



BAYSIDE CAFE



DINNER MENU

APPETIZERS

LARGE FRESH SCALLOPS ON FRIED GREEN TOMATOES \$24.00
Topped with spicy house-made Aioli (four in an order)

SHRIMP COCKTAIL (GF) 6 piece \$17.00
Tiger shrimp, avocado, red onion and cilantro in a delicious blend of orange and lime juice with our house-made cocktail sauce.

GRILLED MANGO SPRING ROLL (GFO) \$12.00
With sprouts, mixed greens, cilantro, red cabbage and carrots. Served with dipping sauces.

SAUTÉED MUSHROOMS \$13.00
Button mushrooms sautéed in sherry and cream with a dash of Worcestershire sauce.

CALAMARI STRIPS \$12.75
Breaded and deep fried with our house-made cocktail and tartar sauce.

CRAB CAKES \$15.25
Three 2 oz. house-made crab cakes, breaded with corn flakes and fried, served with house-made Aioli sauce for dipping.

NACHOS
Our own chips topped with beans (black or pinto), jack cheese, tomatoes, green and red onion, black olives, jalapeños, sour cream and guacamole. A heaping plate \$14.75 1/2 order \$12.75
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.

SEARED AHI TUNA (GFO) \$12.00
4 oz. of fresh Sushi grade rare Pan-seared, sliced and served with a drizzle of our house-made sesame ginger soy sauce.

SOUPS

CLAM CHOWDER - Our own delicious recipe.
Sourdough bowl \$11.50 Small bowl \$8.50 Large bowl \$9.50

CALIFORNIA CHOWDER - A Bayside favorite
A mixture of our clam chowder and spicy green chile soup.
Sourdough bowl \$11.50 Small bowl \$8.50 Large bowl \$9.50

SPICY GREEN CHILE SOUP (vegetarian)
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

GRILLED SHRIMP AND AVOCADO CAESAR (GFO) \$18.75
Romaine, house-made Caesar dressing, croutons, parmesan cheese, avocados and tomatoes. Six shrimp are topped with a honey-cilantro sauce.

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 catch-of-the-day \$8.50 Add shrimp \$8.00

FISH OF THE DAY SALAD (GFO) \$19.00
6 oz. of seafood on mixed greens with an array of vegetables and your choice of dressing. Substitute salmon or shrimp N/C.

FRIED BRIE SALAD \$17.00
On mixed greens with fresh seasonal fruit, candied pecans and creamy balsamic vinaigrette.

CRAB OR SHRIMP LOUIE SALAD
Mixed greens, chopped eggs, tomatoes and seasonal veggies. With crab and Louie dressing. \$19.50
With tiger shrimp and Louie dressing. \$17.75

CAESAR SALAD \$10.25
Tossed romaine, house-made Caesar dressing, parmesan cheese and croutons.
Add chicken \$5.00 Add blackened or charbroiled salmon \$8.00
Add catch-of-the-day \$8.50 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 chicken \$5.00 Add blackened or charbroiled salmon \$8.00
Add catch-of-the-day \$8.50 Add shrimp \$8.00

SIDES

MASHED POTATOES \$5.00
ONION RINGS \$8.50
GARLIC BREAD \$5.25

BASKET OF FRIES enough to share. \$6.00
CUP OF BEANS (GF) (black or pinto) \$4.50
Tasty, house-made and topped with jack cheese. Onions on request.

CAFE FAVORITES

Served with your choice of fries, green salad, soup or sweet and sour slaw

HOME STYLE HAMBURGERS \$12.00
1/3 lb choice beef handmade patty on a brioche bun with thousand island, tomato, lettuce and pickle. Add to your burger: Onion N/C.
Cheese \$1.50 Bacon \$2.00
Guacamole \$2.00 Sliced Avocado \$3.25

CHICKEN STRIPS AND CHIPS 5 PCS. \$12.00
In a lightly seasoned breading, deep fried and served with ranch dressing and barbecue sauce.

SALMON SANDWICH \$15.50
6 oz. of delicious charbroiled filet on a bun with tartar sauce, lettuce, tomato and pickles.

GARDEN BURGER \$10.50
A full-flavored meatless patty on a bun with mayo, mustard, lettuce, sprouts, tomato and pickle.



(N/C) No Charge
(GF) Gluten Free - (GFO) Gluten Free Optional
We are not a Gluten Free Kitchen

All items can be made to go! Sorry no checks accepted.





DINNERS

add soup or salad \$4.00



CHARBROILED PACIFIC KING SALMON (GFO) \$27.00

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

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

COQUILLES ST. JACQUE \$26.50

Puff pastry topped with mushrooms and four large scallops sautéed in sherry and cream. Served with rice pilaf and vegetables.

BAYSIDE STEAMERS (GF) \$28.50

Clams, mussels, crab claws, scallops 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.

BLACKENED AHI \$27.00

7 oz. fresh sushi grade pan-seared rare, served with ancho cream sauce, garlic mashed potatoes and vegetables.

PASTA PRIMAVERA \$15.00

Seasonal vegetables in a light white wine garlic herb sauce tossed with linguine. Topped with Parmesan cheese. Add chicken \$5.00 Add shrimp \$8.00

LINGUINE WITH CLAMS \$15.00

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

FROM THE FRYER

You may substitute the chips for green salad, soup or sweet and sour slaw on all.

FISH AND CHIPS

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

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

SHRIMP AND CHIPS

6 large shrimp, beer battered and crispy served with house-made tartar and cocktail sauce. \$18.00

CLAM STRIPS AND CHIPS 8 oz.

Breaded deep fried clams with house-made cocktail and tartar sauces. \$10.50

CALAMARI STRIPS AND CHIPS 8 oz.

Squid strips in seasoned breading with house-made cocktail and tartar sauces. \$15.00

FRIED SEAFOOD SAMPLER

2 pieces of Alaskan cod, beer battered and fried. 4 oz. of breaded and fried calamari. 4 shrimp, beer battered and fried. \$22.75

MEXICAN SPECIALTIES

CHICKEN QUESADILLA \$15.50

Fresh chicken breast with cilantro, onion, bacon and jack cheese topped with cilantro pesto sauce. Served with rice and beans (black or pinto).

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. Onions N/C.

Charbroiled salmon or shrimp \$14.75

Add to your burrito:

Guacamole \$2.00 Sour cream \$1.25 Wet sauce \$1.00

VEGGIE BURRITO \$8.75

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

TACOS (GFO)

Soft corn tortillas filled with jack cheese and your choice of tri-tip, pork chili verde, chicken or fish. Topped with lettuce, cabbage and tomatoes.

One taco \$6.50 Two tacos \$10.50

- CHARBROILED SALMON OR SHRIMP TACOS

One taco \$8.00

Two tacos \$14.00

- BAJA TACOS

Beer bsattered fish, cabbage, tomato and tartar

One taco \$6.50

Two tacos \$9.75

- VEGGIE TACOS (GF)

Soft corn tortillas filled with jack cheese, rice and beans (black or pinto), lettuce, cabbage, tomatoes, and guacamole.

One taco \$6.50

Two tacos \$9.75

TOSTADA (GFO) \$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.

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.

FAJITAS (GFO)

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.

Chicken \$14.50 Tri-tip \$14.50 Shrimp \$18.00 Veggie \$14.00

ENCHILADAS (GF)

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

Chicken \$11.50 Cheese \$10.50 Shrimp \$17.00

KIDS MENU

(Except for the pasta and burrito, all items served with fries!)

Buttered Pasta with Parmesan Cheese \$5.50

Grilled Cheese Sandwich \$5.00

Chicken Strips (2 pieces) \$5.50

Cheese Quesadilla \$5.50

Fish and Chips (2 pieces) \$9.50

Bean and Cheese Burrito \$5.00

DRINKS

Coffee - We grind superior brand of Kona \$3.00

Iced tea, hot tea, carbonated bottled water \$3.00

Milk, apple juice, cranberry juice, hot chocolate \$3.00

Lemonade, Dr. Pepper, Coke, Diet Coke, Root Beer, Sprite \$3.25

Child's size soda \$2.50

