# BAY VOYAGE

## Lunch Menu

1st course choice of:

Seafood Chowder

Southwest Eggrolls with Chipotle Aioli

Fall Greens

spinach, arugula, honey crisp apple, gorgonzola, craisins, cucumbers, red onions, sherry vinaigrette

Stuffed Mushroom Caps

Italian sausage, fennel and pepper stuffing, marinara, drizzle roasted garlic aioli

2nd course choice of:

Shepard's Pie

Penne Bolognese

Fish and Chips

Statler Chicken

Marsala Cream Sauce, Mashed potatoes and Seasonal vegetables

Choice of House-Made Desserts

# BAY VOYAGE

# Restaurant Weeks DINNER

#### **APPETIZERS**

#### Seafood Chowder

Chef's special creations

#### Lobster & Charred Corn Fritters

Scallions, Old Bay, crispy fried, chipotle aioli

## Stuffed Mushrooms

Italian sausage, fennel and pepper stuffing, marinara, drizzle roasted garlic

## Fall Greens

Spínach, arugula, Honey Crisp apples, gorgonzola, craisins, cucumbers, red onions, sherry vinaigrette

# Quahog

stuffed with Clams, Scallops and Shrimp in tradition New England style stuffing

#### ENTREES

#### \$35 menu

#### Pan Seared Swordfish

Tomato - bacon butter, sautéed spinach, roasted fingerling potatoes,

# Scallop Cardinal

Local Scallops baked in casserole, lobster veloute, lobster meat, buttered cracker crumbs, Chef's vegetables, roasted fingerling potatoes

#### ASDA Prime NY Sirloin

Seared in a cast iron grill pan, gorgonzola butter, port wine demi-glace, sour cream mashed red bliss, Chef's vegetables

#### Pistachio Chicken

Seared Statler chicken breast brushed with Dijon topped with pistachios, finished in the oven, carrot ginger puree, roasted fingerling potatoes, shaved fennel and walnut salad

#### \$50 menu

#### ASDA Prime NY Sirloin & 4oz Native Lobster meat

Seared in a cast iron grill pan, gorgonzola butter, port wine demi-glace, sour cream mashed red bliss, Chef's vegetables

Or

# Newport Cioppino

Local Lobster, Mussels, Scallops & Swordfish in a rich seafood broth

#### **DESSERTS**

# Chocolate Won Tons

Brownie filled won tons, house caramel, whipped cream

#### Pot de Creme

Dark and milk chocolate custard, whipped cream, berries

#### Cannoli

Sweet Mascarpone cream filling