

STARTERS

SEAFOOD CHOWDER	\$ 9
Fresh Seafood in a traditional New England style Chowder	
CRAB CAKE CROUQUETTE'S	\$14
Hand Crafted crab cakes, greens, heirloom tomatoes Finished with a lemon sage aioli	
SHRIMP COCKTAIL 1LB	\$22
SOUTH WEST EGG ROLLS	\$11
Chicken, Black Beans, Rice. Served with a side of Guac	
TACO'S: Choose one: Chicken/Steak or Shrimp	\$12/14/15
Creamy Slaw, Avocado, Lime, Cilantro, Flour Tortillas	
GUAC BOWL	\$ 10
House Made Chunky Guacamole with Crispy Corn Chips	
GARLICKY MUSSELS	\$12
Herbed garlicky broth, shaved parmesan, crostini	
FRIED BRUSSELS SPROUTS	\$ 9
Crisp Brussels tossed in a light sesame teriyaki sauce finished with toasted sesame seeds	
EGGPLANT POMODORO	\$10
Hand breaded and seasoned, layered with mozzarella, and house made marinara	
BAKED OYSTERS (HALF DOZEN)	\$14
Bacon crumb, arugula, sherry béchamel	

SALADS

ARUGULA	\$12
Tossed with house made maple balsamic, sweet potato and candied nut goat cheese Roasted beets, charred onion and peppers	
CAESAR	\$ 8
House made Classic Dressing, Croutons, Grana Cheese	

SALAD ADDITIONS

Avocado Chicken Salad	\$ 6
Filet Mignon GF	\$18
Chilled Shrimp (4) GF	\$ 9
Sautéed 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.

MAIN ENTREES

NY SIRLOIN \$24
Choice Sirloin, Yukon Gold Mashed Potato, Mushroom Demi Glaze

FILET MIGNON \$26
8 oz. Grilled Tenderloin, Yukon Gold Mashed Potato,
Crumbled Blue Cheese, Roasted Garlic Demi-Glaze

SURF & TURF \$36
Choice Sirloin and 5 oz. of Sautéed Lobster, Yukon mashed and seasonal vegetable

GRILLED SWORD FISH \$24
sticky rice with seasonal vegetable, teriyaki glaze
And toasted sesame seeds

COCONUT CURRY CHICKEN \$18
sticky rice, Black Bean, and Roasted Corn Salsa

LOBSTER MAC & CHEESE \$25
Fresh shucked lobster, creamy cheddar, sweet peas

SEAFOOD NEWBURG \$24
Fresh caught sole over house smashed potatoes, jumbo shrimp,
Finished with our creamy house Newburg sauce

GRILLED PIZZA'S:

BAY VOYAGE MARGARITA PIZZA \$15
Garlic, Olive Oil, Basil pesto, Mozzarella, Tomato, and Parmesan

CHICKEN MARSALA PIZZA \$16
Grilled chicken, Caramelized Onion, Mushroom, Mozzarella, Parmesan,
And Marsala cream

SANDWICHES

Sandwiches and Burgers Served with Fries

CRAB CAKE SANDWICH \$18
House made jumbo crab cake served on a buttery croissant with tomato
Arugula and lemon sage aioli

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 \$12
8 Oz Ground Beef seasoned with a house blend of spices, peppers, and onions
Cheese, Lettuce, and Tomato

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