

OFF THE BAY

catering options

appetizers

FRIED CALAMARI

spicy pomodoro, lemon & confit garlic aioli

CRISPY SHORT RIB CROQUETTES

served with spicy horseradish sauce and shaved pecorino

WINGS

citrus & Old Bay glaze, lemon & scallion

MUSSELS ARRABBIATA

Nova scotia mussels, OTB spicy pomodoro sauce, basil & parsley

TWICE BAKED POTATO

braised short rib, aged cheddar, sour cream & chive

BAY FRIES

seasoned & hand cut, served with our famous fry sauce

BACON JAM SLIDERS

aged cheddar, toasted brioche, bacon & onion jam & pickle

sides

CHARRED BROCCOLINI

with crispy garlic and pickled chilis

ROASTED TRI-COLOR CARROTS

sweet & savory herb butter

RISOTTO

creamy rice dish finished with butter & cheese

soup & salad

CAESAR SALAD

romaine lettuce, shaved pecorino, with house made croutons and caesar dressing*

BURRATA SALAD

arugula, fresh burrata, pickled red onion, lemon thyme vinaigrette & roasted beets

FRENCH ONION

garlic crostini melted swiss & gruyere

NEW ENGLAND CLAM CHOWDER

local clams, bacon lardons, cream & fresh herbs

SEAFOOD CHOWDER

tomato broth, shrimp, mussels & clams

sandwiches

SHRIMP PO'BOY

crispy cajun jumbo shrimp, tomato, lettuce & tarter sauce

OFF THE BAY STEAKHOUSE BURGER

9oz short rib & brisket blend, toasted brioche, caramelized pork belly, aged cheddar, bibb lettuce, tomato, pickle & spicy aioli

BUTTERMILK CRISPY CHICKEN SANDWICH

with lettuce, slaw and spicy mayo

entrées

THE BEST CHICKEN ON THE BLOCK

bell and evans boneless 1/2 chicken, brick roasted with a lemon white wine sauce

GRILLED SWORDFISH

8oz skin off swordfish steak, peperonata, fresh lemon

FISH & CHIPS

fresh Atlantic hake, malt vinegar, tarter & lemon

LOBSTER TAGLIATELLE

1 ¼ lb Main lobster, lemon cream sauce, blistered cherry tomato & herbs