

FIVE BAYS BISTRO

• MENU •

SOUPS & SALADS

New England Clam Chowder 6/8

Chilled Gazpacho

lump crab, chive oil 7/9

Caesar Salad parmesan, croutons, anchovies 11

Heirloom Tomato fresh mozzarella, field greens, vidalia onion relish, basil balsamic vinaigrette 13

Baby Arugula roasted onion, goat cheese, English cucumber, grape tomato, lemon herb dressing 11

To any salad: +Grilled Chicken 6 **+ Salmon** 12
+ Shrimp 11 **+ Swordfish** 12

RAW BAR

Jumbo Shrimp \$3.75 ea.

Chatham Littlenecks \$2 ea.

Chilled Local Oysters \$3.50 ea.

Chilled Lobster Tail (market)
house made cocktail sauce, lemon,
nightly mignonette, fresh horseradish

Wianno Sampler

2 oysters / 2 littlenecks / 2 shrimp 17

Oysterville Vodka Shooters (daily preparation)

APPETIZERS

Maine Lobster Sliders

lemon, herb aioli, butter lettuce, brioche 18

Baja Fish Tacos

picante napa cabbage slaw,
sweet cilantro aioli 14

Buffalo Cauliflower

crispy cauliflower, house buffalo sauce,
whipped bleu cheese mascarpone 12

Calamari

flash fried Point Judith calamari,
garlic, banana peppers, parsley,
spicy chili sauce 14

Lobster Mac and Cheese

Maine lobster, cheddar cheese sauce 16

Grilled Thai Shrimp

bok choy, spicy peanut sauce 16

Chicken Risotto

sundried tomato, spinach,
parmesan cheese 13

House Made Seafood Ravioli

lemon garlic sauce, sundried tomato,
fresh basil 14

Tuna Tataki

seared yellow fin tuna, wasabi cream,
wonton chip, honey soy drizzle 13

Baby Back Ribs

barbecue sauce, pommes frites 14

MAINS

Sole Francaise

parmesan risotto, asparagus, lemon caper
buerre blanc 27

Salmon

vegetable fried rice, honey-soy glaze 28

Grilled Swordfish

roasted shallot citrus compound butter, summer succotash-
bacon, white beans, tomato & grilled corn 28

Pan Seared Halibut

smoked tomato & mango jam, broccolini, parmesan risotto 30

BBQ Chicken Statler

smashed cheddar potato, asparagus,
watermelon and avocado salad 26

Pork Porterhouse

baby bliss smashed potato, fire roasted pepper, spinach,
raspberry caramel gastrique 27

Ribeye Au Poivre

white truffle frites, asparagus, whiskey mustard demi 33

Gorgonzola Encrusted Filet Mignon

baby bliss smashed potato, grilled summer vegetable,
red wine demi 36

Penne Bolognese

red wine meat sauce, melted mozzarella 19/11

Wagyu Burger

smoked bacon, caramelized onion, colby jack,
red pepper aioli 19

SIDES

Mac & Cheese 7 | **Vegetable Fried Rice** 7 | **Grilled Summer Vegetable** 7

Parmesan Risotto 6 | **White Truffle Frites** 8 | **Lobster Mashed Potatoes** 14

DESSERTS

Passion Fruit Tiramisu ladyfingers, espresso rum, mascarpone, caramelized pineapple 10

Toasted Coconut Crème Brûlée 8 | **Strawberry Rhubarb & Cheese Tart** brown sugar streusel 8

Chocolate Mousse Bomb fresh berries, whipped cream 10 | **Baked Chocolate Chip Cookie** à la mode 6

*Consumption of raw or undercooked meat, poultry, fish or eggs may increase risk of food borne illness.
*Before placing your order please inform your server of any food allergies in your party.