and pineapple juices, served on the rocks. **\$9**

Margarita Tequila, triple sec, sweet and sour mix, garnished with a salted rim and lime. Served frozen or on the rocks. **\$9**

Rum-rita

Equal parts Rum Runner and frozen margarita. **\$9**

Tipsy Bay Vodka, coconut rum, blue curacao liqueur, sweet and sour mix, pineapple juice, lemon-lime soda. Served frozen or on the rocks. **\$9**

Frozen Strawberry Daquiri White rum, lime juice, simple syrup, blended with ice and fresh frozen strawberries. **\$9**

 **Key Lime Martini** Whipped cream vodka, Rum Chata, key lime rum cream, and pineapple juice. Finished with a graham cracker rimmed cup. **\$9**

Espresso Martini Fresh brewed espresso, vodka, Kahlua, Baileys and simple syrup **\$9**

CLASSIC COCKTAILS

 **Bloody Mary \$9 Loaded \$12.50**

Made with vodka, a mild, savory, bloody mary mix. Served with a rimmed cup of house made seasoning. Loaded includes a skewer of sausage and cheese, shrimp, olive, pickle, celery stick, lime and lemon.

Long Island Bay Vodka, gin, tequila, rum, triple sec, blended on the rocks with sweet and sour mix and a splash of Coke. **\$9**

Moscow Mule Vodka, ginger beer, fresh lime juice, blended on the rocks then finished with a lime garnish. **\$9**

Cranberry Mule Fresh muddled cranberries, vodka, ginger beer, fresh lime and cranberry juices, blended on the rocks. **\$9**

Blushing Lemonade

Citrus vodka, blended on the rocks with strawberry lemonade. **\$7**

Mojito Fresh muddled mint, rum, fresh lime juice, blended on the rocks with club soda. **\$8**

Blue Bay Watermelon rum, coconut rum, blue curacao, blended on the rocks with lemon-lime soda. **\$7**

Mimosa Salmon Creek Brut, blended with orange juice. **\$7**

Cosmopolitan Citrus vodka, triple sec, fresh lime juice, then finished with a splash of cranberry juice. **\$7**

WHITE WINE

Riff Pinot Grigio **\$7**

Medium-bodied with a fresh mouth-watering finish, dry and crisp.

Gen5 Chardonnay **\$7**

Full-bodied, buttery with toasty overtones and plenty of juicy ripe pear and apple flavors.

Morgan Chardonnay **\$10**

Aromas of Asian pear, graham cracker, and baking spices. On the palate, a light touch of toffee and Nilla wafer.

Loosen Bros. Riesling **\$7**

Aromas and flavors of delicate flowers, ripe apple, green apple and a hint of mineral notes.

Sunday Funday Sauvignon Blanc **\$7**

Crisp and refreshing entry of pineapple and fresh cut grass leads to a vibrant finish of citrusy goodness.

Berton Vineyard Sauvignon Blanc **\$9**

Aromas of green grass, gooseberry and sweet capsicum, underlying tropical notes, crisp snow pea and passionfruit.

RED WINE

Hayes Cabernet Sauvignon **\$8**

Flavors of red cherry, anise, and a hint of vanilla. Well balanced with medium tannins, a smooth mid-palate and a spicy, coffee finish.

Shooting Star Pinot Noir **\$8**

Aromas of cranberry, cherry, and cinnamon, followed by flavors of cherries, dried figs and cocoa, with an elegant finish of cinnamon and white pepper.

SELTZERS

White Claw **\$5**

Black Cherry, Mango, or Watermelon.

BEER

Old Nation M43 IPA **\$6 (can)** Stella Artois **\$5 (can)**

Sam Adams Landshark **\$4 (bottle)**

Boston Lager **\$6 (bottle)** Coors Light **\$4 (can)**

Two Hearted Ale **\$5 (can)** Miller Lite **\$4 (can)**

Oberon **\$5 (can)** Bud Light **\$4 (can)**

Blue Moon **\$5 (can)** Michelob Ultra **\$4 (can)**

Dirty Blonde **\$6 (can)**

Ask your server or bartender about Featured Beers, Bourbons, Tequilas and Rums!

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.