

Small Plates

CHILLED SEAFOOD TOWER

Delectable combination of ceviche, split king crab legs, jumbo shrimp, lobster tails & raw oysters, served with remoulade, cocktail sauce, horseradish & mignonette.

SERVING 2 TO 3 - 88

SERVING 4 TO 6 - 155

BACON WRAPPED SHRIMP (4, gf) 18 Jumbo shrimp wrapped in crisp smoked bacon, topped with bourbon maple glaze, served with three cheese risotto.	TUNA TARTAR TOWER (gf) 19 Rare ahi tuna, tossed in sesame oil, layered with diced cucumbers, tomatoes & seaweed, garnished with avocado and ginger, wasabi cream.
CALAMARI 16 Lightly fried & seasoned, served with a zesty marinara.	STUFFED MUSHROOM CAPS (4, gf) 16 A Golden Mast favorite, baked with brie, bacon & nuts, cranberry orange sauce.
SPINACH ARTICHOKE DIP 16 Blended with cheese, garlic & mayonnaise, baked. Served with toasted baguettes.	ESCARGOT (8) 17 Seared snails in garlic shallot butter, served sizzling, with toasted baguettes.
OYSTERS ROCKEFELLER (4, gf) 18 Baked on the shell; spinach, parmesan cheese bacon & onion, topped with hollandaise sauce.	CRAB CAKES (1) 16 - (2) 24 Moist lump crab, golden brown, mixed greens, remoulade & lemon.
BIG BANG SHRIMP 17 Sweet & spicy, Lightly fried in corn starch, tossed in a siracha -sweet chili aioli.	RUEBEN ROLLS (2) 17 Handmade, filled with corned beef, sauerkraut, thousand island, lightly fried.
	SHRIMP COCKTAIL (4, gf) 15 Fresh jumbo shrimp, with zesty sauce.

Salad & Soup

BAY FIVE SALAD (gf) 15 Mixed greens, blue cheese, grapes, candied walnuts, sliced pear, strawberries, mandarin oranges, citrus vinaigrette dressing. <i>Add Salmon, Chicken, Steak or Quinoa Cake \$6</i>	TRADITIONAL CAESAR 10 Hearts of romaine tossed in homemade Caesar dressing, grated parmesan, tomato, olives, anchovies & croutons. <i>Add Salmon, Chicken, Steak or Quinoa Cake \$6</i>
SURF SALAD (gf) 20 Grilled shrimp, baby spinach, raisins, cheddar cheese, avocado, red onions, toasted almonds, roasted red pepper, white wine vinaigrette.	HOUSE GARDEN SALAD (gf) 7 Butter lettuce with marinated carrot, red cabbage, cucumber & corn salads. Topped with red onions & tomatoes, choice of dressing.
SEASIDE TUNA SALAD (MR, gf) 20 Ahi tuna, romaine & spring mix, cucumber, red onion, cashews, tomatoes, Italian & wasabi vinaigrette.	HOUSE SPINACH SALAD (gf) 7 Baby spinach leaves, marinated sliced beet, boiled egg and red onion. House hot bacon dressing.
**SALADS SERVED WITH FRESH BREAD	SOUP DU JOUR 8 SEAFOOD CHOWDER 10 BAKED FRENCH ONION 12

DINNERS INCLUDE

Soup or salad, fresh bread & cheese pâté
Soup of the day | House garden salad | Spinach salad

STARCH CHOICES

Garlic Mashed, Baked Potato, Fries, Spaetzle, Angel Hair, Double Baked Sweet Potato

Items marked **GF** are Gluten Free. Many other items on our menu can also be prepared Gluten Free. Please ask your server.

We are not responsible for ordered or consumed raw or undercooked meats, poultry or seafood, as they may cause food-borne illness.

An automatic service charge of 20% will be added to groups of 8 or more. NO SPLIT CHECKS unless split evenly on groups 8 or more.

Entree Split - 10.00 (includes soup or salad). Prices subject to change.

Steaks & Combinations

FILET MIGNON (7oz)	40	PRIME RIB (Medium Cut - 12oz)	40
FILET MIGNON (10oz)	59	PRIME RIB (King Cut - 20oz)	57
NEW YORK STRIP (14oz)	54	FILET (7oz) & LOBSTER (8oz)	77
RIBEYE (16oz)	54	FILET (7oz) & FRIED SHRIMP (3)	53
RACK OF LAMB (Full Rack)	50		

SIDES 4

Peppercorn Shallot Sauce	Béarnaise Sauce	Horseradish Sour Cream Sauce
Sautéed Mushrooms	Steamed Asparagus with Hollandaise	6

Specialties & House Favorites

ROASTED DUCK	38	TENDERLOIN TIPS	33
Half duck, baked to perfect moist tenderness, crisp, skin, served naturally - spaetzle.		Sautéed with peppers, mushrooms & onions, flavorful sauce - spaetzle.	
WIENER SCHNITZEL	38	CHICKEN GABRIELLE	33
Tender veal, breaded and sautéed golden brown - spaetzle. A'la Holstein Topped with a golden egg \$1		Chicken medallions sautéed in almond crust, white wine beurre blanc sauce - angel hair pasta.	
GERMAN COMBINATION	39	MUSHROOM RAVIOLI	28
Platter featuring duck, beef rouladen & wiener schnitzel, red cabbage - spaetzle.		Gourmet ravioli, fresh zucchini, squash and florets, tomato basil beurre blanc.	
BEEF ROULADEN	36	QUINOA CAKES (gf)	27
Lean beef with house filling, slow roasted till tender - spaetzle.		Crispy quinoa cakes, grilled portabella and asparagus, chickpea salad, balsamic glaze.	
SAUERBRATEN	36		
Select beef prepared in specially seasoned marinade with a delicately flavored gravy, red cabbage - spaetzle.			

Seafood

SHRIMP & SCALLOPS SCAMPI	41	SALMON FILLET (8oz, gf)	35
Sea scallops & shrimp, sizzling hot, richly seasoned garlic butter - angel hair pasta.		Baked, topped with bourbon maple glaze, and crisp spinach - double baked sweet potato.	
SHRIMP POMODORO	38	CHILEAN SEA BASS (8oz)	47
Sautéed jumbo shrimp, tomato, fresh basil, light white wine garlic sauce - pappardelle pasta.		Crusted Chilean sea bass with sweet garlic soy sauce - angel hair pasta.	
FRIED SHRIMP(6)	33	SEAFOOD STUFFED ROUGHY (gf)	35
Large gulf shrimp, breaded and crisply fried - choice of starch.		Filled with crab, scallops, shrimp & herbs, topped with creole beurre blanc - choice of starch.	

LOBSTER TAILS (gf)

Cold water tails, prepared to flaky perfection - choice of starch.

2 Tails	16 oz	80
1 Tail	8 oz	45
