

# FIVE BAYS BISTRO

• MENU •

## SOUPS & SALADS

### French Onion Soup

house crouton, Swiss gratinée 8

### Harvest Bisque

 maple crème fraîche 8

**Spinach Salad** caramelized apple, dried cranberry, bleu cheese crumble, maple pecan dressing 9

**Roasted Beet Salad** arugula, pickled red onion, goat cheese, white balsamic vinaigrette 11

**Iceberg Wedge** smoked applewood bacon, roasted tomato, crumbled bleu cheese 9

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

## Off Season Specials

### Happy Hour 1/2 Price Apps

Monday thru Friday 5-6 p.m.



### Prix Fixe Menu

Three Courses. Sunday thru Thursday  
for \$29

## APPETIZERS

### Chilled Local Oysters

house made cocktail sauce, lemon, mignonette, fresh horseradish  
*Market*

### Baked Oysters Casino

 15

### 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

### Salmon Carbonara

bacon, sweet peas, fettuccine 12

### Grilled Thai Shrimp

bok choy, spicy peanut sauce 16

### Chicken Risotto

sundried tomato, spinach, parmesan cheese 13

### 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 beurre blanc 27

### Salmon

vegetable fried rice, honey-soy glaze 28

### Seafood Scampi

fresh angel hair, sun dried tomato, spinach, lemon white wine sauce 22

### Chicken Statler

corn bread chorizo stuffing, jus lie, asparagus 26

### Grilled 12 oz Pork Chop

caramelized apple polenta, roasted cauliflower, local cider glaze 27

### Braised Short Rib

baby bliss potato, roasted root vegetable, pan jus, fried onion 27

### Ribeye Au Poivre

white truffle frites, asparagus, whiskey mustard demi 33

### Filet Mignon

lyonnaise potato, sauteed spinach, port demi 36

### BBQ Wagyu Burger

crispy onion, Swiss 19

### Penne Bolognese

red wine meat sauce, melted mozzarella 19/11

## SIDES

**Mac & Cheese** 7 | **Vegetable Fried Rice** 7 | **Roasted Root Vegetable** 6  
**Parmesan Risotto** 6 | **White Truffle Frites** 8 | **Lobster Mashed Potatoes** 14

## DESSERTS

**Chocolate Crème Brûlée** candied hazelnuts 8

**Apple Almond Blueberry Tart** crème anglaise 9 | **Baked Chocolate Chip Cookie** à la mode 7

**Pumpkin Bread Pudding** cranberry gastrique 8 | **Carrot Coconut Pineapple Cake** caramel sauce 8

\*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.



OSTERVILLE