

# Bayside Grill

Lunch Served Daily 12:00pm – 3:00pm

## Starters & Salads

*Island Favorite Fish Cake Slider \$12.95*

Homemade fish cakes, brioche bun, red coleslaw with tartar sauce

*Spicy Chicken Wings \$13.50*

Spicy jerk seasoning served with fresh crudités & ranch dressing

*Flamed Citrus Fish Tacos \$15.50*

Chef's daily fish recommendation with herbs, fresh cilantro, mango with lime-mojo sauce, served cold

*Loaded Nachos \$17.95*

Home-style tortilla chips topped with homemade chili con carne, melted cheddar, jalapeños, chopped tomato, onions, sour cream & guacamole with a side of tomato salsa

*Fried Madness \$18.75 (for two)*

French fries, popcorn chicken cheese sauce, jalapeños, guacamole, sour cream with fresh coriander

*Organic Garden Greens* ✓ 

*Small \$7.50 / Large \$11.50*

Field greens, asparagus, cucumber, cherry tomatoes & Carrot shavings with champagne dressing

*Caesar Salad \$13.50*

Traditional recipe with herbed croutons, parmesan cheese & Caesar dressing

**Add jerk chicken \$4.50 Add shrimp \$6.50**

*Watermelon & Baby Arugula Salad \$13.50* ✓ 

Baby arugula & watermelon with feta cheese, mint, red onion, cucumber, golden flax seed balsamic vinaigrette

**Add jerk chicken \$4.50**

*Kale & Quinoa Bowl \$15.70* ✓ 

Handpicked kale, boiled quinoa, dried cranberries, mango, crumbled goat cheese, pine nuts with yuzu & honey vinaigrette

**Add Grilled chicken \$4.50 Add shrimp \$6.50**

*Cobb Salad \$19.50* 

Chop iceberg, cherry tomatoes, corn, avocado, red peppers, Bacon, chicken, boiled eggs, cheddar cheese homemade mustard dressing

## Entrées

*Grotto Bay Signature Blend Burger \$18.95*

8oz C.A.B burger patty with cheese served with french fries

**Add caramelized onions \$1.50 or bacon \$2.75**

*Fish & Chips \$19.00*

Beer battered fish served with tartar sauce & traditional malt vinegar

*Fishing Fa' Sandwich \$20.50*

Blackened Mahi Mahi, shredded iceberg, pickled onion, coleslaw with chipotle spread served with french fries

## Entrées Cont'd

### Turkey Sandwich \$18.95

Sliced turkey breast, smoked ham, pork bacon, sliced tomatoes, onion, iceberg lettuce & aged cheddar cheese on panini bread served with french fries

### Beyond Veggie Burger \$17.95

Brioche bun, shredded iceberg, avocado aioli, red onion & feta cheese

### Caprese Ciabatta \$18.95

Fresh mozzarella, vine ripe tomato, arugula & garlic pesto, multigrain ciabatta with garden green

### Chicken Tikka Pita Bread \$19.50

Served with cucumber, fresh tomato, coriander, lemon & mint raita

Choice of whole wheat or white pita bread

### Island Cuban \$19.00

Roast pork, pork ham, mayo, onion pickle & Swiss cheese served with french fries

### Hot Brisket \$19.50

Cuban bread, pickles, coleslaw & pepper jack cheese

### Southern style Chicken Tenders \$16.55

Served with french fries & homemade dipping sauce

### Jumbo Chili Hot Dog \$15.50

Homemade chili, cheese sauce, jalapeños & salsa served with french fries & coleslaw

### Small All-Beef Hot Dog \$8.00

Served with french fries & coleslaw

### Sandwich of the Day \$19.50


Chef's Daily inspiration

## Side Orders \$7.50

Yam fries - French fries - Onion rings - Potato wedges

## Desserts \$9.95

Chocolate Mousse Cup lemon zest, oreo cookie

Brownie Sundae with vanilla ice cream 

Coconut & strawberry parfait honey crumble 

Seasonal fruit salad passion fruit syrup 

 Vegetarian &  Gluten-Free options available

*For your convenience, 17% gratuities will be added to your bill*

*Every meal is prepared from scratch with fresh ingredients. If you, or any member in your party, have an allergy or dietary restriction, please inform your server prior to ordering and we will do our best to accommodate you.*