

# **BAY VOYAGE RESTAURANT WEEK FALL 2017**

## **3 COURSED \$16/PERSON**

**LUNCH AVAILABLE ON SATURDAY & SUNDAY ONLY**

**11:30 AM – 4 PM**

### **LUNCH MENU**

#### **1<sup>ST</sup> 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 served with ad

##### **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**

**1<sup>ST</sup> 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

