



## Soup / Salad

**New England Clam Chowder** 10/12

**Watermelon Gazpacho**  
honey compressed watermelon,  
basil cilantro 11/13

**Caesar Salad**  
parmesan cheese, crouton, anchovy, caesar  
dressing, romaine 16

**Fall Kale**  
baby kale, toasted almonds, fresh raspberry,  
chevre, honey raspberry vinaigrette 16

**Burrata**  
sliced tomato, mixed greens, basil balsamic  
vinaigrette 15

*To any salad add:  
Grilled Shrimp +15, Salmon +14, Chicken +12*

## Appetizers

**Nashville Hot Fried Chicken Sliders**  
buttermilk fried chicken, herb aioli, brioche,  
pickle, house hot sauce 16

**Tuna Tataki**  
sesame soy marinated Saku tuna, wakame  
salad, tobiko, wasabi aioli, pickled ginger,  
wonton crisps 18

**Mussels Dijonnaise**  
PEI mussels, fennel, tarragon, sambuca 16

**BBQ Baby Back Ribs**  
house BBQ sauce, frites 16

**Chicken Mushroom Risotto**  
Truffle honey infused chicken, mushrooms,  
spring pea, truffle butter 16.5

**Charbroiled Local Oysters**  
bacon, artichoke, bread crumbs, parmesan,  
horseradish cream 18

**Calamari**  
flash fried calamari, garlic, banana peppers,  
spicy chili sauce 17

**Lobster Mac and Cheese**  
Maine lobster, cheddar cheese sauce 19.5

**Grilled Thai Shrimp**  
bok choy, spicy peanut sauce 18

**Local Oyster on the Half Shell** market

**Buffalo Cauliflower**  
crispy cauliflower, house buffalo sauce,  
whipped blue cheese mascarpone 16

## Entrees

**Sole Francaise**  
parmesan risotto, asparagus,  
lemon beurre blanc 33

**Swordfish Au Poivre**  
peppercorn cream sauce, haricots verts, frites 38

**Salmon**  
roasted cauliflower, mushroom, fennel,  
anchovy-chili butter, asparagus puree, lemon  
zest, olive oil, basil 30

**Halibut**  
braised kale, new potatoes, fennel tomato  
broth, herbs, saffron 39

**Chicken Statler**  
truffle honey infused chicken, herb roasted  
fingerling potatoes, haricots verts, bacon jus 31

**Penne Bolognese**  
red wine meat sauce, melted mozzarella 15/23

**Pork Milanese**  
crispy pork, arugula, shaved fennel, citrus,  
shaved parmesan 27

**Filet Mignon**  
yukon gold whipped potatoes, asparagus,  
shallot balsamic demi, crispy shallots 43

## Five Bays Prime

featuring prime cuts of beef

### Prime a la carte

choice of prime sirloin or prime ribeye  
served with a trio of sauces: bordelaise,  
raspberry gastrique, peppercorn cream 50

### Prime New York Sirloin

yukon gold whipped potatoes,  
haricots verts, roasted garlic, lemon,  
sauce bordelaise 60

### Prime Rib Eye

herb roasted potatoes, asparagus,  
raspberry gastrique 59

## Burgers

### Five Bays Bistro Burger

signature house burger blend, lettuce,  
tomato, onion, bistro sauce, brioche bun,  
frites 20

*add: Blue Cheese +2, Cheddar +1, Bacon +2,  
Caramelized Onion +2, Truffle Frites +3*

### Wagyu Burger

chipotle aioli, cheddar cheese, bacon,  
fried onions, brioche bun, frites 28

## Sides

**Whipped Potatoes** 8

*add: Maine lobster +11*

**Parmesan Risotto** 9

**Truffle Frites** 9

**Haricots Verts** 9

**Mac & Cheese** 8

**Asparagus** 9

**Vegetable Fried Rice**  
with soy glaze 9