

BAY VOYAGE LUNCH MENU

CRAB CAKE CROUQUETTE'S	\$14
Served Over greens and heirloom tomato's Finished with a lemon sage aioli	
SEAFOOD CHOWDER	\$ 9
Fresh Seafood in a traditional New England style Chowder	
SOUTH WEST EGG ROLLS	\$11
Chicken, Black Beans, Rice. Served with a side of Guac	
SHRIMP COCKTAIL 1 lb.	\$22
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	
ARUGULA SALAD	\$ 12
Tossed with house made maple balsamic, sweet potato and candied nut goat cheese Roasted beets, charred onion and peppers	
CAESAR SALAD	\$ 8
House made Classic Dressing, Croutons, Grana Cheese	
SALAD ADDITIONS	
Avocado Chicken Salad	\$ 6
Petite Filet (8 Oz) GF	\$18
Chilled Shrimp (4) GF	\$9
Sautéed Shrimp (4) GF	\$9
CRAB CAKE SANDWICH	\$18
House made jumbo crab cake served on a buttery croissant with arugula, tomato Hand cut French Fries	
TACOS - Choose one: Chicken/Steak or Shrimp	\$12/14/15
Creamy Slaw, Avocado, Lime, Cilantro, Flour Tortillas	
AVACADO CHICKEN SALAD WRAP	\$12
House made avocado chicken salad and coleslaw, Hand cut French Fries	
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	\$12
8 Oz Ground Beef, seasoned with house blend spices, Onions, peppers, Cheese, Lettuce, Tomato, Hand cut French fries	

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.