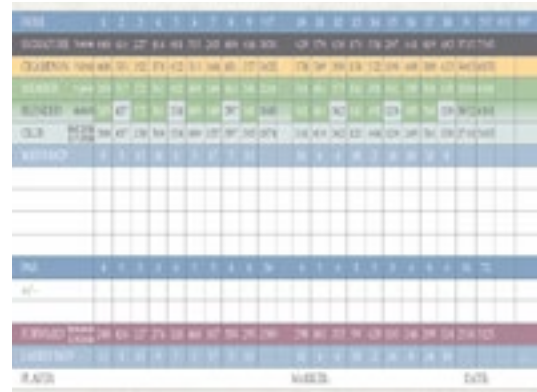




wine | beer  
cocktails



## WHITE WINES

**5 | SYCAMORE LANE**  
CHARDONNAY  
Hint of Pineapple & various tropical fruits

**7 | 27 BONTERRA**  
CHARDONNAY  
Crisp, fruity and Floral

**8 | 30 KENDALL JACKSON**  
CHARDONNAY  
Candied lime, vanilla crème brulee, 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 Lime rind

**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 and apple

**6 | 22 CAVIT**  
MOSCATO  
white peach, sage, refreshing

### BOTTLED BEER SELECTION

- 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

## RED WINES

**5 | SYCAMORE LANE**  
CABERNET SAUVIGNON  
Ripe cherries, sweet oak vanilla

**6 | 23 BV COASTAL**  
CABERNET SAUVIGNON  
Red cherries, toasty vanilla and 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

### DRAFT BEER SELECTION

- 4 | MILLER LITE
- 4 | YUENGLING
- 5 | Seasonal Selection
- 5 | Blue Moon
- 6 | EVO IPA LOT #3
- 6 | STELLA ARTOIS
- 6 | Seasonal Selection

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

## COVE 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, Ice tea, Lemonade

**7 | On the Green**  
Deep Eddy Peach, Mint Simple syrup, Ice 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 | Appletini**  
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

### DAILY SPECIALS

4PM-8PM

**MONDAY**  
25% OFF (can not combine offers)

**TUESDAY**  
CRABCAKE SPECIAL

**WEDNESDAY**  
50 CENT WINGS

**THURSDAY**  
PRIME RIB NIGHT

**FRIDAY**  
FRESH CATCH FRIDAY



lunch | dinner  
by: *Chef Chris Stone*

## APPETIZERS

**SOUP OF THE DAY** | 7

**BAYSIDE'S RUSTIC MUSSELS**  
TOMATO, GARLIC CONFIT, WHITE WINE,, RED PEPPER FLAKES, BAGUETTE | 12

**WINGS** GF  
OLD BAY, KOREAN BBQ, BUFFALO BLUE CHEESE, CARROT, CELERY STICKS | 9

**FRIED PICKLES**  
RANCH DIPPING SAUCE | 8

**PEEL & EAT SHRIMP** GF | TF  
COCKTAIL, OLD BAY, LEMON | 10

**FLASH FRIED CALAMARI**  
MARINARA SAUCE | 10

**BAVARIAN PRETZEL BITES**  
PUB MUSTARD DIPPING SAUCE | 8

TRY OUR NEW  
"BAYSIDE'S RUSTIC MUSSELS"  
PAIRS PERFECTLY WITH A  
GLASS OF PETER YEALANDS!

## SALADS

**ROMAINE WEDGE** GF  
BACON, BLUE CHEESE, TOMATO, PICKLED RED ONION | 10

**HOUSE** GF | TF  
MIXED GREENS, CUCUMBER, TOMATO, RED ONION, CARROT CHOICE OF DRESSING | 8

**CAESAR**  
ROMAINE, PARMESAN, CROÛTONS, GARLIC-ANCHOVY DRESSING | 9

**BRUSSEL SPROUT CHOPPED** GF | TF  
RAISIN, PARMESAN, CUCUMBER, ALMOND, BALSAMIC | 9

**BEET SALAD** GF | TF  
GOAT CHEESE, SPINACH, DRIED CRANBERRY, CANDIED WALNUTS, BALSAMIC | 12

## SALAD ADD ONS

Chicken Salad | 6  
Chicken | 7  
Salmon | 12  
Shrimp | 11  
Crabcake | 13

## SANDWICHES

**PULLED PORK**  
COLESLAW, HOUSE BBQ SAUCE, BRIOCHE BUN | 12

**CRAB CAKE**  
JUMBO LUMP, TARTAR, BRIOCHE BUN, LEMON | 15

**BLACKENED COD TACOS**  
CABBAGE, PICKLED RED ONION, CHIPOTLE MAYO, FLOUR TORTILLAS, CILANTRO, LIME | 13

**ALL BEEF HOT DOG**  
PRETZEL ROLL | 6

**CHEESEBURGER**  
AMERICAN, LETTUCE, TOMATO, BRIOCHE BUN | 12  
ADD ONS: BACON 1.5, MUSHROOMS 1, SAUTÉED ONIONS .75

**CHICKEN SANDWICH**  
CHEDDAR CHEESE, BACON, LETTUCE, TOMATO, HOUSE BBQ SAUCE, BRIOCHE BUN | 12

**EGG SANDWICH** available until 4pm  
2 FRIED EGGS, BACON OR SAUSAGE, AMERICAN CHEESE, BRIOCHE BUN | 6

**CHICKEN SALAD WRAP** available until 4pm  
LETTUCE, TOMATO, FLOUR TORTILLA | 12

**TURKEY RACHEL PANINI** available until 4pm  
SWISS, COLESLAW, 1000 ISLAND DRESSING, WHEAT TOAST | 12

Served with house chips or coleslaw. Fries | 1, Sweet potato fries | 2  
Gluten Free bread available upon request.

TRY OUR NEW HOMEMADE  
"GNOCCHI & PORK RAGU"  
PAIRS PERFECTLY WITH A  
GLASS OF THREE THIEVES!

## ENTRÉES

AVAILABLE AFTER 4PM

**FISH & CHIPS**  
3 4OZ COD LOIN, FRIES, COLESLAW, TARTAR, LEMON | 19

**BLACKENED MAHI** GF  
PARMESAN GRIT CAKE, CHEF VEGETABLE, PINEAPPLE SALSA | 22

**CRAB CAKE DINNER**  
2 JUMBO LUMP CAKES, FRIES, COLESLAW, TARTAR, LEMON | 24

**SEARED SALMON** GF  
RED PEPPER AIOLI, MASHED POTATOES, CHEF VEGETABLE | 22

**BBQ HALF CHICKEN** GF  
HOUSE BBQ SAUCE, MASHED POTATOES, CHEF VEGETABLE | 20

**SEARED SCALLOPS** GF  
SWEET PEA RISOTTO, PARMESAN, LEMON AIOLI, PEA SHOOTS | 22

**GNOCCHI & PORK RAGU**  
POTATO AND RICOTTA, BRAISED PORK, CARROT, CELERY, ONION, TOMATO, RED WINE | 20

## SIDES | 5

CHEF VEGETABLES  
COLESLAW

Substitute Chef Veggies | 3

Gluten Free - GF  
Troon Fit - TF (500 cals of less)

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

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