

Wine List

White Wines

(glass/bottle)

Rosé/Moscato/Pinot Grigio/Sparkling Wine

Kendall-Jackson, Vintner's Reserve Rosé	California	\$10/\$30
Light raspberry and white peach flavors give an inviting freshness to this medium-bodied, well-balanced wine. It tastes clean, light and lively.		
Castello Del Poggio, Provincia Di Pavia Moscato	Italy	\$8/\$24
Fragrant and peach, then honey and white flower. Light with an agile and elegant structure.		
Clos du Bois, Pinot Grigio	California	\$8/\$24
Fresh, crisp citrus aromas and flavors of zesty grapefruit and lime are complimented with fresh melon and green apple.		
Jermann, Pinot Grigio	Italy	\$14/\$42
Intense aroma that is full and fruity, with excellent persistence. Its taste is dry, velvety and lasting.		
Campo Viejo, Cava Reserva Brut	Spain	\$10/\$30
Powerful aromas of fruit with hints of yeast. Pleasant palate with sweet spots and final reminders of apple.		
Mumm Napa, Brut Prestige Méthode Traditionelle Napa Valley (NV)	California	\$16/\$48
Features fine bright citrus, red apple, stone fruit and creamy vanilla aromas, with hints of toast, honey and gingerbread spice.		

Chardonnay

Joel Gott, Unoaked Chardonnay	California	\$8/\$24
Honeydew melon, green apple, nectarine and mandarin with honeysuckle, followed by crisp minerality and a hint of spice.		
La Crema, Chardonnay	California	\$12/\$36
Broad, juicy and balanced. Find vanilla and yellow plum and flavors of apple and sweet spice.		
Frank Family Vineyards, Chardonnay Carneros (2021)	California	\$87
Light straw in the glass with aromas of toasted brioche, baking spices, and candied lemon rind. Full-bodied and creamy yet balanced by its lively acidity, with nuanced flavors of yellow apple, lemon curd, baked pear, melon, and subtle hints of oak toast.		
Cakebread Cellars, Chardonnay Napa Valley (2022)	California	\$100
Opens with ripe green and golden apple, accented by white peach and light oak. This golden wine is silky with flavors of apple, citrus and pear balanced by refreshing acidity. The long finish is clean, with hints of minerality, vanilla, and lemon.		
Protégé Wines, Chardonnay Napa Valley (2020)	California	\$120
Opens with dried flowers, lemon zest and wet stone leading into a long finish with racy acidity full of mineral-driven nuances. This wine has great color with an elegant body with well-integrated minerality, fruit flavors, balanced acidity and a full body.		

Sauvignon Blanc

Stoneleigh Marlborough Sauvignon Blanc

New Zealand

\$9/27

Vibrant and punchy aromatics of grapefruit, white peach and passionfruit with a scattering of tropical stone fruits.

Honig Napa Vally Sauvignon Blanc

California

\$12/\$36

Jasmine and citrus notes that range from grapefruit to lemongrass and kafir lime, delicately nuanced by tropical notes.

Orin Swift, Sauvignon Blanc Blank Stare Russian River Valley (2022)

California

\$24/\$70

The wine pops with lime zest, gooseberries, ripe passionfruit, fresh cut grass and lemon bars. On entry, the acidity constrains the voluptuousness; crispy green apples and the faintest hint of fresh sage abound. The finish is ripe kiwi and limoncello.

Cakebread Cellars, Sauvignon Blanc Napa Valley (2022)

California

\$25/\$72

Vivid tropical aromas of white flowers, ripe melon, and sweet citrus. The citrus and tropical characters extend onto the palate with ripe guava and crisp pink grapefruit, balanced by bright acidity and accented by a flinty vein of minerality.

Red Wines

(glass/bottle)

Merlot/Pinot Noir/Malbec/Zinfandel

Benzinger Merlot

California

\$9/\$27

Flavors of red cherry, plum, blueberry pepper and toast. Well integrated tannins give the wine a soft, textured mouthfeel.

Imagery Pinot Noir

California

\$9/\$27

Balanced and smooth, with notes of jammy strawberry, cherry and boysenberry enriched by well-integrated oak rich and complexes with soft tannins and a long-delayed finish.

Decoy Pinot Noir

California

\$14/\$42

Generous ripe berry flavors are framed by bright, balanced acidity and refined tannins that carry the wine to a long, silky finish.

Montes Alpha, Malbec

Chile

\$12/\$36

Fresh character with fragrances of wildflowers and violets. Sweet spices such as anise over a back of vanilla and jam.

Saldo, Zinfandel

California

\$14/\$42

Bold aromas of black licorice, black pepper, cherry, and baking spice. The palate is smooth with a hint of chocolate and soft velvety tannins.

Terra d'Oro, 135 Year Old Vine Zinfandel Deaver Vineyard (2021)

California

\$24/\$72

A deep garnet color with lifted aromas of dark fruit, clove and spicy oak. Focused with crisp and juicy layers of ripe blackberry, spicy plum and soft chewy tannins.

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Cabernet Sauvignon

Chloe, Cabernet Sauvignon	California	\$8/\$24
Luscious flavors of black cherry, ripe plum, and dark chocolate, followed by delicate notes of roasted coffee and cinnamon bark.		
Joel Gott, 815	California	\$12/\$36
Aromas of black cherries and blackberries with velvety tannins on the mid-palate and notes of vanilla on the long textured finish.		
Kendall Jackson, Vintner's Reserve	California	\$14/\$42
Aromas of lush, bright blackberry and cassis. Notes of cedar, vanilla and a hint of mocha linger on the mouth.		
Beringer Vineyards, Cabernet Sauvignon Estates Selection Knights Valley (2020)	Cal.	\$25/\$75
Dark violet with garnet tones, ripe black cherry and boysenberry, with touches of tea leaf, lavender, and fresh sage. Bright and lively, showing flavors of black currant, blackberries, and crème de cassis cordial, notes of cinnamon, vanilla and allspice.		
Kith & Kin, Cabernet Sauvignon Napa Valley (2021)	California	\$100
Bursting with bright aromatics of cassis and crushed raspberry, with an earthy hint of dried sage and clove. Acid and tannin on the front palate with notes of blackberry and violet with a touch of cocoa on the mid-palate, leading to a long, rich finish.		
Frank Family Vineyards, Cabernet Sauvignon Napa Valley (2021)	California	\$130
A beautiful wine from a near-perfect vintage, this robust Cabernet Sauvignon shows balance and complexity - a blend of dark berry, forest, clove, and nutmeg. The tannins and French oak are well integrated on the palate and elegant from start to finish.		
Groth, Oakville Cabernet Sauvignon (2020)	California	\$150
Layered aromatics of black raspberry, blueberry cream pie, and brioche underscored with black spice, anise and wet stone. The palate opens with red currant and tart cherry, interplaying with melted tannins, an underpinning of graphite and dusty.		

Red Blends

19 Crimes, The Uprising	Australia	\$8/\$24
Full and round, with a mocha and spice sweetness giving a rich and round mouth feel. Subtle flavors of brown sugar and cinnamon, with a plush finish filled with jammy blackberry and raspberry.		
Finca Allende	Spain	\$20/\$60
<i>Viura, Malvasia, and Tempranillo grapes.</i> Fruit sensations (blackberries, blueberries, black fruits) dominate the perfectly integrated tones conveyed by aging in wood barrels that provide sensations of cedar and tobacco.		
The Prisoner Wine Company, The Prisoner	California	\$90
Bright aromas of ripe raspberry, vanilla and coconut give way to flavors of fresh and dried blackberry, pomegranate, and vanilla.		
Darioush, Caravan Red Blend Napa Valley (2020)	California	\$120
A refreshing lift of red fruits welcomes a first sip that is framed by a smooth medley of red plum, raspberry, red licorice, and saffron. The soulful fruit core is mixed with savory notes of bay leaf, green tea, and cinnamon stick, wrapped in milk chocolate.		
Orin Swift, Papillon Red Napa Valley (2021)	California	\$180
An unmistakable dark crimson, a flash of neon purple and a ruby rim. It opens with aromatics of boysenberry jam, violets, chocolate covered blueberry, hints of Cara Cara rind, graphite and brioche. The entry and mid-palate are bright throughout with cassis, blackberry and baking spices. An enduring finish bows out the wine.		

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Small Plates

Our Small Plates are perfect for sharing before dinner while enjoying a glass of wine or as an enhancement during dinner to make your meal memorable.

Order several plates and add side dishes and make them a meal for the whole table.

Vegetarian Small Plates

French Fries	\$11	Garlic, parmesan cheese and our own secret spice mix.
Onion Rings	\$12	Beer battered onion rings stacked and served with a spicy aioli.
Fried Mushrooms	\$11	Sliced Cremini mushrooms hand battered to order.
Shiro Wot	\$12	A spicy Ethiopian dip made with chickpea flour and Berbere spices. Served with pita bread. This is special. Try it!!

Meat Small Plates

Lamb Chops	\$30	~8 oz of Cajon seasoned grilled lamb lollipops served with half of a potato filled with ranch dressing.
Filet Medallion	\$25	A medallion served with garlic mashed and a roasted pepper purée.
Frog Legs	\$25	Frog legs dipped in our own seasoned flour and deep fried.
Braised Short Ribs	\$25	Tender short ribs served with a house sauce and bread.
St. Louis Ribs	\$15	A finger-licking treat. Chef makes these in our backyard. Served with a sample of his baked beans, too.
Rib Tips	\$10	A generous portion of tasty St. Louis style rib tips.

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Seafood Small Plates

Tuna Crudo or Smoked Salmon with Caviar	\$32	An expression of Chef's soul. A delicate portrait made with tuna or salmon, caviar and whatever moves him at the moment. Art and taste merged.
Lobster Mac and Cheese	\$25	If you are having mac and cheese, lobster should be along for the ride.
Seared Sea Scallops	\$25	Sea scallops seared rare and served on scallop shells with a cheese cream sauce.
Ahi Tuna Poké	\$22	Ahi tuna marinated in a soy-based sauce and served on a bed of cucumbers with tri-colored tortilla chips. A Hawaiian classic.
Oysters Rockefeller	\$20	Grilled oysters filled with our house made sauce with bacon, and spinach, then topped with parmesan.
Seared Ahi	\$20	Blackened ahi tuna seared rare. Served with wasabi, ginger and soy sauce.
Shrimp in Garlic Butter Sauce	\$18	Shrimp sliced in half to form cups for the creamy, shrimp garlic butter sauce. Served with bread.
Steamed Crab Cluster	\$18	A cluster of snow crab legs served with butter.
Garlic Steamed Mussels	\$18	Made with our own house lobster broth, garlic and Chef's own spices. Served with grilled toasted bread.
Spanish Grilled Shrimp	\$16	Olive oil, garlic, salt and hot red pepper. (<i>Gambas a la Plancha</i>)
Shrimp Cake	\$14	Served with a drizzling of Hoisin sauce and spicy aioli.

Sliced bread for more dipping - \$2 Grilled toast - \$3 Additional sauces - \$1

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Salads

Side Salad **\$7**

Spring mix salad with carrots, cucumbers and tomatoes. Choice of dressing.

Entrée Salad **\$16**

Large Spring mix salad with carrots, cucumbers, tomatoes, cheese, ham and hard-boiled egg. **Add Chicken** -\$6. **Add Shrimp** - \$8

Dressings: Ranch, Blue Cheese, Poppy Seed, French, Italian Vinaigrette, 1000 Island, and Balsamic Vinegar and Olive Oil

Soups

Cioppino **\$25** – bowl Tuna, shrimp and mussels in a tomato lobster broth.

Clam Chowder **\$14** – bowl **\$10** – cup Creamy and swimming with clams, potatoes, carrots and onions.

French Onion **\$14** – crock Sweet onions in a beef broth covered with house- made croutons, provolone cheese and baked until toasted brown.

House Specialties

Yang Chow Fried Rice **\$22**

A generous portion of fried rice seasoned with a dry seasoning (no soy sauce) that imparts a very unique flavor. Includes onion, green onion, mushrooms, carrots, peas, and eggs. *No substitutions. Please note that our chicken is marinated in soy and therefore dark.*

Add Chicken or Beef -\$6. **Add Roasted Pork or Shrimp** - \$8

Shrimp and Grits **\$30**

Cheesy grits with blackened shrimp and topped with our own Cajon sausage/bacon gravy makes this Southern treat pop off the plate and melt in your mouth.

Kobe Beef Bay Burger **\$22**

8 oz Kobe beef patty on a brioche bun with lettuce, tomato, pickle and onion with choice of cheese included if desired. **Add Bacon** - \$2.

Penne in Alfredo Sauce **\$25**

Penne tossed in our own house-made Alfredo sauce, broccoli and mushrooms.

Add Chicken -\$8. **Add Shrimp (6)**- \$10

Main Course Selections

Meat Proteins

All cuts are Angus Beef.

Filet	\$45	An 8 oz Center Cut beef tenderloin, the most tender cut.
Porterhouse	\$62	This 20 oz bone-in premium cut combines a filet and a NY strip steak.
Bone-in Rib-Eye	\$57	A 16 oz cut, this is considered by many to be the kings of steaks.
Pork Chop	\$35	A 16 oz juicy bone-in pork belly chop served with apple chutney.
Roasted Chicken	\$20	One half of a roasted chicken seasoned with savory herbs.

Seafood Proteins

Freshwater Fish

Yellow Perch	\$35	Lake Erie's finest, battered in our seasoned corn flour and deep fried.
Walleye	\$30	A Lake Erie staple. Served grilled, blackened or fried.
Catfish	\$20	Farmed catfish that is light in flavor. Served fried, grilled or blackened.

Saltwater Fish

Salmon	\$28	Grilled gently with dill butter and served with house made <i>pico de gallo</i> .
Grouper	\$28	Prepared blackened and served with a seasoned lobster broth dip.
Halibut	\$45	Grilled then pan buttered and served on a bed of sautéed spinach.

Shellfish

Shrimp	\$20	Ten large shrimp grilled, blackened or fried in seasoned corn flour.
Sea Scallops	\$32	Four sea scallops seared rare and served with a roasted pepper sauce.
Live Lobster	Mkt	A ~1 ½ pound live lobster steamed and served with butter.

Side Dishes

Baked Potato	\$7	Twice Baked Potato	\$10	Whipped Garlic Potatoes	\$8
Mac and Cheese	\$10	Onion Rings	\$8	BBQ Baked Beans (has meat)	\$8
Grilled Asparagus	\$8	Grilled Broccoli	\$7	Green Beans	\$7

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Beer

Draft Beer Hi-Wire Lager (North Carolina) - \$8 Maine Lunch IPA (Maine) - \$9.50
Two rotating taps (ask your server) – Mkt

\$4 Bottled Beer Bud Light, Budweiser, Miller Lite, Coors Light, Busch Light, Michelob Ultra, Pabst Blue Ribbon, Stella Artois, Yuengling, Heineken, Heineken 0.0, Blue Moon, Corona Light, Modelo Negra, Labatt Blue, Guinness Draught Stout, Guinness Extra Stout

\$6 Bottled/Canned Craft Beer North High Lager, North High Honey Wheat, OK Karen Pilsner, Narragansett Del's Shandy, Einstock Olgerd White Ale, Weihenstephaner Hefeweizen, Short's Soft Parade Fruit Ale, 420 Sweetwater Pale Ale, Commodore Perry IPA, Bell's Two Hearted IPA, Masthead IPA, Dogfish Head 60 Minute IPA, Voodoo Ranger Imperial IPA, Alesmith Nutbrown Ale.

\$8 Bottled/Canned Craft Beer Dragon's Milk Bourbon Barrel Aged Stout (11% Alc.), Founder's KBS Barrel Imperial Stout (12%)

Ciders/Seltzers \$6

Downeast Apple Cider, Black Widow Blackberry Cider, Ace Perry Pear Cider, Ace Guava Cider, High Noon

Specialty Craft Cocktails

Mimosa **\$10**

Campo Viejo Brut from Spain with orange, cranberry or pineapple juice *Hola, Sol!*

Buy a bottle for \$30 (6 glasses) and get the juice for free!

Bloody Mary **\$14**

We use locally made Shipwrecked Bloody Mary Mix to start, Ohio vodka to finish you, and brimming with veggies.

Margarita **\$12**

Jose Cuervo Plata, Cointreau, blue agave nectar and lime juice. Up-grade to Patrone Silver for \$8 more.

Dark and Stormy **\$12**

Black rum floating on ginger beer and lime juice. Make it a double for \$7 more and really scare Mom.

Chocolate Martini **\$14**

Vanilla vodka, Irish cream, Kahlua, and crème de cacao. Whipped cream and a cherry on top.

Lemon Drop Martini **\$14**

Limoncello, Cointreau, lemon juice, simple sugar and ice. A light drink for a sunny afternoon by the bay.

Bay Bell Smoked Old Fashion **\$16**

Sandusky's own Seekers Bourbon, simple syrup, bitters and real smoke. No mirrors!

The Colorado **\$14**

Vodka, Kahlua, Irish cream with coke. Whipped cream on top. Kind of like mountains - after three of these.

We have a full bar stocked with many of the most popular liquors as well as several elegant Scotches, whiskeys, and tequilas. Ask your server for assistance.

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