

Shareable Items

WINGS & BONELESS WINGS

All wings are served with carrot, celery and choice of blue cheese or ranch 12

Choose a sauce:

- Buffalo
- Sweet Thai Chili
- BBQ
- Atomic Sauce (IT'S HOT)
- Truffle Parmesan
- 38 Degrees Sticky Sauce

CHARCUTERIE & CHEESE BOARD

Italian prosciutto, salami, smoked chorizo, parmesan cheese, provolone, gorgonzola, marcona almonds, pickled vegetables, grain mustard, spiced honey, crostini 17

MEDITERRANEAN PLATTER

Hummus, house made pickled vegetables, assorted olives, grilled vegetables, crumbled feta, preserved lemon yogurt, naan and crostini 14

CHICKEN SATAY gf

Chicken satay skewers marinated in a curry-peanut sauce, grilled. Served with chili and lime peanut dipping sauce 11

TUSCAN MUSSELS

Garlic confit, prosciutto, shallots, roasted tomatoes, chopped southern greens, white wine, butter, crostini 14

BEACHSIDE PHILLY EGGROLL

Shaved ribeye, peppers, onions, garlic confit with house made cheese wiz dipping sauce 11

CRABBY WONTONS

Crab and pickled vegetable with sweet chili dipping sauce 12

POPCORN SHRIMP TEMPURA

Tempura shrimp in a chipotle aioli over mixed greens with sweet onion soy sauce 12

All salads are lightly dressed. Top your salad:

CHICKEN BREAST 7 / SALMON 12 / CRAB CAKE 14 / SHRIMP 11 / FRESH CATCH 14

BUTTER BIBB WEDGE gf

Baywater Farms bibb lettuce head, house made Sriracha ranch dressing, crispy pork belly, cherry tomato, pickled red onions, crumbled feta 11

SOUTHERN CAESAR gf

Roma crunch blend, house made grit croutons, creamy garlic house made dressing with shaved parmesan 10

HOUSE

Mixed greens, cherry tomato, cucumber, pickled red onion, croutons, carrots, shaved radish, choice of dressing 10

SIGNATURE COBB gf

Romaine and butter blend, pork belly, hard boiled egg, field peas, cherry tomato, avocado, pickled onion, feta cheese, grilled corn mix, herb vinaigrette 14

MEDITERRANEAN SALAD

Whipped feta, ancient grains, olives, cherry tomato, cucumber, grilled mixed vegetables, lemon herb vinaigrette, preserved lemon yogurt drizzle 13

VEGGIE BOWL

Grilled mixed vegetables, ancient grains, crumbled feta, preserved lemon yogurt drizzle with lemon herb vinaigrette 13

Dos Tacos

Two Tacos

(please no mix and match)

Choice of french fries or cole slaw

PORK CARNITAS TACOS

Kimchi slaw, pickled red onion, cilantro, grilled tomatillo salsa 12

FRESH CATCH TACOS

Marinated Blackened, cabbage slaw, pickled red onion, cilantro, chipotle aioli 15

SHORT RIB TACOS

Shredded short rib, cabbage slaw, pickled red onion, tomatillo salsa, cilantro, crumbled feta 12

Snacks & Sandwiches

Sub: Sweet Potato Fries +2 / Chef's Vegetable +3

BAYSIDE DOG All beef frank served on roll 7 / bacon-onion jam and shredded cheese +2

SHORT RIB GRILLED CHEESE Shredded braised short rib, caramelized onions, house made cheese wiz, multi-grain bread 11

CAROLINA PULLED PORK Carolina bbq sauce, house made coleslaw on brioche roll 13

SIGNATURE BURGER 8oz fresh blended beef patty, bacon-onion jam, house made cheese wiz, bibb lettuce, tomato on brioche roll 15

BAYSIDE CHICKEN SALAD Home made chicken salad, old bay, lettuce, tomato, multi-grain bread 13

CLASSIC BURGER 8oz fresh blended beef patty, cheddar cheese, tomato, mixed green, brioche roll 14 / bacon +2

THE SOUTHERNER BURGER 8oz fresh blended beef patty, carolina pulled pork, spicy pepper jam, pimento cheese on brioche roll 15

GULLAH CUBAN Braised pork belly, carolina mustard pulled pork, swiss cheese, spicy pepper jam, grilled amoroso roll 12

SALMON BLT House cured salmon with vodka, crispy bacon, fresh smashed avocado, roma and bibb lettuce, tomato, lemon aioli, multi-grain bread 14

WELCOME TO THE CLUB Fresh sliced roasted turkey breast, crispy bacon, mixed green, smashed avocado, tomato, cucumbers, lemon aioli, multi-grain bread 13

SIGNATURE BUFFALO SANDWICH Twice fried chicken, buffalo sauce, house pickles, lettuce, tomato, Sriracha ranch on amoroso roll 12

ASIAN BOWL Beef tips or salmon, stir-fry vegetables, rice blend, asian sauce, scallion, sliced almonds 20

SHRIMP AND GRITS  gf Southern style shrimp with Anson Mills grits, spicy beer and tomato broth, chorizo, slow cooked southern greens 23

CRAB CAKE SANDWICH Crab cake, mixed greens, tomato, lemon aioli on brioche roll 16

FRESH CATCH SANDWICH Fish of the day, lettuce, tomato, lemon aioli, brioche roll 16 / bacon +2

Reds

- 6 | **SYCAMORE LANE CABERNET SAUVIGNON**
Ripe cherries, sweet oak, vanilla
- 8 | 31 **SLOW PRESS CABERNET SAUVIGNON**
Dark fruits, blackberries, cassis
- 8 | 31 **SILVER TOTEM CABERNET SAUVIGNON**
Currant, blackberry, cherry
- 6 | **SYCAMORE LANE MERLOT**
Plums, cherries, herbal notes
- 8 | 31 **RED DIAMOND MERLOT**
Black cherry, earthy, cocoa, vanilla
- 6 | **BV COASTAL PINOT NOIR**
Blackberry, cherry, currants
- 7 | 27 **ROBERT MONDAVI PS PINOT NOIR**
Sweet cherry, strawberry, vanilla bean
- | 40 **MEIOMI PINOT NOIR**
Boysenberry, blackberry, dark cherry
- | 38 **JOSH CELLARS PINOT NOIR**
Strawberry, toasted oak, cherry
- 7 | 27 **ALAMOS MALBEC**
Black raspberry, black pepper
- 8 | 31 **LIGNUM ITALIAN RED BLEND**
Ripe cherry, dark chocolate
- | 35 **INTRINSIC RED BLEND**
Fig reduction, dark plum, licorice root
- 7 | 27 **7 DEADLY ZINS ZINFANDEL**
Jammy berry fruit, dark fruits, currants
- 7 | 27 **CAMPO VIEJO TEMPRANILLO**
Red fruit, vanilla, cocoa
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Whites

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- 6 | **SYCAMORE LANE CHARDONNAY**
Pineapple, various tropical fruits
- 7 | 27 **HESS SELECT CHARDONNAY**
Lemon, lime, crisp apple
- 8 | 31 **CARMEL ROAD UNOAKED CHARDONNAY**
Stone fruit flavors
- 8 | 31 **KENDALL JACKSON CHARDONNAY**
Candied lime, vanilla, crème brûlée
- 6 | **SYCAMORE LANE PINOT GRIGIO**
Tropical fruits, crisp
- 7 | 27 **BANFI LE RIME PINOT GRIGIO**
Pear, white flowers
- 7 | 27 **RAINSTORM PINOT GRIS**
Mango, crisp pear, melon, honey
- 6 | **CK MONDAVI SAUVIGNON BLANC**
Brisk grapefruit, hints of citrus
- 7 | 27 **NOBILO SAUVIGNON BLANC**
Fresh herb, peach, grapefruit
- 8 | 31 **PETER YEALANDS SAUVIGNON BLANC**
Stone fruit, guava, herbal notes
- 7 | 27 **PACIFIC RIM RIESLING**
Citrus, jasmine, minerals
- 8 | 31 **SOKOL BLOSSER EVOLUTION WHITE**
Melon, lychee, lemongrass, citrus
- 8 | 31 **RODNEY STRONG UPSHOT WHITE BLEND**
White peach, apricot, melon
- 7 | 27 **CAVIT MOSCATO**
White peach, sage, refreshing
- 7 | 27 **AVA GRACE ROSE**
Complex, rich fruit

Signatures

AT B · A · Y · S · I · D · E

Specialty Cocktails & Drinks

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- 12 | ITALIAN IN MANHATTAN**
Makers Mark Bourbon, Averna Amaro,
Black Walnut Bitters, Luxardo Cherries
- 10 | LEMON ICE MARTINI**
Deep Eddy Lemon Vodka, Limoncello, Sugar Rim
- 12 | JUST LIKE BOND**
Bombay Sapphire, Grey Goose, Lillet Blanc,
Lemon Peel (*YES!! Shaken not stirred*)
- 11 | BAYSIDE MANHATTAN**
Bulleit Rye, Sweet Vermouth, Bitters,
Brandy Soaked Cherry
- 11 | ESPRESSOTINI**
Patron XO, Kahlua, Fresh Espresso,
Sugar or Coco Rim
- 10 | LEMON BASIL COCKTAIL**
Vodka, Limoncello, Basil Simple Syrup,
Prosecco Floater
- 8 | COSMO AT THE COVE**
New Amsterdam Orange, Orange Liqueur,
Fresh Lime, Cranberry
- 8 | SIGNATURE MULE**
Tito's Vodka, Ginger Beer, Fresh Lime,
All Spice Simple Syrup
- 7 | FRONT PORCH ROCKER**
Deep Eddy Lemon, Tea Mint Simple Syrup, Club

Draft Beer

- 4 |** Miller Lite / Mich Ultra / Yuengling Lager
7 | EVO IPA Lot #3 / Stella Artois
7 | Seasonal Selections

BOTTLES & CAN SELECTION

- 4 |** Coors Light / Miller Lite / Bud Light /
Rolling Rock / Michelob Ultra / Natty Light /
Bud / O'Douls
- 7 |** Dogfish 60 IPA / Guinness Stout / Corona Light /
Heineken / Omission / Kona Big Wave /
White Claw (*Black Cherry & Mango*)



Desserts

Chef and his culinary team have come up with some wonderful desserts for you to cap off your meal with a sweet note.

- 10 | CHEESECAKE OF MONTH**
Ask your server to see what chef and his culinary team have created
- 10 | APPLE SPICED CAKE**
Apple and cinnamon spiced cake, caramel mascarpone, apple pie topping
- 10 | FLOURLESS CHOCOLATE ESPRESSO TORTE** gf
Layers of espresso cake with mocha whipped cream, chocolate ganache topped with raspberry whipped cream

- 2 | COFFEE / DECAF COFFEE / HOT TEA**
- 4 | CAPPUCCINO**
- 3 | ESPRESSO BY NESPRESSO**

Coffees

Cordials

- 9 | PATRON XO**
- 11 | REMY MARTIN VS**
- 10 | AMARETTO DISARONNO**
- 11 | GRAND MARNIER**
- 11 | SAMBUCA**
- 11 | DOM B&B**
- 10 | GODIVA CHOCOLATE LIQUEUR**
- 10 | BAILEY'S IRISH CREAM**
- 13 | COURVOISIER VS**
- 10 | AVERNA AMARO**
- 10 | FRANGELICO**