

## STARTERS

**Fried Chicken Flatbread** 18  
applewood smoked bacon with melted cheddar cheese  
drizzled with ranch dressing

**10oz. Bavarian Pretzel** 15  
presented with melted wisconsin cheddar  
and Authentic Whole Grain Mustard

**Fried Mozzarella Moons** 18  
breaded in italian seasoning  
served with a hand crushed plum tomato sauce

**Roasted Brussels Sprouts** 17  
Caramelized onions brown sugar & maple glaze

**Chicken Breast Tenders** 19  
delicately fried and served with our  
house made french fries and honey mustard

**Bayview Wings** 19  
Choose your flavor!  
Classic Buffalo Style | D.B.Q.  
Sweet Chili | Hot Honey

**Margarita Flatbread** 18  
hand crushed plum tomatoes fresh basil  
and house made fresh mozzarella

**Seaside Tacos** 20  
A trio of delicious freshly made tacos  
Your choice of chicken, shrimp, or fish

## SALADS

**Summer Salad** 18  
Mesclun lettuce, pineapple, peaches, red onion  
& cilantro tossed with a raspberry vinaigrette

**Mediterranean Salad** 19  
Radish, iceberg & romaine tossed with  
cucumber, grape tomatoes, red pepper,  
green pepper, kalamata olives, feta cheese  
& dailmades served with a lemon vinaigrette.

**Classic Caesar Salad** 17  
hand torn romaine, imported parmesan and  
garlic croutons tossed with house made dressing

**Organic Mixed Greens** 17  
mixed greens tossed with cucumber, red onion,  
and tomato with a creamy balsamic dressing  
add: shrimp 12 | chicken 9  
salmon 12 | tuna 14 | steak 16



## SEAFOOD LOVERS

**Maryland Crab Cakes** 24  
fried and topped with spicy pineapple and  
mango salsa beside our jalapeno remoulade

**Crispy Fried Calamari** 20  
served with tomato sauce

**Baked Clams** 18  
topneck clams chopped  
with roasted garlic and drawn butter

**Spicy Atlantic Shrimp** 20  
lightly fried in a spicy aioli

**Ahi Tuna Tostada** 24  
placed between crisp fried wontons  
served with asian slaw and wasabi crème

**Prince Edward Mussels** 22  
marinara, white wine garlic or cajun

**Kung Pao Calamari** 24  
fried with pineapple, scallions & red pepper  
topped with salted crushed peanuts

**Jumbo Shrimp Cocktail** 25  
served in a chilled martini glass

**Maine Lobster Roll** 35  
served warm with drawn butter or as a chilled lobster  
salad on a new england style roll

**Steamed Lobster** M/P

**Littleneck Clams** (6) 13 (12) 23

**Blue Point Oysters** (6) 16 (12) 28  
freshly shucked served with  
miniature tabasco, horseradish & lemon over ice

**Seafood Tower** 90  
a stunning presentation of blue point oysters,  
clams, jumbo shrimp, lobster and lump crabmeat

## ENTRÉES

**Sesame Crusted Ahi Tuna** 35  
with vegetable rice medley and fresh vegetables

**Seafood Fra Diavolo** 41  
hand crushed plum tomatoes, red pepper, mussels  
clams, jumbo shrimp and calamari served over linguine

**Sesame Crusted Ahi Tuna** 35  
with fried rice and fresh vegetables

**Ale House Fish & Chips** 29  
atlantic cod batter fried and served with  
house made potato chips and tartar sauce

**Wild Pan Seared Salmon** 33  
served with rice medley and asparagus  
glazed with a honey dijon reduction

**14oz New York Strip Steak** 44  
grilled to perfection served with  
red bliss mashed potato and asparagus

**Free Range Chicken** 32  
breast of chicken grilled with roasted garlic  
red peppers and onion, beside potato and vegetable

**8oz Grilled Filet Mignon** 44  
served with mashed potato & broccoli

**Catch of the Day** M/P

## SANDWICHES

choice of french fries or sweet potato fries

**Grilled Prime Rib Sandwich** 23  
served on texas toast with caramelized onion, swiss,  
american, pepper jack cheese and chipotle mayo

**Marinated Grilled Chicken** 19  
served with roasted red peppers and fresh mozzarella

**Prime Bayview Burger** 19  
served with lettuce, tomato, red onion and dill pickle

**Prime Bayview Turkey Burger** 19  
served with lettuce, tomato and spicy mayo

**Beyond Burger (VEGAN)** 21  
served with lettuce, tomato and spicy mayo

## SOUP

**Lobster Bisque** 12

**Soup Du Jour** 12