

## STARTERS

SEAFOOD CHOWDER Traditional New England style	\$ 9
SHRIMP COCKTAIL 1 pound of wild gulf shrimp	\$22
HOUSE MADE ONION RINGS Served with Horseradish Sour Cream	\$8
TACO'S: Choose one: Chicken/Steak or Shrimp Creamy Slaw, Avocado, Lime, Cilantro, Flour Tortillas	\$10/11/14
GUAC BOWL House Made Chunky Guacamole with Crispy Corn Chips	\$ 9
PAN ROASTED MUSSELS Coconut, Curry, and Cream broth	\$12

## SALADS

ARUGULA Fresh Strawberries, Candied Nuts, Crumbled Bleu, Vanilla & White Balsamic Vinaigrette	\$ 8
CAESAR House made Classic Dressing, Croutons, Grana Cheese	\$ 8

## SALAD ADDITIONS

Avocado Chicken Salad	\$ 6
Petite Filet (6 Oz) GF	\$14
Chilled Shrimp (4) GF	\$ 9
Grilled Shrimp (4) GF	\$ 9

Before placing your order, please inform us if a person in your party has a food allergy. Our products may contain wheat, egg, dairy, soy, or fish allergens.

Consumption of raw or undercooked foods of animal origin may increase your risk of food borne illness.

Consumers who are especially vulnerable to food borne illness

Should only eat food from animals thoroughly cooked.

# ENTREES

NY SIRLOIN	\$24
Choice Sirloin, Yukon Gold Mashed Potato, Mushroom Demi Glaze	
FILET MIGNON	\$24
8 oz. Grilled Tenderloin, Yukon Gold Mashed Potato, Crumbled Blue Cheese, Roasted Garlic Demi-Glaze	
LOBSTER MAC & CHEESE	\$26
House made Mac & cheese tossed with generous amounts of lobster, and sautéed mushrooms	
SURF & TURF	\$34
Choice Sirloin and Sautéed Lobster, Yukon mashed and seasonal vegetable	
BLACKENED SWORD FISH	\$24
Black bean corn salsa, house made potato salad	
COCONUT CURRY CHICKEN	\$18
Over sticky rice, Black Bean, and Roasted Corn Salsa	
GRILLED PIZZA'S:	
BAY VOYAGE MARGARITA	\$15
Garlic, Olive Oil, Basil pesto, Mozzarella, Tomato, and Parmesan	
CHICKEN MARSALA	\$16
Grilled chicken, Caramelized Onion, Mushroom, Mozzarella, Parmesan, and Marsala cream	

# SANDWICHES

Sandwiches and Burgers Served with Hand Cut French Fries

LOBSTER SALAD \$22  
House made Lobster Salad with fresh sliced tomato on a croissant

AVACADO CHICKEN SALAD WRAP \$12  
House made avocado chicken salad and coleslaw

BAY VOYAGE BURGER \$14  
8 Oz Ground Beef seasoned with house spices, peppers, and onions, House Bacon  
Sharp Cheddar, Caramelized Onions

CHEESE BURGER \$10  
8 Oz Ground Beef seasoned with a house blend of spices, peppers, and onions  
Cheese, Lettuce, and Tomato

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# BAY VOYAGE LUNCH

SEAFOOD CHOWDER \$ 9  
Traditional New England style

HOUSE MADE ONION RINGS \$ 8

SHRIMP COCKTAIL 1 lb \$22

ARUGULA SALAD \$ 8  
Strawberries, Candied Nuts, Crumbled Bleu, Vanilla & White Balsamic Vinaigrette

CAESAR SALAD \$ 8  
House made Classic Dressing, Croutons, Grana Cheese

## SALAD ADDITIONS

Avocado Chicken Salad \$ 6  
Petite Filet (6 Oz) GF \$14  
Chilled Shrimp (4) GF \$9  
Grilled Shrimp (4) GF \$9

TACOS - Choose one: Chicken/Steak or Shrimp \$10/11/14  
Creamy Slaw, Avocado, Lime, Cilantro, Flour Tortillas

LOBSTER SALAD \$22  
House made Lobster Salad with fresh sliced tomato on a croissant

AVACADO CHICKEN SALAD WRAP \$12  
House made avocado chicken salad and coleslaw

BAY VOYAGE BURGER \$14  
8 Oz Ground Beef seasoned with house blend spices, onions, peppers, House Bacon, Sharp Cheddar, Caramelized Onions, Hand cut French fries

BASIC BURGER \$10  
8 Oz Ground Beef, seasoned with house blend spices,  
Onions, peppers, Cheese, Lettuce, Tomato, Hand cut French fries

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