

# Bayside Cafe

#10 State Park Road, Morro Bay. 805-772-1465 [www.BaysideCafe.com](http://www.BaysideCafe.com)  
Limited hours: 12 p.m. to 6 p.m. Wednesday through Sunday. Take out only. Call-in or walk up.

## Appetizers (available for lunch and dinner)

**Nachos** Heaping plate \$14.75 1/2 order \$12.75

Chips topped with beans (black or pinto), jack cheese, tomatoes, green and red onion, black olives, jalapeños, sour cream and guacamole.

Add chicken, tri-tip or chili Verde \$5.00

**Skewers (GFO)** \$13.75

Two 3 oz. pieces of albacore wrapped in bacon marinated in teriyaki and charbroiled. Served with house-made tartar sauce and lemon.

**Calamari Strips** \$12.75

Breaded and deep fried with our house-made cocktail and tartar sauces.

## Soups (available for lunch and dinner)

**Clam Chowder** Sourdough bowl \$11.50 Small bowl \$8.50 Large bowl \$9.50

**California Chowder** Sourdough bowl \$11.50 Small bowl \$8.50 Large bowl \$9.50

**Spicy Green Chile Soup** Sourdough bowl \$9.50 Small bowl \$6.00 Large bowl \$7.50

**Soup du Jour** Sourdough bowl \$9.50 Small bowl \$6.00 Large bowl \$7.50

## Salads (available for lunch and dinner)

**Cafe Salad (GFO)** \$7.75

Fresh local greens with carrots, tomatoes, cucumbers, croutons and red onion. Choice of dressing.

Add chicken \$5.00 Add blackened or charbroiled 6 oz. salmon \$8.00 Add shrimp \$8.00

**Fish of the Day Salad (GFO)** \$19.00

6 oz. of seafood (salmon, shrimp or skewers) on top of mixed greens with an array of vegetables and your choice of dressing.

**Bayside Chicken Cobb Salad (GFO)** \$15.00

A big bed of mixed fresh greens with egg, tomatoes, bacon, avocado, olives, bleu cheese crumbles and cucumber. Choice of dressing.

**Caesar Salad** \$10.25

Tossed romaine, Caesar dressing, Parmesan cheese and croutons.

Add chicken \$5.00 Add blackened or charbroiled salmon \$8.00 Add shrimp \$8.00

**Spinach Salad (GF)** \$11.00

Spinach, toasted almonds, dried cranberries and feta cheese. Served with a sweet and tangy house-made dressing.

Add crumbled bacon \$2.00 Add 6 oz. chicken \$5.00 Add blackened or charbroiled salmon \$8.00 Add shrimp \$8.00

## Pasta (available for lunch and dinner)

**Chicken Pasta** \$15.00

Charbroiled chicken breast in a light mushroom basil cream sauce, tossed with linguine.

**Pasta Primavera** \$15.00

Seasonal vegetables in a light white wine garlic herb sauce tossed with linguine and topped with Parmesan cheese.

Add shrimp \$8.00 Add chicken \$5.00

## Burgers and Sandwiches (available for lunch and dinner)

**Home Style Hamburger** \$12.00

1/3 lb. choice ground beef handmade patty on a brioche bun with thousand island, tomato, lettuce and pickles. Onions N/C.

Add pepper jack, cheddar, or provolone cheese \$1.50 Add bacon \$2.00 Add sliced avocado \$3.25 Add guacamole \$2.00

**Garden Burger** \$10.50

A full-flavored meatless patty on a bun with mayo, mustard, lettuce, sprouts, tomato and pickle.

**Beef dip** \$13.50

Thinly sliced tri-tip, cheddar cheese and au jus on a French roll.

**Tri-Tip Beef Sub** \$13.50

Marinated, thinly sliced, spicy barbecued tri-tip with pepper jack cheese, mayo, Dijon mustard, lettuce and tomato on a French roll.

**BLT** \$10.00

Yes, it is bacon, lettuce and tomato served on toasted whole wheat or sourdough.

Add cheese \$1.50 Add avocado \$3.25

**Salmon Sandwich** \$15.50

6 oz. of delicious charbroiled filet on a bun with tartar sauce, lettuce, tomato and pickles.

**Teriyaki Chicken Sandwich** \$13.75

Charbroiled boneless chicken breast served on a bun with teriyaki sauce, mayo, lettuce, tomato and pickle.

**Veggie Sandwich** \$10.50

Avocado, carrots, cucumber, lettuce, tomato, and sprouts with cheddar and pepper jack cheese, mayo and mustard on whole wheat or sourdough.

## From the Fryer (available for lunch and dinner)

### Fish and chips

Alaskan cod. 3 oz. pieces, beer battered and crispy, served with house-made tartar sauce.

Small-3 pcs. \$14.25      Large-5 pcs. \$17.75

### Shrimp and chips \$18.00

6 large shrimp, beer battered and crispy. Served with house-made tartar and cocktail sauce.

### Clam strips and chips \$10.50

Breaded deep-fried clams with house-made cocktail and tartar sauces.

### Calamari Strips and chips \$15.00

Squid strips in seasoned breading with house-made cocktail and tartar sauces.

### Fried Seafood Sampler \$22.75

2 pieces of Alaskan cod, beer battered and fried + 4 oz. of breaded and fried calamari + 4 shrimp, beer battered and fried.

### Chicken strips and chips 5 pcs. \$12.00

In a lightly seasoned breading, deep fried and served with ranch dressing and barbecue sauce.

## Mexican Specialties (available for lunch and dinner)

### Tacos (GFD)

Soft corn tortillas filled with lettuce, cabbage, jack cheese and tomatoes.

Choice of Tri-tip, pork chili Verde, chicken, or grilled fish.

One \$6.50      Two \$10.50

Charbroiled salmon or shrimp.

One \$8.00      Two \$14.00

Veggie (GF) rice and beans (black or pinto), guacamole

One \$6.50      Two \$10.50

### Baja Taco

Beer-battered fish, cabbage, tomato, jack cheese, tartar sauce in a soft corn tortilla.

One \$6.50      Two \$10.50

### Burrito \$8.75

A big flour tortilla stuffed with beans (black or pinto), jack cheese and cabbage with choice of tri-tip, pork chili Verde, chicken or fish.

Charbroiled salmon or shrimp \$14.75

Add guacamole \$2.00

Add sour cream \$1.25

Add wet sauce \$1.00

### Tostada (GFD) \$11.50

Crispy corn tortilla layered with beans (black or pinto) and jack cheese. Choice of tri-tip, pork chili Verde, chicken, or fish. Topped with lettuce, cabbage, tomato, guacamole and sour cream.

Add charbroiled salmon or shrimp. \$14.75

### Veggie tostada (GF) \$10.00

A crispy corn tortilla topped with beans (black or pinto), jack cheese, rice, lettuce, cabbage, tomatoes, guacamole and sour cream.

### Veggie Burrito \$8.75

A big flour tortilla stuffed with beans (black or pinto), rice, jack cheese, cabbage. Topped with guacamole.

### Enchiladas (GF)      Chicken \$11.50      Cheese \$10.50      Shrimp \$17.00

Two enchiladas made to order with our house-made tomatillo sauce. Topped with melted jack cheese, cilantro and sour cream. Served with rice, beans (pinto or black) and onions on request.

### Fajitas (GFD)      Chicken \$14.50      Tri-tip \$14.50      Veggie \$14.00      Shrimp \$18.00

Sautéed with onion and green bell pepper in a sweet and spicy sauce topped with guacamole. Served with rice and beans (pinto or black), cheese, lettuce and corn tortillas.

## Dinners (available from 3 to 6 p.m. in addition to lunch time items)

### Charbroiled Salmon Dinner (GFD) \$25.00

Served simple with rice pilaf and vegetables.

### Shrimp Scampi \$22.50

Capers, lemon, garlic, tomatoes, green onion with white wine, butter and a dash of cream, tossed with linguine.

### Seafood Pasta \$28.50

Clams, shrimp and assorted fresh fish in a light mushroom basil cream sauce. Tossed with linguine.

### Bayside Steamers (GF) \$28.50

Clams, mussels, crab claws, and shrimp with white wine, lemon juice, tomatoes, garlic, butter and green onion. Enough for two.

### Chicken Marsala \$23.00

Fresh 8 oz. boneless chicken breast topped with marsala mushroom cream sauce served with garlic mashed potatoes and vegetables.

### 8 oz. Tender Slow Roasted Tri-Tip \$23.00

Served with garlic mashed potatoes, vegetables and creamed horseradish sauce.

### Top Sirloin Steak \$26.00

10 oz. baseball cut, charbroiled to your liking. Topped with sautéed mushrooms and onions, served with vegetables and garlic mashed potatoes.

### Linguine with Clams \$15.00

White wine garlic butter sauce, green onion and chopped tomato.

## Desserts (available for lunch and dinner)

### Carrot Cake \$8.00

A moist three-layered cake studded with walnuts and topped with a cream cheese frosting.

### Boysenberry Crisp \$ 8.00

Sweet berry filling and a crunchy crumb topping. Served with whipped cream or heavy cream to pour.