



BAYSIDE DINNER



SCAN ME

SOUPS

THE BEST CLAM CHOWDER 7/9 chock full of tender clams	AMAZING FRENCH ONION SOUP 9.00 imported provolone cheese, home made crouton
MAINE LOBSTER BISQUE 9.00 light, creamy and delicious	

STARTERS

WELLFLEET OYSTERS ON THE HALF SHELL 15.00 half dozen served with homemade cocktail sauce	CHICKEN FINGERS 11.00 all natural, breast meat, prepared mild/hot/terrifying/sweet chili, served w/ ranch, bleu cheese or honey mustard dipping sauce
SHRIMP COCKTAIL 13.00 6 jumbo shrimp with homemade cocktail sauce	JUMBO CHICKEN WINGS 13.00 served mild/hot/ terrifying/sweet chili w/ ranch, bleu cheese or honey mustard dipping sauce
CRISPY CALAMARI 14.00 served with housemade marinara	

SALADS

HOUSE SALAD 7/12 fresh lettuce, tomato, cucumber, radish and carrot: add grilled chicken 6.00, grilled shrimp or salmon 8.00	
GREEK SALAD 8/13 crispy romaine, cucumber, red onion mediterranean olives and feta: add grilled chicken 6.00, grilled shrimp or salmon 8.00	
HAIL CAESAR SALAD 7/12 crispy romaine, parmesan & croutons tossed in a traditional caesar dressing :add grilled chicken 6.00, grilled shrimp or salmon 8.00	

SANDWICHES

all served with french fries - truffle fries 4.00	
BAYSIDE BEST BURGER 15.00 8 oz. fresh grass fed beef. served w/ lettuce,tomato and red onion on a fresh kaiser roll. add american,swiss or cheddar cheese 2.00,bacon 3.00, caramelized sweet onions 1.00	
WICKED GOOD LOBSTER ROLL 25.00 served hot or cold-fresh new england lobster meat on a new england style roll	

PLATES

CHICKEN PARMIGIANA 25.00 lightly breaded chicken breast, pan fried w/ melted fresh mozzarella, homemade marinara served over linguine	
GNOCCHI PESTO 24.00 creamy basil pesto, green beans & sun dried tomato. Add grilled chicken 6.00, grilled shrimp or salmon 8.00	
IRV'S BEST MEATLOAF 23.00 comfort at its best served with homemade mashed potatoes and seasonal veg.	
SHEPHERD'S PIE 23.00 made to order. seasoned ground beef, onion, carrot, sweet corn and peas topped with baked mashed potatoes	
COCONUT CHICKPEA CURRY 21.00 coconut curry, garbanzo beans, sautéed tofu and broccoli, served on jasmine rice	
GRILLED BISTRO STEAK 32.00 12 oz. NY Strip, charbroiled, accompanied w/ compound butter, served w/ homemade mashed potatoes and seasonal vegetables	

FROM THE SEA

SCALLOPS RISOTTO 29.00 fresh native scallops, delicately sautéed, served on homemade porcini mushroom risotto & grilled asparagus	
HOUSE CUT NORTH ATLANTIC WILD SALMON 27.00 pan roasted and served w/ long grain rice & seasonal vegetables, finished w/ lemon dill beurre blanc	
CLAM PLATTER 29.00 native whole belly clams, breaded and fried to perfection, w/ homemade tartar sauce and coleslaw	
FISHERMAN'S DELIGHT 31.00 variety of haddock, scallops, whole belly clams, shrimp and calamari, fried to perfection w/ homemade tartar sauce coleslaw	
FISH & CHIPS 21.00 flash fried battered haddock served on golden fries w/homemade coleslaw and tartar sauce	
SCALLOP PLATTER 27.00 fresh native scallops light fried, served with french fries & coleslaw	

*WATER GLADLY SERVED UPON REQUEST*Menu & prices subject to change*Please inform your server before ordering if you or anyone in your party has food allergies.Consuming raw or undercooked meats,poultry, seafood, shellfish or eggs may increase your risk of food borne illness.