

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

Fried Brussel 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 | B.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
Radicchio, iceberg & romaine tossed with cucumber, grape tomatoes, red pepper, green pepper, kalamata olives, feta cheese & dolmades 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
sautéed and topped with spicy pineapple and mango salsa beside our jalapeño remoulade

Crispy Fried Calamari 20
served with spicy tomato sauce

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

Spicy Atlantic Shrimp 20
breaded and fried with sriracha and cayenne

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

Prince Edward Mussels 22
sautéed with your choice of:
hand crushed plum tomatoes, pinot grigio & roasted garlic or new orleans spices and cajun love

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

RAW BAR

Littleneck Clams (6) 13 (12) 23

BluePoint 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 smashed 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 MP

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