



DINNER

chef *tobias adams*

appetizers

SOUP OF THE DAY | 7

chef's homemade selection

BAYSIDE'S RUSTIC MUSSELS | 14

tomato, garlic confit, white wine, red pepper flakes, baguette

WINGS | 9

bleu cheese, carrots & celery sticks
choose old bay, korean bbq, or buffalo **Gf**

PEEL & EAT SHRIMP | 10

half pound, chilled, cocktail sauce,
old bay & lemon **Gf Tf**

FRIED CALAMARI | 10

lemon caper aioli, fried banana peppers

BAVARIAN PRETZEL BITES | 8

pub mustard

FRIED PICKLES | 8

ranch dipping sauce

sandwiches

Served with house potato chips or coleslaw

PULLED PORK | 12

coleslaw, house bbq sauce, brioche bun

CRABCAKE | 15

jumbo lump cake, tartar, brioche bun & lemon

BLACKENED COD TACOS | 13

cabbage, pickled red onion, chipotle mayo,
corn tortillas, cilantro, lime

ALL BEEF HOT DOG | 6

pretzel roll

CHICKEN SANDWICH | 12

cheddar jack, bacon, lettuce, tomato, bbq sauce,
brioche bun

CHEESEBURGER | 12

american cheese, lettuce, tomato, brioche bun

bacon +1.50

mushrooms +1

sauteed onions +.75

substitute shoestring fries +1, sweet potato fries +2,
or chef vegetables +3

salads

ROMAINE WEDGE | 10

bacon, bleu cheese, tomato,
pickled red onion **Gf**

HOUSE | 8

mixed greens, cucumber, tomato,
red onion, choice of dressing **Gf Tf**

CAESAR | 9

romaine, parmesan, croutons,
garlic-anchovy dressing

BRUSSEL SPROUT CHOPPED | 9

raisins, parmesan, cucumber, almonds,
green apple, balsamic **Gf Tf**

BEET SALAD | 12

goat cheese, spinach, dried cranberry,
candied walnuts, balsamic **Gf Tf**

salad toppers

chicken | 7

salmon | 12

shrimp | 11

crabcake | 13

entrees

FISH & CHIPS | 19

three 4oz. cod loins, fries, coleslaw, tartar & lemon

BBQ HALF CHICKEN | 20

house bbq sauce, mashed potatoes,
chef vegetables

CRABCAKES | 24

twin jumbo lump cakes, fries, coleslaw,
tartar & lemon

PORK FLAT IRON | 19

pan seared, creamy grits, braised collard greens,
cabernet-shallot demi

BLACKENED MAHI MAHI | 22

creamy grits, chef vegetable,
pineapple and blueberry salsa **Gf**

SEARED SCALLOPS | 24

leeks, peppers, garlic, bok choy, spinach, mushrooms,
cherry tomatoes, herb vinaigrette **Gf Tf**

SEARED SALMON | 22

mashed potatoes, chef vegetable,
heirloom tomato with fresh pesto **Gf**

sides | 5

chef vegetables
coleslaw

gluten-free pasta and bread available on request

 Bayside favorites | **Gf** - Gluten-free | **Tf** - TroonFit (500 calories or less)

Consumption of raw or undercooked meats or fish may increase your risk of food borne illness.

Please note that checks cannot be seperated for parties of 10 or more.

WINE | BEER | COCKTAILS

white wines

5 | SYCAMORE LANE

CHARDONNAY
hint of pineapple
& various tropical fruits

7 | 27 BONTERRA

CHARDONNAY
crisp, fruity & floral

8 | 30 KENDALL JACKSON

CHARDONNAY
candied lime, vanilla crème
brulée, cinnamon

5 | SYCAMORE LANE

PINOT GRIGIO
tropical fruits, crisp

7 | 27 BIVIO

PINOT GRIGIO
bright citrus with green apple

5 | CK MONDAVI

SAUVIGNON BLANC
brisk grapefruit with hints
of citrus

7 | 27 NOBILO

SAUVIGNON BLANC
fresh herb, peach, grapefruit

8 | 30 PETER YEALANDS

SAUVIGNON BLANC
stone fruit, guava with herbal
notes

6 | 23 BLUFELD

RIESLING
medium sweet, ripe apricots,
lime

8 | 30 14 HANDS

RIESLING
apricot, pear & apple

6 | 22 CAVIT

MOSCATO
white peach, sage, refreshing

draft beer

- 4 | MILLER LITE
- 4 | YUENGLING
- 5 | SEASONAL SELECTION
- 6 | EVO IPA LOT #3
- 6 | STELLA ARTOIS
- 6 | SEASONAL SELECTION

red wines

5 | SYCAMORE LANE

CABERNET SAUVIGNON
ripe cherries, sweet oak
vanilla

6 | 23 BV COASTAL

CABERNET SAUVIGNON
red cherries, toasty
vanilla & chocolate notes

9 | 35 WILD HORSE

CABERNET SAUVIGNON
currant, red cherries

5 | SYCAMORE LANE

MERLOT
plums, cherries & herbal
notes

8 | 30 SANTA EMA

MERLOT
black cherry, earthy, cocoa,
vanilla

5 | BV COASTAL

PINOT NOIR
blackberry, cherry &
currants

6 | 23 THREE THIEVES

PINOT NOIR
raspberry, cherry w/berry
jam

7 | 27 BRANCOTT

PINOT NOIR
sweet fruit, earthy licorice
spice notes

7 | 27 ALAMOS

MALBEC
black raspberry, black
pepper

7 | 27 CENTINE

ITALIAN RED BLEND
medium bodied, black
cherry, plum, some spice

7 | 27 ROSENBLUM

ZINFANDEL
dark fruits, boysenberry
& molasses

cocktails

8 | COVE CRUSH

deep eddy peach, fresh
OJ, sprite

8 | COSMO AT THE COVE

orange vodka, triple sec,
lime, cranberry

7 | JOHN DALY

deep eddy lemon, iced
tea, lemonade

7 | ON THE GREEN

deep eddy peach, mint
simple syrup, iced tea

7 | RUM RUNNER

silver rum, tropical fruit
juices, dark rum floater

8 | BAYSIDE BLOODY MARY

vodka, signature bloody
mary mix, old bay salt rim

8 | APPLETONI

citrus vodka, apple pucker,
sour, cherry garnish

8 | CHOCOLATE MARTINI

whipped vodka, crème de
cacao, godiva, coco powder rim

8 | ESPRESSO MARTINI

patron XO, kahlua, espresso
shot, sugar or coco powder
rim

bottles and cans

- 6 | DOGFISH 60 IPA
- 7 | BELLS' TWO HEARTED ALE
- 6 | GUINNESS STOUT NITRO CAN
- 3 | NATURAL LIGHT
- 4 | MILLER LITE
- 4 | COORS LIGHT
- 4 | BUD LIGHT
- 4 | ROLLING ROCK
- 4 | MICHELOB ULTRA
- 5 | CORONA LIGHT
- 5 | HEINEKEN
- 6 | OMISSION LAGER
- 5 | BLUE MOON

**HAPPY HOUR
MONDAY - FRIDAY
3PM - 6PM
BAR ONLY**