

BAY VOYAGE RESTAURANT WEEK FALL 2017

3 COURSED \$16/PERSON

LUNCH AVAILABLE ON SATURDAY & SUNDAY ONLY

11:30 AM – 4 PM

LUNCH MENU

1ST COURSE:

Seafood Chowder

Chefs choice of locally caught seafood simmered in a New England Style Chowder

Baked Oysters

Local Oysters topped with toasted crumb and bacon stuffing
finished with béchamel

Hummus and Grilled Flat Bread

grilled non- bread House made hummus

Arugula Salad

Sweet potato encrusted goat cheese, candied walnuts, charred onion,
and house roasted pepper
Finished with a house made maple vinaigrette

Grilled Bruschetta

Grilled crostini topped with heirloom tomato and fresh herbs

ENTRÉE

Shrimp tempura Sushi Roll

Deep fried shrimp tempura, cucumber, avocado, spicy mayo and eel sauce
Served with seaweed salad

Spicy Tuna Roll

Spicy Tuna, cucumber, and spicy mayo
Served with a seaweed salad

Acorn Squash Risotto Bowl

Roasted acorn squash filled with classic risotto and seasoned shrimp

Beef Tip Shepard's Pie

Seasoned beef, traditional vegetables, mashed potato

Shrimp & Mussel Cioppino

Shrimp and Mussels sautéed in a savory tomato broth

Garlicy Mussels

Herb broth, fresh tomato, and pasta tossed with parmesan

DESSERT

New England Apple Crisp

Cast iron baked and topped with vanilla ice cream and cinnamon whipped cream

Flourless Chocolate Cake

Topped with an espresso and cracked chocolate whipped cream

**BAY VOYAGE
RESTAURANT WEEK
FALL 2017
3 COURSES \$35/PERSON
SUSHI SELECTIONS NOT AVAILABLE ON MONDAY'S
BAY VOYAGE IS CLOSED ON TUESDAY'S**

1ST COURSE:

Shrimp Tempura Sushi Roll

Deep fried shrimp tempura, cucumber, avocado, spicy mayo eel sauce

Seafood Chowder

Chefs choice of locally caught seafood simmered in a New England Style Chowder

Spicy Tuna Poke

Sashimi grade cubed tuna marinated in a sweet & spicy Asian sauce

Served over seaweed salad

Steak House Thick Cut Bacon

Served over creamy polenta and finished with a wild mushroom demi

Arugula Salad

Sweet potato encrusted goat cheese, candied walnuts, charred onion,
and house roasted pepper

Finished with a house made maple vinaigrette

ENTRÉE

Fire cracker Sushi Roll

Shrimp tempura, spicy tuna, cucumber, tuna, salmon, avocado, tempura crust

With a spicy mayo, and eel sauce

Accompanied by lobster tempura tail and seaweed salad

N.Y. Sirloin

Center cut 14oz. sirloin smothered in blue cheese butter and sautéed wild mushrooms

Served over mashed potato

Cast Iron Tenderloin

8oz. black pepper encrusted tenderloin served over sweet potato bacon hash

Finished with a peppercorn demi

Acorn Squash Risotto Bowl

Roasted acorn squash filled with classic risotto and seasoned shrimp

Seafood Cioppino

Shrimp, fluke, scallops, and mussels sautéed in a rich house made tomato broth

Georges Bank Scallops

Seared scallops served over creamy polenta, topped with Brussel sprouts, mushrooms

Shallots and bacon

DESSERT

New England Apple Crisp

Cast iron baked and topped with vanilla ice cream and cinnamon whipped cream

Flourless Chocolate Cake

Topped with an espresso and cracked chocolate whipped cream