

White Wines

Sycamore Lane Chardonnay (California)
Glass 6.00 Bottle 18.00

Robert Mondavi "Private Selection"
Chardonnay (California)
Glass 7.50 Bottle 22.00

Hess Monterey Chardonnay (California)
Glass 8.50 Bottle 25.00

Sycamore Lane Pinot Grigio (California)
Glass 6.00 Bottle 18.00

Cupcake Pinot Grigio (Italy)
Glass 8.00 Bottle 23.00

Oyster Bay Sauvignon Blanc (New Zealand)
Glass 8.00 Bottle 23.00

Blue Fish Riesling (Germany)
Glass 7.50 Bottle 22.00

Covey Run Riesling (Washington State)
Glass 8.00 Bottle 23.00

Sycamore Lane White Zinfandel (California)
Glass 6.00 Bottle 18.00

Beringer White Zinfandel (California)
Glass 6.50 Bottle 20.00

Red Wines

Sycamore Lane Cabernet (California)
Glass 6.00 Bottle 18.00

Red Diamond Cabernet (Washington State)
Glass 8.00 Bottle 23.00

Sycamore Lane Merlot (California)
Glass 6.00 Bottle 18.00

Bogle Merlot (California)
Glass 7.50 Bottle 23.00

Red Truck Pinot Noir (California)
Glass 7.00 Bottle 21.00

Da Vinci Chianti (Italy)
Glass 8.00 Bottle 23.00

Black Opal Cabernet Merlot (Australia)
Glass 8.00 Bottle 23.00

Rosemount Shiraz (Australia)
Glass 7.00 Bottle 21.00

Champagne and Sparkling Wines

Freixenet Cordon Negro Brut (Spain) Split 6.50

Moët & Chandon Imperial (France) Bottle 75.00

Beer Selection

Bottled Beer

Coors Light, Heineken, Amstel Light, Miller Light, Budweiser, Bud Light, Sam Adams, Sam Adams Light, Corona, Corona Light and O'Douls Non - Alcoholic

Draft Beer

Blue Moon, Newport Storm, Bass Ale, Budweiser, Bud Light, Sam's Seasonal, Harpoon IPA and Miller Lite

Malt Beverages

Smirnoff Ice

Starters

Littlenecks on the Half Shell

(6) Ocean fresh littlenecks served chilled with fresh lemon and our signature cocktail sauce 7.95

Jumbo Shrimp Cocktail

(Sold by the piece) Jumbo size shrimp garnished with fresh lemon and cocktail sauce 2.95

Clams Casino

(6) Delicious littlenecks topped with herb butter, seasoned Ritz crumb topping and bacon 8.95

Clam Zuppa (Red or White)

(10) Littlenecks simmered in a zesty seafood broth served with garlic toast 9.95

Steamed Mussels

1 pound of flavorful mussels sautéed in a light garlic herb and butter broth served with garlic toast 8.95

Fried Calamari

Deep fried calamari rings tossed in garlic butter and white wine sauce with hot pepper rings 8.95

Stuffed Quahogs

(2) Jumbo quahogs stuffed with our famous clam stuffing 6.95

Baked Stuffed Mushrooms

(6) Seafood stuffed mushrooms, baked with white wine and garlic butter 8.95

Baked Stuffed Artichoke Hearts

(6) Large artichoke hearts stuffed with seafood stuffing and baked to perfection 8.95

Fried Mozzarella Triangles

(3) Served with marinara sauce 7.95

Tangy Chicken Wings

(10) Lightly battered wings sautéed in a garlic burgundy wine sauce with sliced hot cherry peppers 8.95

Top of the Bay Famous Clam Cakes:

Half Dozen 5.95

Full Dozen 7.95

Garden Fare

Garden Salad

Fresh garden salad served with your choice of dressing 4.95

Traditional Caesar Salad 7.95

Add Grilled Chicken 11.95

Add Grilled Shrimp (4) 18.95

Add Steak 13.95

Key West Cobb Salad

Romaine lettuce finished in a tequila lime vinaigrette with baby shrimp, avocado, bacon, tomatoes and baby corn cob 12.95

Mediterranean Salad

Mixed greens tossed in our house balsamic vinaigrette dressing with roasted red peppers, cucumbers and kalamata olives, then finished with hearts of palm and feta cheese 9.95

Spinach Salad

Fresh baby spinach blended with peaches and red onion, then tossed with pancetta, pecans and gorgonzola cheese in a warm maple vinaigrette dressing 9.95

Snail Salad

Our fresh garden salad topped with a heaping pile of marinated snail slices 9.95

Soups

New England Clam Chowder (White)
Cup 2.95 Bowl 4.95

Manhattan Clam Chowder (Red)
Cup 2.95 Bowl 4.95

Lobster Bisque
Cup 4.95 Bowl 6.95

Soup of the Day
Cup 2.75 Bowl 3.95

Sandwiches

Black Angus Burger
*An 8oz burger char-broiled to your liking,
served on a bulky roll 7.95*

Delmonico Steak Sandwich
*A 6oz Delmonico grilled to the perfect temperature served
on a torpedo roll 10.95*

Tenderloin Steak Sandwich
*A 6oz filet mignon cooked to your liking, served on a
bulky roll with lettuce, tomato and a side
of mayonaise 12.95*

Fish Sandwich
*A fresh scrod fillet lightly battered and served on a bulky
roll with lettuce and tartar sauce 8.95*

Veal Parmesan
*Breaded veal cutlet topped with marinara sauce and
mozzarella cheese served on a torpedo roll 9.95*

Lobster Roll *Priced with the tide
*A generous portion of 100% real lobster meat served on
a fresh torpedo roll*

*All Sandwiches are served with fries. Substitutions are available upon request

Grilled Chicken Caesar Wrap
*Grilled marinated chicken wrapped up in a spinach tortilla
with romaine lettuce, croutons and shredded parmesan
cheese tossed with our traditional Caesar dressing 8.95*

Buffalo Chicken Wrap
*Grilled chicken dipped in HOT buffalo sauce with
romaine lettuce and fresh tomato cooled down with bleu
cheese dressing served on a plain wrap 8.95*

Veggie Roll Up
*Grilled portabella mushrooms, zucchini & summer
squash, roasted red peppers served with baby spinach in a
tomato basil wrap finished with goat cheese 8.95*

Chicken Parmesan
*Breaded chicken cutlet topped with marinara sauce and
mozzarella cheese served on a torpedo roll 8.95*

Pasta

Fettuccine Alfredo
*Fresh egg fettuccine sautéed in a heavy cream sauce
with Romano cheese 11.95*

Pasta Primavera
*Mixed vegetables sautéed in a garlic butter and white
wine sauce served over penne 11.95*

*Add chicken or shrimp to the above entrees for an additional charge

Lobster Ravioli
*Jumbo ravioli filled with real lobster meat finished in a
lobster and pink vodka cream sauce 21.95*

Linguini Vongole
*(Red or White) Fresh clams sautéed
in a zesty clam sauce 15.95*

New England Traditions

Baked Stuffed Shrimp

(5) Jumbo shrimp stuffed with our chef's famous seafood stuffing 19.95

Scallops Nantucket

Broiled sea scallops topped with seasoned bread crumbs, Sherry wine and cheddar cheese 19.95

Baked Scrod

Today's fresh catch baked with herb butter and seasoned bread crumbs 14.95

Broiled Seafood Platter

Fresh scrod, sea scallops, stuffed shrimp, crabmeat and stuffed quahog baked in herb butter and topped with seasoned bread crumbs 24.95

*The above entrees are served with your choice of potato & vegetables OR a side of pasta

FRIED SEAFOOD DINNERS

Whole Belly Clams ****

Bay Scallops 13.95

Jumbo Shrimp 16.95

Fish and Chips 11.95

THE BAY PLATTER

A fried seafood sampler which includes:

Scrod, Bay Scallops, Whole Clams
and (2) Jumbo Shrimp 23.95

*The above entrees are served with fries and coleslaw. Substitutions are available upon request.

Land and Sea

Ocean Rib-eye Steak

A 16oz rib-eye grilled to your liking then topped with sautéed sea scallops and crabmeat in a light garlic and white wine sauce 24.95

Grilled Black Angus Sirloin

A 14oz sirloin cooked to your liking with your choice of topping – Alla Mama, Giuseppe, or a mushroom demi-glaze 19.95

Surf and Turf

A 10oz Black Angus sirloin cooked to your favorite temperature served with (3) baked stuffed shrimp 24.95

Chicken Marsala

Tender chicken breast sautéed with mushrooms in our sweet Marsala wine sauce 14.95

Filet Mignon

A 12oz center cut tenderloin grilled to your liking. Try it with a side of Béarnaise sauce or with a mushroom demi-glaze! 23.95

Veal Francaise

Veal scaloppini sautéed with a light egg batter finished in a lemon white wine and butter sauce 19.95

*The above entrees are served with your choice of potato and vegetables OR a side of pasta.

Shrimp Scampi

(5) Jumbo shrimp sautéed in a light garlic butter and white wine sauce served over your choice of rice pilaf or linguini 19.95

Chicken Parmesan

Breaded chicken cutlet topped with marinara sauce and mozzarella cheese served over your choice of pasta 14.95

Fruits of the Sea

(2) Jumbo shrimp, sea scallops, chopped clams, crabmeat, littlenecks and mussels served over linguine in a rich cream sauce OR a zesty marinara sauce 23.95

Veal Cutlet Parmesan

Tender young veal, breaded and fried then baked with marinara sauce and mozzarella cheese served over your choice of pasta 16.95

Chicken Hawaiian

Tender strips of chicken sautéed in sweet and sour sauce with fresh pineapple, baby carrots and pimentos served over rice pilaf 14.95

*****LOBSTERS*****

Steamed

Steamed with necks

Baked Stuffed

*Lobsters are priced with the tide

*Consumer Advisory Warning for Raw Foods: In compliance with the department of public health, we advise that eating raw or undercooked fish, meat, poultry, seafood or eggs poses a risk to your health