

CARRY OUT OR DELIVERY

CALL: 813.465.3924

Wed-Sat 12-9:30pm & Sun 11-6:30pm

Shareables

SHRIMP COCKTAIL

7 jumbo gulf shrimp, cocktail sauce, lemon, saltines

12

SEARED TOGARASHI AHI TUNA

12 small 18 large

wasabi, wakame, wonton, soy sauce, sweet chili sauce

BRUSCHETTA NACHOS

crisp flour tortillas, topped with garlic tomato-basil, cheese bruschetta mix, drizzled with balsamic reduction

9

SALT & PEPPER PORK RIBS

caramelized soy, scallions, garlic glaze, crisp onions

12

FRIED CALAMARI

rings & tentacles, fried & tossed in EVOO, roasted garlic, banana pepper slices, marinara & lemon aioli on side

12

VEGGIE FRITO MISTO

3 FRITTERS: sweet corn, avocado & eggplant

3 SAUCES: marinara, herb aioli & queso

13

FLORIDA COCKTAIL

4 cocktail shrimp, crabmeat salad, cocktail sauce, hard-boiled egg slices, hearts of palm, avocado, saltine crackers, lemon

15

EDAMAME DUO

edamame dumplings, paired with salted soy bean pods, chili soy dipping sauce

9

LEBANESE DUO

roasted garlic-lemon & sweet-hot red pepper hummus, quinoa-couscous blend, Kalamata olives, veggies, tzatziki sauce, naan

11

CHIPS & DIP (your choice)

- TORTILLA CHIPS & SALSA
- DOWNTOWN CHIPS tortilla chips with jalapeño queso & guacamole
- UPTOWN CHIPS handcut kettle chips, buffalo-bleu cheese sauce, scallions, bacon

+ buffalo chicken bits 4

+ popcorn shrimp 5

COLORADO FRIES

sweet potato waffle fries, pulled pork, bacon bits, shredded cheddar-jack, queso

12

CHICKEN WINGS (your choice)*blue cheese or ranch dipping sauce, carrots & celery*

- BAKED NAKED *allow 30 minutes for baking* 13

- DAYTONA CAROLINA GOLD BBQ SAUCE 13

- BUFFALO homemade traditional sauce 13

- LEMON-PEPPER-GARLIC 13

- DYNAMITE-SRIRACHA-PARMESAN 14

QUESADILLAS (your choice)*whole wheat tortillas, cheddar jack cheese, salsa, sour cream*

- CHEESE, with pepper jack cheese 8

- BLACKENED or GRILLED CHICKEN or CUBAN PORK 10

JOSÈ GASPAR CRABS DUO

deviled crabs, pan-seared crabcake, old bay aioli, jackfruit salsa

15

THAI LETTUCE WRAPS

Asian slaw, fresh lettuce, fresh veggies, shredded Thai chicken, peanut chili sauce, wonton strips

12

TUNA POKE LETTUCE WRAPS

Asian slaw, fresh lettuce, marinated cucumber salad, wasabi dressing, wonton strips

15

GRILLED LAMB LOLLIPOPS (4)

baby chops grilled to order, arugula, feta, tomato, mint-onion sauce

18

GRILLED DAYTONA STYLE RIBS

redskin potato salad

16

POPCORN SHRIMP BASKET

shoestring fries, chipotle crema, tartar sauce

15

Sliders

+ **Make it a Meal** ~ Add a side for 4**TUNA TOGARASHI TWIN SLIDERS (2)**

togarashi ahi tuna, Asian slaw topper, wasabi drizzle

12

MOJO PULLED PORK TWIN SLIDERS (2)

pepper jack cheese, plantain butter

9

LOBSTER SALAD TWIN SLIDERS (2)

shredded lettuce

12

CLASSIC BURGER TWIN SLIDERS (2)

cheddar cheese

8

Charcuterie Board

CHOOSE 4 FOR \$16 • 8 FOR \$26 • ALL 10 FOR \$30

Cheese Selection

Manchego, Dutch Gouda Potato Chip, Horseradish Havarti, Triple Crème Brie, Irish White Cheddar, Saga Bleu

Salumi Selection

Prosciutto, Chorizo, Pepperoni, Genoa Salami

all boards accompanied with Dijon mustard, fig jam, olives, nuts, fruit, crackers, crostini

*A 20% service charge is included on all checks for your convenience. * Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A Sauté

CALIFORNIA COBB 15
artisan lettuce assortment, grilled chicken breast, tomato, blue cheese crumbles, bacon, chopped egg, cheddar jack cheese, avocado, *choice of dressing*

RAINBOW SALAD 15
shredded kale, carrot, purple cabbage, red quinoa, tomato, pineapple, mango, roasted red peppers, sunflower seeds, ricotta salata, mango-tahini dressing

BAY CLUB CITRUS 12
artisan lettuce assortment, mandarin oranges, dried cranberries, hearts of palm, avocado, red onions, crumbled goat cheese, *choice of dressing*

TARPON SPRINGS GREEK SALAD 15
romaine, arugula, shrimp, potato salad, Kalamata olives, tomato, cucumber, red onion, feta, green onions, pepperoncini, Greek feta dressing

CAPRESE ROMA 14
sliced beefsteak tomatoes layered with slices of fresh mozzarella, arugula, Kalamata olives, toasted pinenuts, EVOO, balsamic reduction drizzle

CLASSIC CAESAR 9
hearts of romaine, shaved parmesan, croutons, caesar dressing

GRILLED VEGETABLES MIRABELLA 13
eggplant, zucchini, yellow squash, asparagus, red peppers, cremini mushrooms, red onion, hummus, feta, balsamic drizzle, toasted naan

BUDDHA BOWL 2.0 13
brown rice blend, garbanzo beans, butternut squash, sautéed spinach, sweet red pepper, avocado, firm teriyaki tofu, broccolini, sunflower seeds, miso-teriyaki drizzle

Salad Protein Selection

- BISTRO STEAK or AHI TUNA 9
- GRILLED or BLACKENED SALMON or GYRO MEAT 7
- TENDERS or GRILLED or BLACKENED CHICKEN 6
- GRILLED or POPCORN SHRIMP 9

Salad Dressing Selection

Blue Cheese, Ranch, Avocado Ranch, Herb Balsamic, Creamy Italian, Berry-Pomegranate, Cucumber-Wasabi, Mango-Tahini, Caesar, Greek Feta, Honey Mustard

Sides

- SHOESTRING FRIES
- ONION RINGS
- COLESLAW
- MINI HOUSE SALAD
- REDSKIN POTATO SALAD
- SWEET POTATO TOTS
- HAND-CUT CHIPS
- FRESH FRUIT
- MINI CAESAR SALAD
- SWEET POTATO WAFFLE FRIES

Between Bread

choice of side

THE BAY CLUB SANDWICH 12
turkey, swiss or cheddar, on white or wheat, mayo & blt

TUNA TACOS (3) 18
togarashi tuna, flour tortillas, shredded lettuce, diced tomatoes, cheddar jack, wasabi cream, Asian slaw

MAHI TACOS (3) 16
grilled or blackened, flour tortillas, shredded lettuce, diced tomatoes, cheddar jack cheese, chipotle crema

POPCORN SHRIMP TACOS (3) 16
flour tortillas, popcorn shrimp, shredded lettuce, cheddar jack cheese, chipotle crema

GROUPE SANDWICH MARKET PRICE
grilled or blackened, choice of cheese, lettuce, tomato, onion, pickle, tartar sauce, brioche bun

BAY CLUB CHICKEN SANDWICH 12
on brioche bun (add bacon 2)

- GRILLED or BLACKENED, choice of cheese 12
- CRISPY BUFFALO 13
cheddar cheese, bleu cheese dressing on side
- NASHVILLE HOT, cheddar cheese, sliced pickles 13

CAROLINA PULLED PORK BBQ SANDWICH 13
brioche bun, slaw topper

OPEN FACED NAAN (your choice)
arugula, feta, caramelized onions, tzatziki, mediterranean salsa

- CHICKEN 12
- LAMB GYROS 15
- TOGARASHI TUNA 18

XXX GRILLED CHEESE 10
thick cut white or wheat, cheddar, swiss, provolone cheeses (add bacon & tomato 2) (add lobster meat 8)

PRESSED YBOR CUBAN 12
mojo pork, ham, genoa salami, swiss, sliced pickles, mustard-mayo pressed on Cuban bread

Burgers

choice of cheese, lettuce, tomato, onion & pickle (add bacon 2)

WESTSHORE BURGER 5 oz, bag of chips, bun 9

806 BURGER 13
8 oz angus, bacon, herb aioli, fried onion ring, brioche bun, *choice of side*

PRIME BAY CLUB BURGER 13
8 oz prime beef, brioche bun, *choice of side*

TURKEY BURGER 12
all white ground turkey patty, brioche bun, *choice of side*

VEGGIE BURGER 10
brown rice, 3 bean blended with kale, assorted veggies, herb aioli, brioche bun, *choice of side*

Cheese Choices

Cheddar, American, Swiss, Provolone, Feta, Pepper Jack, Blue Cheese

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Entrées

available after 5pm

add a mini house or mini Caesar salad 4

BRONZED GULF REDFISH CREOLE 24

classic NOLA-spicy tomato sauce, trinity of celery, onion, green pepper, seared gulf shrimp, jasmine rice, topped with redfish

EGGPLANT NAPOLEAN 15

fried eggplant slices, ricotta mousse, fresh spinach, baked with mozzarella, smooth tomato sauce, angel hair pasta

CARLOS' FRIED CHICKEN BREAST 15

trail gravy, Yukon gold mashed

THAI RED CURRY SHRIMP 16

heirloom baby tomatoes, green beans, Thai basil, jasmine rice

LOBSTER MAC-N-CHEESE 21

cavatappi pasta, lobster meat, lobster-cheddar sauce, sweet peas, cheddar tuile, fried basil

GRILLED CHICKEN BREAST 15

white wine lemon cream, fresh spinach, parmesan roasted roma tomato, angel hair pasta

BLACK ANGUS FILET 32

10oz grass-fed, grilled, potato gratin, marsala mushrooms

AGED BEEF RIBEYE 38

18oz grass-fed, bone-in, grilled, potato gratin

PARMESAN CRUSTED WILD ARCTIC SALMON 23

asparagus, prosecco cream sauce, house rice blend

TAJIN SEARED SEA SCALLOPS 28

sweet corn risotto with roasted corn, zucchini, boursin & parmesan cheeses, basil oil

WILD RED GROUPEr MARKET PRICE

grilled with Walkerswood jerk glaze, tropical jackfruit salsa, veggie fried rice

Soups

pair with a mini house or mini caesar salad 4

• SOUP DU JOUR MARKET PRICE

• TRADITIONAL FRENCH ONION 8

• LOBSTER BISQUE 10

Accompaniments 5

- GRILLED ASPARAGUS
- STEAMED BROCCOLINI
- MARSALA CREMINI MUSHROOMS
- STEAMED BRUSSEL SPROUTS with bacon & caramelized onions
- SWEET CORN RISOTTO
- YUKON GOLD MASHED POTATO
- POTATO GRATIN
- VEGETABLE FRIED RICE
- ANGEL HAIR PASTA with marinara & parmesan
- JUMBO BAKED POTATO choice of butter, sour cream, cheese & bacon
- HOUSE RICE BLEND brown basmati, red quinoa & wild rice

Desserts

CHOCOLATE FANTASY 10

double chocolate mousse bar, topped with an assortment of truffles, chocolate covered nuts, chocolate sticks, fresh berries

TORTUGA RUM CAKE 8

caramel sauce, chantilly cream

CHOCOLATE LAVA CAKE 8

salted macadamia caramel

KEY LIME CHEESECAKE 8

fresh berries, chantilly cream

BOURBON PECAN PIE 8

vanilla gelato

YBOR CITY FLAN 4

BAY CLUB DESSERT CHEESE PLATE 15

Assortment of Four Cheeses: Manchego, Cranberry-Cinnamon Goat Cheese, Double Crème Brie & Sticky Toffee Cheddar

served with walnut bread, grapes, marcona almonds

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