



Lunch Menu

Served until 3:00 p.m.



*Chicken Sausage Gumbo

*Soup Du Jour

Salads

*El Con Caesar

with Boneless Chicken Breast
with Grilled Salmon
with Ahi Tuna

*Bayside Chopped Salad

Chicken, Tomato, Cucumber, Red Onion, Feta Cheese, Kalamata Olives finished with our own Roma Dressing

*Cobb Salad

Chicken Breast, Bacon, Tomato, Hard Boiled Egg, Black Olives and finished with Bleu Cheese Crumbles

Sandwiches served with choice of French Fries, Potato Chips, Potato Salad, Cole Slaw, Cottage Cheese, Fresh Fruit or Baked Beans.

Choice of Bread: White, Wheat or Rye.

The Corner Deli

Choose from Honey Sliced Ham, Oven Roasted Turkey Breast, Corned Beef, Tuna Salad, Chicken Salad or BLT

Famous Club Sandwich

Triple Decker Sandwich with Honey Ham, Turkey Breast, Lettuce, Tomato and Mayonnaise

From The Grille

Chicken Quesadillas

Flour tortilla filled with Chicken, Peppers, Tomato, and Cheese.
Served with Gabby's Homemade Salsa

Grilled Hot Dog

All Beef Hot Dog on Toasted Bun served with Onion, Pickle and Relish

*Grouper Sandwich

Fried, Grilled or Blackened, served on a Kaiser Roll with Tartar Sauce

Crab Cake Sliders

Two Premium Blue Crab Cakes served with Remoulade Sauce

*Grill Room Burger

Half Pound lean Angus Beef grilled & served on a Toasted Bun with Lettuce Tomato & Onion.
Add Cheese: Choice of American, Provolone, Swiss or Cheddar
Add Bacon or Bleu Cheese

Buffalo Chicken Sandwich

Hot, Medium or Mild Served on a Toasted Bun and finished with a choice of Bleu Cheese or Ranch Dressing

BBQ Pulled Pork Sandwich

Served on a Chiabatta Roll and topped with Crunchy Slaw

Classic Reuben

Prepared New York style with Sauerkraut, Swiss cheese and topped with Thousand Island Dressing

For your convenience a service charge has been added to your check.

Additional gratuity at your discretion.

* Items available during dinner service.





Dinner Menu



Entrees served with a choice of Caesar Salad, House Salad or cup of Soup Du Jour,
and accompanied by Chef Jeff's choice of Starch and Vegetable.

Pecan Crusted Grouper

Lightly Rolled in Roasted Pecans, sautéed and finished with a Papaya Jam

Grouper Grenobloise

Sautéed and finished with Lemon Butter and Capers

Salmon

Grilled Salmon Filet finished with a Creole Honey Mustard Glaze

Crab Cakes

Sautéed Premium Blue Crab Cakes served with Mango Beurre Blanc and Tropical Fruit Salsa

Half Fried Chicken

Half fried chicken lightly breaded in Chef Jeff's secret coating

14 oz. Rib Eye

Grilled to perfection and finished either with a Mushroom Demi Glaze or a Roasted Red Pepper and Onion Balsamic Relish

Tempura Shrimp

Lightly Battered Jumbo Shrimp finished with a Mango Ketchup

Meatballs & Linguine

House made Meatballs served with a Pesto Marinara Sauce

Sesame Encrusted Sushi Grade Tuna

Encrusted with Sesame Seed and finished with a Tropical Salsa

Sides Orders

Macaroni and Cheese Casserole

Sautéed Mushrooms

Creamed Spinach

Bacon and Cheese Grits

Desserts

Crème Brulee

Chocolate Cake with Raspberry Sauce

Bananas Foster for Two

Ice Cream Sundae with Hot Fudge

Ask your server for our specialty of the day.

Beverages

Coffee, Tea, Iced Tea, Lemonade

Soft Drinks



The consumption of raw or undercooked meat, eggs, poultry and shellfish may
increase the risk of food born illness.

