

Shareables

SHRIMP COCKTAIL 7 jumbo gulf shrimp, cocktail sauce, lemon, saltines	12	COLORADO FRIES sweet potato waffle fries, pulled pork, bacon bits, shredded cheddar-jack, queso	12
DUCK POUTINE shredded duck confit, french fries, cheese curds, brown gravy	12	CHICKEN WINGS (your choice) <i>blue cheese or ranch dipping sauce, carrots & celery</i>	
BUFFALO CAULIFLOWER deep fried florets, bay club buffalo sauce, celery cilantro salad, blue cheese, *GF option available +2	8	• BAKED NAKED <i>allow 30 min</i> • BUFFALO	13
BAY CLUB CRAB CAKES (2) jumbo lump crab meat, Cajun remoulade	16	• DAYTONA • LEMON PEPPER RUB	13
SEARED TOGARASHI AHI TUNA 12 small 18 large wasabi, wakame, wonton, soy sauce, sweet chili sauce		QUESADILLAS (your choice) <i>whole wheat tortillas, cheddar jack cheese, salsa, sour cream</i>	
FRIED CALAMARI fried rings, roasted garlic, banana & picante peppers, tossed in EVOO, marinara sauce	12	• TRIPLE CHEESE	8
SAUTEED EDAMAME salted soybean pods with chili soy dipping sauce	9	• CHICKEN (GRILLED or BLACKENED) or CUBAN PORK	10
CHIPS & DIP tortilla chips & salsa + GUACAMOLE 4 + QUESO 4	5	THAI LETTUCE WRAPS CHICKEN 12 TUNA POKE 15 Asian slaw, bibb lettuce, fresh veggies, peanut chili sauce, wonton strips	
LEBANESE DUO butternut squash & roasted cauliflower hummus, quinoa-couscous blend, Kalamata olives, veggies, tzatziki sauce, naan	11	STICKY ASIAN PORK RIBS caramelized soy, scallions, garlic glaze, crisp onion	15
		GRILLED LAMB LOLLIPOPS (4) baby lamb chops, arugula, feta, tomato, mint-onion sauce	18
		POPCORN SHRIMP BASKET shoestring fries, chipotle crema, tartar sauce	15

Bay Bowls

BUDDHA BOWL brown rice blend, garbanzo bean, butternut squash, sautéed spinach, mushrooms, sweet red pepper, avocado, firm teriyaki tofu, sunflower seeds, miso-teriyaki	13	SOUTHWESTERN BOWL brown rice, black beans, corn salsa, shredded cheddar jack, pico de gallo, avocado, cilantro, chipotle ranch	12
POWER BOWL roasted sweet potatoes, quinoa blend, spinach, hard-boiled egg, garbanzo beans, cauliflower, pepitas, white balsamic vinaigrette	12	PONZU BOWL jasmine rice, edamame, carrots, bean sprouts, baby corn, red peppers, cremini mushrooms, toasted sesame, miso teriyaki	13

+ Add Protein GRILLED or BLACKENED
 AHI TUNA 9 CHICKEN 6 SALMON 7 SEA SCALLOPS 9 SHRIMP 9

Brioche Sliders

+ **Make it a Meal** ~ Add a side for 4

BBQ PORK TWIN SLIDERS (2) pulled pork, pepper jack cheese	9
LOBSTER SALAD TWIN SLIDERS (2) shredded lettuce	12
CLASSIC SLIDERS (2) grilled burger, cheddar cheese	8

Charcuterie Board

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

Cheese Selection

Manchego, Smoked Dutch Gouda, Horseradish Havarti, Triple Creme Brie, Irish White Cheddar, Gruyere

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 Sante

- CALIFORNIA COBB** 15
artisan lettuce, grilled chicken breast, tomato, blue cheese crumbles, bacon, chopped egg, cheddar jack cheese, avocado, *choice of dressing*
- BAY CLUB WEDGE** 10
iceburg lettuce, tomato, blue cheese, bacon lardons, blue cheese dressing
- BAY CLUB CITRUS** 12
artisan lettuce, mandarin oranges, dried cranberries, hearts of palm, avocado, red onions, goat cheese, *choice of dressing*
- TARPON SPRINGS SALAD** 12
romaine, arugula, potato salad, Kalamata olives, tomato, cucumber, red onion, feta, green onions, pepperoncini, Greek feta dressing
- CAPRESE ROMA** 14
Beefsteak tomatoes, mozzarella, basil, arugula, toasted pine nuts, EVOO, balsamic reduction drizzle
- STRAWBERRY FIELD SALAD** 10
spinach, strawberries, blue cheese or feta, candied pecans
- 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

Salad Protein Selection

- BISTRO STEAK • AHI TUNA • GRILLED SHRIMP 9
- SALMON (GRILLED, BLACKENED) • GYRO MEAT 7
- CHICKEN (GRILLED, FRIED, BLACKENED) 6

Salad Dressing Selection

Blue Cheese, Ranch, Salsa Ranch, Herb Balsamic, Creamy Italian, Berry-Pomegranate, Cucumber-Wasabi, Strawberry Vinaigrette, Caesar, Greek Feta, Honey Mustard

Sides

- SHOESTRING FRIES
- ONION RINGS
- COLESLAW
- MINI HOUSE SALAD
- GRILLED NAAN
- SWEET POTATO TOTS
- TWISTER FRIES
- 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
- BAY CLUB TACOS (3)** (your choice)
grilled or blackened, flour tortillas, shredded lettuce, diced tomatoes, cheddar jack cheese, chipotle crema
 - MAHI 16
 - SHRIMP 18
 - CHICKEN 14
- GROUPE SANDWICH** MARKET PRICE
grilled or blackened, choice of cheese, lettuce, tomato, onion, pickle, tartar sauce, brioche bun
- BAY CLUB CHICKEN SANDWICH**
on brioche bun (add bacon 2)
 - GRILLED or BLACKENED, choice of cheese 12
 - CRISPY BUFFALO, bleu cheese dressing 13
 - NASHVILLE HOT, sliced pickles 13
- BAY CLUB VEGGIE STACK** 12
9 grain bread, swiss cheese, tzatziki sauce, cucumber, roasted peppers, lettuce, red onion, avocado, roma tomato
- OPEN FACED NAAN** (your choice)
arugula, feta, caramelized onions, tzatziki, mediterranean salsa
 - CHICKEN 12
 - LAMB GYRO 15
- XXX GRILLED CHEESE** (bacon & tomato 3) (lobster meat 8) 10
thick cut white or wheat, cheddar, gruyere, provolone cheeses
- PRESSED YBOR CUBAN** 12
mojo pork, ham, genoa salami, swiss, sliced pickles, mustard-mayo, Cuban bread

Burgers

choice of side, lettuce, tomato, onion & pickle (add bacon or avocado 2)

- BURGER OF THE WEEK** ask server for chef's special 13
- 806 BURGER** 13
8oz angus, bacon, herb aioli, fried onion ring, brioche bun
- IMPOSSIBLE BURGER** 13
8oz plant based patty, brioche bun
- KETO BURGER** 13
8oz prime burger, 2 slices of bacon, cottage cheese, tomato, avocado, over-medium egg
- TURKEY BURGER** 12
white ground turkey patty, brioche bun
- WESTSHORE BURGER** 5oz patty, hamburger bun 10

Choice of Cheese

Cheddar, American, Swiss, Provolone, Gruyere, Pepper Jack

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Entrées

available after 5pm

add a mini house or mini Caesar salad 4

BLACKENED REDFISH	24
seared gulf shrimp, jasmine rice, maque choux corn, citrus salsa	
CRISPY DUCK BREAST	18
vegetable fried rice, mandarin teriyaki demi-glaze	
CARLOS' FRIED CHICKEN BREAST	15
collard greens, three cheese mac & cheese, corn bread	
PANANG CURRY SHRIMP	16
jasmine rice, heirloom tomatoes, green beans, Thai basil	
LOBSTER RAVIOLI	18
creamy white wine sauce, lobster croutons	
CHICKEN FRANCESE	15
linguine, sautéed zucchini, lemon white wine sauce	
GRILLED BLACK ANGUS FILET	32
10oz grass fed, loaded twice baked potato, Cabernet mushroom demi-glaze	
BEEF OSSO BUCCO	28
boursin mashed potato, baby carrots, red wine demi	
TERIYAKI GLAZED WILD ARCTIC SALMON	23
brown blended rice, broccolini, scallions	
CAJUN SEA SCALLOPS	28
shrimp risotto, English green peas, parmesan tuile	
ISLAND RED GROUPER KEBOBS	MARKET PRICE
mild jerk glaze, veggie fried rice, tropical salsa	

Soups

pair with a mini house or mini caesar salad 4

• CHEF'S CHOICE OF CHILI	8
• TRADITIONAL FRENCH ONION	8
• LOBSTER BISQUE	10

Accompaniments 5

- GRILLED ASPARAGUS
- STEAMED BROCCOLINI
- CABERNET DEMI CREMINI MUSHROOMS
- SEAFOOD RISOTTO
- BOURSIN MASHED POTATO
- BRUSSEL SPROUTS
bacon, caramelized onions
- VEGETABLE FRIED RICE
- LINGUINI PASTA
white wine sauce or marinara, lemon zest
- LOADED TWICE BAKED POTATO
choice of butter, sour cream, cheese & bacon
- HOUSE RICE BLEND
brown basmati, lentils & 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	
KEY LIME CHEESECAKE	8
fresh berries, chantilly cream	
HOMEMADE CHEESECAKE OF THE WEEK	8
fresh berries, chantilly cream	
ASSORTED TRUFFLE PLATE	8
CHOCOLATE PEANUT BUTTER CAKE (GF)	8
Locally owned - <i>Intelligent Gourmet</i>	
HOMEMADE COOKIES (3)	6
chocolate chip, oatmeal, white chocolate macadamia	
GELATO choice of vanilla, chocolate, pistachio	8

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