

Starters

Bacon Bleu Chips 14 GF

house made potato chips, bleu cheese, truffle oil, balsamic glaze, chopped applewood smoked bacon, fresh chives

Chicken Wings 1lb 16 / 2lb 30

served with carrots & celery, ranch or blue cheese sauces: buffalo, bourbon BBQ, bayfront style, habanero crunch, carolina gold. split orders 2 / all flats or drums 2

Artichoke Spinach Dip 15

toasted naan bread
gluten free toast points for 3

Pub Pretzels 14

four large pretzels, creamy cheese sauce, jalapeno yellow mustard

Quesadilla 10

blended cheddar jack cheese, pico de gallo, EYC pub sauce. sour cream and salsa on side

Add shrimp or braised chicken 6

Flash Fried Calamari 18 GF/DF

hand breaded rings and tentacles, boom boom sauce

Cannonball Shrimp 16 GF/DF

tempura battered and flash fried shrimp, tossed in habanero mango glaze

Shrimp Cocktail 16 GF/DF

five shrimp, cocktail sauce, lemon wedges

Bacon Wrapped Scallops 20 GF/DF

four jumbo scallops, applewood smoked bacon, bourbon maple aioli

Soups 6

Soup of the Day / Clam Chowder / French Onion

Salads

Dressings: balsamic vinaigrette, citrus vinaigrette, italian, buttermilk ranch, caesar, french, bleu cheese, thousand island, oil & vinegar.

Caesar 11

romaine heart, italian cheese blend, croutons, balsamic reduction, caesar dressing

House Salad 12

mixed lettuce medley, grape tomatoes, cucumbers, shredded carrots, black olives, pepperoncini, red onion, brown butter croutons

Add cheese fries 2

Bayfront Spring Salad 14 GF

arugula and spinach wrapped in cucumber with fresh strawberries, blackberries, toasted almonds, hemp heart, and blood orange vinaigrette

EYC Club Salad 15 GF

lettuce medley, grape tomatoes, bacon, ham, turkey bleu cheese crumbles, blended cheddar jack cheese, hard-boiled egg, banana peppers

add one of the following proteins-

chicken breast 4oz. 6

salmon 4oz. 9

steak 6oz. 9

shrimp 9

Mains

Entrees come with EYC house salad, side caesar or soup

NY Strip Steak* 10oz 36 GF

hand cut strip steak, char grilled, baked potato, garlic green beans and topped with drunken sailor butter

Filet* 8oz 40 GF

char grilled angus filet served with garlic whipped potatoes, grilled asparagus and topped with burgundy demi-glaze

Rosemary Dijon Chicken 28 GF

8oz chicken breast, rosemary dijon mornay, garlic whipped potato, sauteed vegetable blend

Chicken Marsala 30

8 oz chicken breast, pan marsala, porcini mushroom dumplings and garlic green beans

Blackened Salmon Piccata 28 GF

8oz filet of salmon blackened, lemon caper picatta sauce, served with ancient grain blend and grilled asparagus

Lake Erie Perch Dinner 8oz 28 GF

lightly breaded in rice flour and pan fried, whipped garlic potatoes, coleslaw, lemon wedges.
Yes, it's Lake Erie Perch!

Scallops and Risotto 34 GF

five pan-seared scallops over parmesan risotto, balsamic glaze and grilled asparagus

Vegan & Gluten Free Specials

Power Bowl 18

fresh quinoa tabbouleh with hemp heart, grilled pepper, red onion, cherry tomato, falafel skewers and greek dressing

Chorizo Tacos 16

grain blend with chorizo, pico, lettuce and avocado aioli

Pesto Primavera 20

lentil penne pasta, bell peppers, garlic, summer squash, white wine, house made basil pesto, and balsamic glaze

Brick Oven Pizza

Aquarama

house made basil pesto, ricotta, mozzarella cheese, roasted grape tomato, fresh basil, balsamic glaze
8" \$12 / 8" GF \$15

Chicken Bacon Ranch

cheddar cheese sauce, shredded jack cheese, crispy chicken, crumbled bacon, buttermilk ranch
8" \$13 / 8" GF \$16

Classic Pepperoni

house made pizza sauce, mozzarella, pepperoni
8" \$10 / 8" GF \$12

Classic Cheese

house made pizza sauce, mozzarella
8" \$9 / 8" GF \$11

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

Burgers 16

All burgers served on a brioche bun with lettuce, tomato onion, dill pickle spear and your choice of one side

All can be made with GF bun 3

BAYonator*

brisket blend burger patty, cooked to your liking, applewood smoked bacon, cheddar cheese and EYC pub sauce

Blackened Boursin*

brisket blend burger patty, cooked to your liking, blackened seasoning, boursin cheese, mushrooms and caramelized onions with balsamic glaze

Lake Erie Perch

lightly breaded in rice flour and flash fried, tartar sauce on the side. *Yes, it's Lake Erie Perch!*

Turkey

turkey patty, avocado aioli, pepperjack cheese

Chicken

lemongrass brined and herb marinated chicken, grilled or fried, topped with house pub sauce

Artichoke Truffle

grilled artichoke hearts, roasted garlic, spinach, and mozzarella patty topped with sauteed mushrooms onions, provolone and truffle aioli

Sandwiches 15

All served with a dill pickle and your choice of one side

All can be made with GF bread 3

Classic Reuben Panini

thinly sliced corned beef, sauerkraut, swiss, rye bread, thousand island dressing

Ox Roast Panini

shaved beef, caramelized onions, sauteed mushrooms, provolone, creamy horseradish, focaccia bread

Tuna Salad Sandwich

american, swiss, toasted or untoasted rye bread

Triple-Decker Club

ham, turkey, american, swiss, lettuce, tomato, mayonnaise, bacon, toasted or untoasted white bread

Sandwich & Burger Sides

Crispy French Fries

Sweet Potato Fries with Bourbon Maple Aioli

Onion Rings with Boom Boom

House Made Potato Chips

Coleslaw

Fruit Salad

Substitute Soup, EYC House Salad or Side Caesar for 3

Bay Sides

a la carte 4

Starch

Garlic Whipped Potatoes

Parmesan Risotto

Ancient Grain and Kale Blend

Baked Potato

Vegetables

Grilled Asparagus

Garlic Green Beans

Sauteed Vegetable Blend



Our culinary team is happy to accommodate dietary restrictions. Many items can be prepared gluten free (GF) and/or dairy free (DF).



Leave Room for Dessert! 10

Peach Crème Brulé GF

3-layer Chocolate Cake
with Vanilla Ice Cream

Carrot Cake GF/DF

Hand-Scooped Milkshakes

Vanilla, Chocolate or Strawberry 6

Oreo, Reese's, or Cookie Dough 8

Beverages 3.00

Soft Drinks Cans

Fountain Soda

Iced Tea

Raspberry Iced Tea

Lemonade

Coffee

Hot Tea

Hot Chocolate

Juice: oj, apple, cranberry, pineapple, tomato, v8, clamato

Milk: 2% or chocolate

Ask your Server about our
Specialty Cocktail &
Mocktail Menu!



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