

STARTERS

FISH CAKES 19

Homemade fish cakes, coleslaw served with pineapple salsa & tartar sauce

SPICY CHICKEN WINGS 24 LOADED NACHOS 25

Accompanied with fresh crudités & ranch dressing

Choice of sauce: Sweet Thai chili, jerk seasoning or citrus mango Herbs grilled salmon, iceberg, lettuce, soy sauce & fresh coriander

GRILLED SALMON TACOS 22 🌯

Home-style tortilla chips, chili con carne, cheddar cheese sauce, sour cream, guacamole & tomato salsa

CIABATTA & FOREST MUSHROOM 20 3 5

Grilled ciabatta bread, almond, onion jam, Bermuda greens & balsamic reduction

SALADS

SUPERFOOD SALAD 29 3 5

Grilled salmon, spinach, quinoa, avocado, olive oil, lime yogurt sauce, ground golden flax seed, sunflower seeds, goji berry and edamame bean

NICOISE SALAD SM 16 LG 24 %

Handpicked mixed greens, boiled egg, seared tuna, French beans, tomatoes, boiled potatoes, Kalamata olives, anchovies & homemade dressing

CAESAR SALAD 19 🗞 📞

Romaine lettuce served with Parmesan cheese, garlic croutons, lemon wedges & homemade dressing

WATERMELON & ARUGULA SALAD 24%

Baby arugula & watermelon, candied walnuts, onion, cucumber, flax seed & balsamic vinaigrette

INSALATA CAPRESE SALAD 24 🌂

Ciliegine mozzarella, ripe tomato, kalamata olives, arugula salad & balsamic vinaigrette

Salad add-ons:

Feta cheese 4
Grilled chicken 9
Jerk chicken 9
Shrimp 10
Salmon 10

🖢 Vegetarian option available

🦥 Gluten-free option available

Our meals are prepared fresh with care, using the finest ingredients. If you or anyone in your group has allergies or dietary restrictions, please let your server know before ordering. We'll do our best to accommodate you.

For your convenience, 17% gratuity will be added to your bill



ENTRÉES

CHILI HOT DOG SM 10 LG 18

Topped with homemade chili con carne, cheese sauce, jalapeños & salsa, served with French fries

FISH & CHIPS 25

Beer battered fish with tartar sauce & traditional malt vinegar, served with French fries & coleslaw

SOUTHERN STYLE BREADED CHICKEN TENDERS 24 % &

Served with chipotle mayo & French fries

CHICKEN TERIYAKI POKE BOWL 24

Teriyaki glazed chicken, sushi rice, fresh mango, edamame bean, cucumber, avocado, coriander, carrot & homemade dressing

GROTTO BAY SIGNATURE BLEND CHEESEBURGER 24 %

80z flame grilled C.A.B. special blend beef burger, served with French fries

Add-ons:

Bacon 5 Blue cheese 3 Caramelized onion 3

AVOCADO & TOMATO SANDWICH 24 %

Vegan all the way! Avocado cream, fresh avocado, smoked cherry tomato, grilled zucchini, arugula. Served open faced on a multigrain loaf

CUBANO 25

Classic Cuban sandwich with ham, roast pork, pickles, Swiss cheese, mustard, served with French fries

BBQ BEEF BRISKET SANDWICH 27 🗞

House smoked beef brisket, baguette, onion marmalade, chipotle mayonnaise, pepper jack cheese, served with French fries

THE BAY SANDWICH 28 %

Lemon & herb flame grilled black grouper on a potato bun, coleslaw, Boston lettuce, citrus mayonnaise, mango salsa, served with French fries

VEGGIE BURGER 23 🗞

Veggie burger on a focaccia bun, Boston leaf, avocado aioli, onion, served with Bermuda greens

SANDWICH OF THE DAY 22 % &

Chef's daily inspiration

DESSERTS \$15

FRESH FRUIT SALAD 🌯 🍃

Crispy apple & spicy tamarind syrup

FROZEN AFFOGATO

Vanilla ice cream with coffee granita

CRÈME CARAMEL PUDDING

Salted coconut crumble & berries

NO-BAKE CHOCOLATE CHEESECAKE CUP

Crushed Oreo & whipped cream

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