



BAYSIDE DINNER

SOUP

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| THE BEST CLAM CHOWDER | 6.29/7.29 | PORTUGUESE KALE SOUP | 5.79/6.79 |
| FRENCH ONION SOUP | \$8.99 | with linguica and chorizo | |
| baked with sourdough crouton and
provolone cheese | | LOBSTER BISQUE | \$9.99 |
| | | topped with lobster meat | |

APPETIZERS

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| MARYLAND CRAB CAKE | \$14.99 | SHRIMP COCKTAIL | \$12.99 |
| house recipe - served with homemade
cocktail sauce & saltine crackers | | 6 jumbo shrimp with homemade cocktail
sauce, add extra shrimp 2.99 ea. | |
| OYSTERS ON THE HALF SHELL | \$13.99 | CRISPY CALAMARI | \$10.99 |
| half dozen fresh local served with
homemade cocktail sauce | | served with housemade marinara | |
| AHI TUNA NACHOS | \$14.99 | BAYSIDE WINGS | \$10.99 |
| seared sesame crusted tuna & seaweed
salad on crispy corn tortillas served with
scallions & cucumber wasabi sauce | | served mild, hot or terrifying w/ bleu
cheese dressing, carrots & celery | |
| COUNTRY CHICKEN FINGERS | \$10.99 | HOMEMADE SPINACH-ARTICHOKE DIP | \$10.99 |
| served mild, hot or terrifying w/ bleu
cheese dressing, carrots & celery | | baked w/ cheddar-jack cheese, served w/
warm pita bread | |
| HUMMUS | \$14.99 | HOMEMADE POTATO CHIPS | \$8.99 |
| mediterranean olives, cucumber, feta,
tomato & red onion served with warm pita
bread | | layered with bleu cheese & crispy bacon,
served with ranch dressing | |

DINNER SALADS

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| MAINE LOBSTER MEAT SALAD | Daily |
| served with mixed field greens, grape tomato, cucumber, radish & carrot - served w/ champagne vinaigrette | |
| AHI TUNA NICOISE SALAD | \$17.99 |
| seared sesame crusted tuna, green bean, mediterranean olive, fingerling potato, hard boiled egg & artichoke heart over baby spinach - served w/ champagne vinaigrette | |
| GREEK SALMON SALAD | \$17.99 |
| grilled North Atlantic wild salmon over fresh romaine tossed w/ grape tomato, mediterranean olive, cucumber, feta, red onion & classic greek dressing | |
| CAESAR SALAD | \$10.99 |
| fresh romaine, parmesan & croutons tossed in creamy caesar dressing - add grilled chicken 5.99, grilled shrimp 6.99, seared tuna 6.99 or North Atlantic salmon 6.99 anchovies upon request | |



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ENTRÉES

12 oz. NEW YORK STRIP STEAK	\$27.99
house cut, served with french herb compound butter	
DRAGONFLY FLAT IRON SIRLOIN	\$24.99
served with mashed potato & seasonal vegetable	
PAN ROASTED PORK TENDERLOIN	\$24.99
citrus marinated, topped with mango ginger chutney served with rice & seasonal vegetable	
"FALLING" OFF THE BONE RIBS - ½ RACK	\$22.99
house made BBQ sauce, served with french fries & coleslaw	
— <i>choice of full rack</i> \$25.99	
JAMAICAN AIRLINE JERK CHICKEN	\$23.99
served with coconut rice & red beans	
CLASSIC CHICKEN PARMIGIANA	\$22.99
lightly breaded chicken breast sautéed, topped with housemade marinara sauce, fresh mozzarella & parmigiano reggiano, served over linguine	
CHICKEN OSCAR	\$25.99
lightly breaded chicken breast, sautéed, topped with fresh maine lobster meat, asparagus & bearnaise sauce, served over linguine	
EGGPLANT AND SPINACH STACK	\$19.99
crispy eggplant layered with creamed spinach, roasted red peppers, housemade marinara sauce & fresh mozzarella, served over linguine in basil pesto	
IRV'S BEST MEATLOAF	\$19.99
made with lean ground chuck, sautéed diced red peppers & onion, served with mashed potato & seasonal vegetable	
BAYSIDE BURGER	\$13.99
8 oz. charbroiled with sharp N.E. cheddar cheese, bacon & caramelized onion served on a fresh kaiser roll	

Please inform your server before ordering if you or anyone in your party has food allergies. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



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SEAFOOD

PAN SEARED NATIVE SEA SCALLOPS	\$25.99
served with wild mushroom risotto & grilled asparagus	
SEARED AHI TUNA	\$24.99
sesame crusted tuna over cold soba noodles, tossed in sesame soy citrus ginger sauce	
HOUSE CUT NORTH ATLANTIC WILD SALMON	\$23.99
pan roasted with lemon dill-buerre blanc, served with rice & seasonal vegetable	
FRESH BLACKENED SWORDFISH STEAK	\$25.99
8 oz. of grilled steak with lemon caper butter, served with wild rice & seasonal vegetable	
FISH & CHIPS	\$18.99
crispy fresh haddock lightly breaded, w/ french fries & coleslaw	
FRIED WHOLE BELLY NEW ENGLAND CLAMS	\$26.99
served with french fries & coleslaw	
FRIED SEA SCALLOP PLATTER	\$23.99
served with french fries & coleslaw	
FISHERMAN'S PLATTER.....	\$28.99
haddock, scallops, whole belly clams & shrimp, delicately fried to perfection. served with french fries & coleslaw	

SIDE SALAD \$4.99

CLASSIC CAESAR
 fresh romaine, creamy caesar dressing, croutons and fresh parmesan

BETSY'S HOUSE
 mixed greens, tomato, cucumber, radish, carrot & choice of dressing

GREEK
 fresh romaine tossed with tomato, cucumber, mediterranean olives, feta & onion in classic greek viniagrette

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