



THE BAY

LOPEZ ISLAND

SOUPS, SALADS AND APPETIZERS

Stone Fired Pizzas

*Four cheese \$11.50*

*Pepperoni and sausage \$12.50*

*Pesto and sausage with fontina and caramelized red onion \$12*

Clam Chowder \$7/\$10

Soup of the Day \$7/\$10

Lopez Arugula Salad \$9

*Reggiano parmesan, marcona almonds, lemon, olive oil*

Caesar Salad\* \$9.50

*Classic Caesar dressing, reggiano parmesan, housemade croutons*

Gorgonzola and Hazelnut Salad \$10

*Romaine, radicchio, shallots, scallions, basil vinaigrette*

Add grilled chicken breast for \$3.50 or 3 large gulf prawns for \$12

ENTREES

The Bay B.L.T. \$12

*Gorgonzola mayo, seasonal mixed greens*

Grilled Ham and Gruyere \$13

*Caramelized onion, grain mustard with seasonal mixed greens*

Shiitake Sage Sausage \$12.50

*Link Lab sausage featuring Jones Family Farm pork, pickled fennel, honey grain mustard and mixed greens*

Sweet Grass Farm Kobe Beef Cheeseburger \$15

*Served with seasonal mixed greens, add bacon \$2.00*

Roasted Chicken Linguine \$15

*Roasted garlic balsamic cream, goat cheese, broccoli and pine nuts*

Truffled Mac and Cheese \$14

*Gruyere, reggiano parmesan, black truffle oil, add bacon \$2.50*

Shoal Bay Clams and Chorizo \$14

*Fennel, white wine, tarragon*

Pepper Crusted Ahi Tuna \$17

*Seared rare, served with soy ginger reduction, wasabi and mixed greens*

Dungeness Crab Cakes\* \$19

*Parmesan artichoke risotto cakes, lemon caper remoulade, vegetable of the day*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness