



Starters

Mozzarella Sticks \$16

Breaded & seasoned mozzarella fried, to the perfect crispiness – served with our marinara dipping sauce

Crispy Fish Tacos \$20

3 soft tortillas filled with crispy fried Cod, served with a slaw & avocado mango salsa

Taco de' Chile \$20

Grilled corn tortillas filled with an all plant-based vegan “meat” perfectly seasoned and served with Pico de Gallo & avocado salsa

Maryland Crab Cakes \$18

Crispy on the outside & tender in the inside - these succulent pan-fried imitation Crab cakes are served with our in house made tartar sauce

BBQ Cauliflower Florets \$18

Breaded cauliflower florets served with a BBQ sauce

Lasagna Cheese Frittats \$18

A great twist on lasagna, this delicious miniature cheese filled lasagna roll ups are breaded & pan fried. Served with Alfredo and marinara sauce.

Mozzarella Caprese \$18

Fresh mozzarella sliced thin over select sun ripened tomatoes drizzled with extra virgin olive oil, balsamic reduction and fresh basil

Stuffed Baby Bella Mushrooms \$16

A delicious baby portabello mushroom appetizer, filled with a special blend of herbs, garlic & cheese and baked to perfection

Black Bean Chili \$17

The smoky & complex flavors of this vegetarian chili are the perfect remedy to a chili winter day Served with crispy fresh corn chips, sliced avocado, dollop of sour cream & wedge of lime

Tempura Seabass Bites with Sweet Chili Sauce \$26

Fresh sea bass, tempura battered and fried to perfection. Tossed right before serving in a sweet chili sauce with chopped scallions & masago.

Butternut Hummus \$15

With feta cheese & pomegranate seeds served with zaatar pita chips

Galilee Style Grilled Tuna Kebabs \$20

2 skewers seasoned Ahi Tuna grilled over an open fire served over bed of lettuce, grilled pineapple & lemon slices

Beet Carpaccio with Goat Cheese & Vinagrette \$17

Thinly sliced roasted beets, crumbled goat cheese, mixed greens mixed with a herb vinagrette

Soups & Chowders

Split Pea – Lentil – Vegetable ... \$10 French Onion – Corn Chowder ... \$14

Please check with your server for the fresh soups of the day



Salads

CAESAR SALAD \$16

Crispy romaine lettuce, croutons, parmesan cheese, gently tossed with our classic Caesar dressing

MIDDLE EASTERN CHOPPED SALAD \$20

Romaine, tomatoes, cucumber, red onion, red bell pepper, parsley, za'atar, breadcrumbs, feta, fresh lemon, extra virgin olive oil

SPINACH APPLE SALAD \$16

This Apple Spinach salad is our all time favorite. It is made with a delicious mix of sweet & savory ingredients – fresh spinach, apples, onion, toasted pecans, dried cranberries & feta cheese

GREEK SALAD \$17

Romaine lettuce, red onion, cucumbers, cherry tomatoes, kalamata olives, stuffed grape leaves, topped with freshly grated feta cheese & oregano – Greek dressing

MEDITERRANEAN FARRO SALAD \$17

Mixed greens, farro, cucumber, roasted red peppers, sun dried tomato, feta cheese, red onion, parsley, radish, marinated artichoke & fresh mint

HALLOUMI SALAD \$20

Romaine, cucumbers, red peppers, topped with caramelized onions, grilled portabella mushrooms, cherry tomatoes & crispy halloumi cheese

QUINOA & KALE TROPICAL POWER SALAD \$16

A healthy, nutrient packed salad!

This tropical power salad consists of kale, quinoa, mango, cashews, blueberries & avocado

SESAME CRUSTED SALMON TERIYAKI SALAD \$29

Baked Salmon, sesame seeds, romaine, red cabbage, arugula, romaine, string beans & sweet potato

ROASTED BEET & QUINOA SALAD \$17

This Sweet & savory winter salad is a delicious start to any meal.

Roasted red & Golden Beets – Pear – Toasted Walnuts – Feta – Mixed Greens – Quinoa

THE BAY SALAD \$17

Romaine hearts, cherry tomato, pecans, breaded goat cheese medallions, cucumber & orange segments

AVOCADO SALAD \$15

Mixed greens, sliced avocado, tomato, cucumber & red onion

Salad extras ...

**Grilled Salmon \$10 ~ Grilled Tuna \$12 ~ Scoop of LF Tuna \$5 ~ Avocado \$3 ~ Hard Egg \$3
Feta Cheese \$4 ~ Mozzarella \$4 ~ Goat Cheese \$4 ~ Crispy Haloumi \$6**

Dressings

**Caesar – Honey Dijon – Creamy Italian – Balsamic Vinaigrette – Greek – Lemon Oil –
Raspberry Vinaigrette – Creamy Pesto – Garlic Mayo**



Wood Fire Pizza

Margherita \$22

San Marzano tomato sauce, homemade mozzarella, fresh basil, ex virgin olive oil & sea salt

Wild Mushroom Truffle \$24

Truffle takes this pizza from fine to sublime

Pizza Bianca \$22

*This delicious **White Pizza** is drizzled with olive oil, garlic, and white cheeses*

Olive Zaatar \$21

Mozzarella, olives, zaatar & sesame (no sauce)

Vegetable Cheese \$24

Mushroom Pesto \$24

Fresh mushrooms, mozzarella cheese, basil pesto using an alfredo sauce

Paninis / Wraps

Mozzarella Panini \$17

(only served between 11 am – 5 pm)

Fresh mozzarella, avocado & tomato with pesto

Avocado Panini \$16

Avocado, hard egg, feta, lettuce, olive tapenade & tomato

Roasted Portobello \$17

Roasted portobello mushroom, fresh mozzarella, fire roasted red bell peppers with pesto

Tuna Melt \$18

Tuna salad, mozzarella cheese, lettuce, tomato & onion

Grilled Salmon \$20

Grilled fresh salmon, lettuce, cucumber & onions served with a garlic mayo dressing

Stuffed Baked Potato

Baked stuffed potatoes, also known as twice baked potatoes are a hit. These jumbo potatoes are baked then scooped out of their skins, mashed, seasoned, mixed with vegetable of your liking, topped with mozzarella cheese.

Spinach & Cheese Broccoli & Cheese Mushroom & Cheese \$15

Burgers

All burgers come with lettuce, tomato, pickles – choice of regular or pretzel bun

Salmon Burger \$26

Made with fresh Atlantic salmon & served with our in house made tartar sauce

“Impossible” Burger \$27

Plant based “impossible” burger patty – add \$3 for cheese topping

Adriatic Quinoa Burger \$24

made with chickpea, feta, sundried tomatoes & herbs, this healthy & protein packed veggie burger is packed with flavor



Pasta & Risotto

Wild Mushroom Risotto	\$20
Authentic Italian style risotto cooked the slow way, but so worth it. Topped with parmesan.	
Whole Wheat Penne Primavera	\$22
Lightly sauteed veggies, with whole wheat penne. It's made with bell peppers, onion, garlic, fresh tomatoes, broccoli florets & parsley.	
Penne Vodka	\$20
Penne pasta served with our homemade tomato cream sauce & fresh basil	
Mac and Cheese	\$20
Considered the queen of comfort food, our Mac & Cheese includes a selected types of cheeses to bring you the most delightful cheesy pasta experience.	
Spinach & Cheese Ravioli with a tomato crème sauce	\$24
This in house made fresh ravioli uses only the freshest ingredients. Served with a tomato crème pink sauce.	
Fettuccini Alfredo	\$22
Fettuccini pasta served with our creamy alfredo sauce <i>(add smoked salmon \$6)</i>	
Gnocchi with Mushroom Cream Sauce	\$22
In house made potato gnocchi pan seared with fresh mushroom, garlic, and cream sauce	
Spaghetti Squash Medley (gluten free)	\$20
Spaghetti minus the carbs – served with feta cheese, sautéed vegetables, olives & basil	
Eggplant Parmesan with Spaghetti	\$22
Thin slices of fresh eggplant breaded, baked with our homemade marinara sauce and topped with mozzarella & parmesan. Served over spaghetti.	
Mushroom Ravioli with Parmesan Cream Sauce	\$24
Handcrafted mushroom filled ravioli, served in a parmesan & garlic cream sauce	
Baked Ziti	\$22
Penne pasta, ricotta cheese, marinara sauce topped with mozzarella cheese	
Pasta Marinara	\$18
Penne pasta with our signature marinara sauce	



Fish

MAPLE GINGER GLAZED CEDAR PLANKED SMOKED SALMON \$39

A delicious, grilled salmon with enormous flavor. You will get that lovely smoky flavor from the cedar wood in this select cut salmon. The maple and ginger are the perfect complement to this recipe.

GRILLED MAHI MAHI with LEMON BASIL AVOCADO \$39

Mahi is grilled over an open fire & topped with a creamy Lemon Basil Avocado right before serving

LEMON & WALNUT CRUSTED TURBOT \$38

A light, zesty & hearty. The Turbot is perfectly flaky & buttery enough to melt in your mouth & the walnut crust gives each bite the perfect crunch.

SALMON TERIYAKI \$36

Perfectly baked salmon with our homemade teriyaki sauce & finished off with toasted sesame seeds.

MEDITERRANEAN BRANZINO \$40

Simply ... healthy & delicious. The oregano and lemon make it truly a Greek cuisine that we are sure you will enjoy - ** Whole Fish Butterfly Fillet **

PAN SEARED BRANZINO \$38

2 Fillets are gently pan seared and seasoned

SEARED PEPPER-CRUSTED AHI TUNA STEAKS \$45

If you enjoy steak you will love this black pepper crusted Ahi tuna steak, always prepared medium rare (unless requested differently)

THE QUEENS FISH 'N' CHIPS \$34

Fresh fillet of white fish, coated in our signature batter, gently fried to the perfect crispness & accompanied by fresh cut russet potato fries – served with malt vinegar & tartar sauce

PORCINI MUSHROOM CRUSTED SEA BASS \$50

This amazing buttery fish is perfectly baked with a crust prepared with the intense flavor of dried porcini mushrooms, spices & herbs

GRILLED SALMON \$35

Fresh fillet salmon, seasoned with salt & pepper grilled over an open fire

Choice of 2 sides

*Rice – Grilled Vegetables – Sautéed Broccoli – Sautéed Spinach –
Mashed Potatoes - Charred Cauliflower - Zoodles*



Hot Espresso Drinks

Cappucino – espresso, steamed milk topped with milk froth & cinnamon	\$7.00
Caffe Latte – espresso & steamed milk	\$7.00
Mocha Latte – Espresso, steamed milk & chocolate	\$7.50
Hazelnut Latte – shot of espresso, steamed milk, hazelnut	\$7.50
Vanilla Latte – shot of espresso, steamed milk, French vanilla	\$7.50
Honey Almond Milk Latte – shot of espresso, almond milk, and a touch of honey	\$7.50
Almond Milk Latte – shot of espresso, our home pressed almond milk	\$7.50
Café Americano – shot of espresso with hot water	\$5.00
Espresso – shot of espresso	\$4.00
Macchiato – shot of espresso topped with steamed milk	\$7.00
Caramel Macchiato – espresso, steamed milk, caramel & milk froth	\$7.50
Espresso con Panna – shot of espresso topped with fresh whipped crème	\$7.00

Hot Brewed Coffee / Tea

Fresh Brewed Coffee (reg/ decaf) -	\$3.50
Herbal Organic Teas (ask server for selection)	\$3.50
Café Misto – a one to one combination of fresh brewed coffee & steamed milk	\$3.50

Frappuccino's & Blended Drinks

Frappuccino's are served hot/ cold all drinks include whipped cream

French Vanilla Frappuccino ...	\$8.00
Toffee Caramel Frappuccino ...	\$8.00
Chocolate Hazelnut Frappuccino ...	\$8.00
Chocolate Mint Ice Cream Shake ...	\$9.00
Salted Pretzel Ice Cream Shake ...	\$9.00
Nutella Ice Cream Shake ...	\$9.00
Ice Cream Shakes (vanilla, chocolate, strawberry, coffee) ...	\$8.00

Iced Coffee Drinks

Fresh Brewed Iced Coffee (reg/ decaf)	\$5.00
Iced Latte	\$7.50
Iced Cappuccino	\$7.50
Cold Brewed Coffee (brewed in house)	\$5.50

Bay Café's Specialty Beverages

Fresh Pressed Apple Cider – in house pressed & all natural	\$5.95
Hot Cider	\$5.95
Hot Spiced Apple Cider	\$6.50
Cinnamon, nutmeg, cloves, star anise, orange peel & lemon peel	

Desserts

Churros 16

There's nothing like a fresh homemade churro. Crispy on the outside, soft & tender on the inside comes with a chocolate ganache & raspberry dipping sauce.

Kitchen Sink Dessert Belgian Waffles 15

Fresh baked Belgian waffles with ice cream, whipped cream, candy sprinkles berries & bananas

Sachlav Rose Water Pudding 14

A rose water milk pudding topped with shaved coconut, pistachios & cinnamon

New York Style Cheesecake 18

Our famous creamy cheesecake with a graham cracker crust

Crème Brûlée 18

The smooth and creamy texture of this sweet custard is highlighted by its candied top – always a delicious classic

Maple Pecan Pie with Ricotta Cream 18

This amazing seasonal dessert is the perfect finale to a great meal...served with a scoop of ice cream

Lemon Curd Mascarpone Cheesecake 18

This dessert is prepared in a cup with the bottom layer of graham crust, center filled with the rich & buttery texture of the most delicious Mascarpone cheesecake and topped off with the perfect silky smooth tangy sweet Lemon Curd

Apple Crisp with Salted Caramel 16

This dessert delicious baked apple dessert is topped with an oat streusel. Served with a scoop of ice cream and drizzled with our homemade salted caramel.

Banana Foster Flambe with Ice Cream 20

Banana fosters flavor has a captivating taste.

Your taste buds will be all over the place, from the buttery flavor to the cinnamon rum taste

Chocolate Soufflé with Ice Cream 18

This classic dessert is airy, with a deep chocolate flavor with a decadent chocolate center served warm with a scoop of ice cream

Italian Gelato

3 scoops \$12

Apple Pie – Salted Caramel – Malabi – Vanilla – Bacio (chocolate hazelnut)
Espresso – Sicilian Pistachio – Toasted Almond - Halva