



LUNCH | 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,
flour 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

EGG SANDWICH | 6

available until 4pm

2 fried eggs, bacon or sausage, american cheese,
brioche bun

CHICKEN SALAD WRAP | 12

available until 4pm

lettuce, tomato, flour tortilla

TURKEY RACHEL PANINI | 12

available until 4pm

swiss, coleslaw, 1000 island dressing, wheat toast

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

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.

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

available after 4pm

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 salsa **Gf**

SEARED SCALLOPS | 24

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

SEARED SALMON | 22

mashed potatoes, chef vegetable,
red pepper aioli **Gf**

sides | 5

chef vegetables
coleslaw

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
- 5 | BLUE MOON
- 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 | SYCAMORE LANE

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

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

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

bottled beer

- 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