



STARTERS

CRAB GRATIN 19

lump crab, sherry, boursin, cream, parmesan breadcrumbs, and crusty bread

SEARED AHI TUNA 16

seared rare, sesame crusted, pickled ginger, and thai chili sauce

PARMESAN FRIED CALAMARI 16

flash fried rings, hot banana peppers, parmesan, black pepper, and sriracha aioli

FIVE ONION FRENCH ONION 12

caramelized mix of onions slow simmered in a sherried beef broth, topped with toasted baguette, melted gruyere and gouda cheese

STEAMED SHRIMP 16

half pound of pan steamed spiced shrimp with sweet onions, served with cocktail sauce **GF**

CRISPY BURRATA 14

charred tomato sauce, herb oil, and pecorino

WINGS 17

one pound wings with honey and Old Bay, buffalo, or house hickory bbq

CHICKEN TENDERS 14

served with honey mustard

SIGNATURE SEA SALT FRIES 9

our signature salt blend with citrus and herbs

GREENS

HOUSE SALAD 7 / 13

mixed greens, garden vegetables

choice of dressing: blue cheese, ranch, honey mustard, or white balsamic vinaigrette

CLASSIC CAESAR 7 / 13

chopped romaine hearts, house caesar dressing, croutons, and grated parmesan cheese

salad add ons: chicken +6 jumbo shrimp +12

HANDHELDS

BISTRO BURGER 19

brisket, chuck, and shortrib blend, cheddar, onion ring, steak sauce, Boston Bibb lettuce, tomato, bacon jam, and brioche

CLASSIC BURGER 16

brisket, chuck, and shortrib blend, cheddar, Boston Bibb lettuce, tomato, onion, pickle, and brioche

add bacon +2 add avocado +3

PORK SANDWICH 16

braised pork, house barbeque, and coleslaw

CALIFORNIA VEGGIE BURGER 17

grilled veggie burger, avocado, tomato, Boston Bibb lettuce, onion, garlic aioli, and brioche

CRABCAKE SANDWICH 24

Boston Bibb lettuce, tomato, and Old Bay remoulade

FRENCH DIP 19

thin sliced beef, swiss cheese, caramelized sweet onion, toasted roll, sides of au jus and horseradish aioli

CHEF OFFERINGS

AVAILABLE 4 - 10PM

CANADIAN LOBSTER TAIL MKT

broiled, twelve ounce lobster tail served with drawn butter **GF**

JUMBO LUMP CRAB CAKE(S) MKT

five ounce single or twin, served with island aioli

SEAFOOD SCAMPI 35

sautéed shrimp and lump crab, roasted heirloom tomato, basil, baby spinach, lemon, and angel hair pasta

RIBEYE 44

hand-cut fourteen ounce ribeye with roasted garlic herb compound butter **GF**

8OZ FILET MIGNON 45

center-cut, house demi-glace

PORK CHOP 39

twelve ounce cowboy bone in chop, cast iron blackened with apple bourbon chutney

GRILLED ATLANTIC SALMON 27

fresh herb compound butter **GF**

THE BARN & THE BAY 39

sautéed chicken breast, jumbo lump crab cake, imperial sauce, daily vegetable and starch

BISTRO CHICKEN PASTA 30

grilled chicken, fresh mushrooms, tomato, baby spinach with garlic parmesan cream sauce over angel hair pasta

JERK CHICKEN 29

twin breasts in our house jerk marinade brushed with citrus butter **GF**