

# BAYSHORE CLUB

B A R & G R I L L

## Small Plates

### Smoked Wahoo Fish Dip

cherry wood smoked & whipped wahoo + mahi mahi, fancy carrots, celery sticks, shrimp crackers & pickles

### Crispy Calamari

buttermilk fried with spicy tomato garlic sauce & lemon aioli

### Atlanticville Fried Oysters (half dozen)

house made chorizo, saffron mayo, sauteed spinach & crispy oysters

### Island Conch Fritters

turks n' caicos spiced fritters, lime aioli + cilantro

### Chicken Wings

spicy butter tossed, baby celery leaves & carrot noodles

### Crab Krab Causa

chilled crab salad, purple & yellow peruvian spicy mash potato with avocado

### Tempura Shrimp

coconut lime sauce, cilantro & cashew salad

## Raw Bar

### Chilled Oysters (half dozen)

champagne mignonnette, cocktail sauce, saltine crackers

### Shrimp Cocktail (half dozen)

roasted tomato cocktail sauce, fresh horseradish & lemon

### Salmon Cones

salmon tartare, sambal aioli, whipped avocado & baby greens in a crunchy cone

### Tuna Tartare

sticky & crunch coconut rice cakes with sesame yuzu & sticky soy

### Local Catch Ceviche

purple potato, peruvian choclo corn, coconut lime broth & basil oil

## To Share

### The Cocktail Cooler

2 dozen local blue crab cocktail claws  
2 dozen local red royal shrimp  
house made cocktail sauce Bay Shore Club secret sauce

### Bayshore Club Seafood Tower

6 chilled oysters, 6 Key west pink shrimp, dozen crab cocktails, tuna tartare and plantain chips

## Salads

### Crunchy Asian Chicken Salad

crisp napa cabbage, crunchy noodles, peanut miso dressing, sugar snap peas, curley carrot, lime roasted chicken

### Wedge Salad "North Florida Style"

chilled ice burge lettuce, cheddar cheese, potato chips, heirloom tomatoes, maple bacon and a lot of ranch

### Bay Shore Club Cobb

local red shrimp, butter lettuce, drunken egg, Florida avocado, FL citrus segments & pickled red onion

### South Florida Caesar

palm tree style baby romaine, hearts of palm, asiago frico, shaved onion, big croutons  
add chicken | shrimp

## Handhelds

Comes w/ choice of fries or slaw

### Lobster Roll (Yankee Style)

big soft brioche roll, butter poached lobster, melted onion, fresh dill, lettuce +heirloom tomato, bay club sauce

### Blackened Mahi Mahi Sammy Sammy

soft toasted roll, bay club sauce, cole slaw + pickles

### Kicken' Fried Chicken Sandwich

crispy bird, buttermilk ranch, iceburge lettuce, tomato, pickle + cheddar cheese

### Bayshore Club Burger

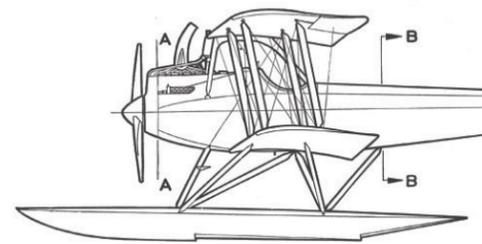
big burger, soft bun, cheddar cheese, lettuce, tomato, onion & pickles + bay club signature sauce

### Grilled Local Fish Tacos

hard crunchy taco, fresh salsa, cilantro sour cream, lime + pickled peppers

## We have some history

When it opened in 1933, Pan American World Airway's Clipper Terminal on Dinner Key was hailed as the world's most forth progressive marine air terminal. As the Clipper planes sea for Cuba and Caracas and points throughout the Caribbeanand South America, Miami began to earn the appellation Gateway of the Americas.



## For The Table

**Whole fried 2 lb. Snapper**  
spicy tabasco butter & lemon aioli  
saffron rice

**Roasted Whole 2 lb. Snapper**  
basil chimichurri & citrus soy butter  
& saffron rice

**Guava BBQ Spare Ribs**  
full rack to share, miami slaw  
& fries

## Signatures

### Coconut Chicken n' Rice

abuela's cilantro rice, roasted chicken, coconut & lime

### Fruits De Mer Pasta

bucatini pasta, white wine scampi, chili + basil, local red shrimp, calamari, local catch

### Grilled Churrasco

basil chimichurri & citrus soy butter & saffron rice

### Brick Organic 1/2 Chicken

melted heirloom tomato & lemon verbena chimichurri

### Pineapple Fried Rice

sesame fried rice, cashew, pickled peppers, snow peas, add local red shrimp

## Pick Your Fish - Plus 1 side

### Grilled Mojo Marinated Mahi Mahi

sour orange aioli + pickled onion

### Lime & Pepper Rare Crusted Tuna

yuzu soy butter

### Grilled Salmon

shallot & white soy soubise

### Seared Cobia Kabob

bruleed miso ginger nage

### Seared Snapper Filet

cilantro & basil chimichurri

## Sides

### Papas Bravas

crispy + soft potatoes, chorizo aioli + pickled peppers

### Mango, Melons + Cheese

chilled local mango, seared queso blanco, cilantro & citrus

### Roasted Baby Carrots

honey glaze, goat cheese, almond + mint

### Papas Fritas

fries with rosemary + boricua sauce  
cilantro & citrus

### Coconut Sticky Rice

scallions, coconut lime cream

### Grilled Broccolini

roasted citrus vinaigrette

### Miami Waldorf Slaw

jimica, roasted grapes, spiced pecan, celery

## Brunch

Saturday & Sunday 10am - 4pm

### Chorizo & Cheddar Cheese Omelet

broccoli, spicy spanish chorizo, cheddar cheese  
*choose of* crispy breakfast potatoes or grapefruit  
w/ rum sugar

### Lobster & Goat Cheese Omelet

lemon butter poached lobster, arugula, tomatoes  
*choose of* crispy breakfast potatoes or grapefruit  
w/ rum sugar

### Almost Traditional Benedict

crispy bacon, poached organic egg, lemon hollandaise  
*choose of* crispy breakfast potatoes or grapefruit  
w/ rum sugar

### Breakfast Sandwich

crispy bacon, fried egg, thick sliced tomato,  
house pickles, home made ketchup  
*choose of* crispy breakfast potatoes or grapefruit  
w/ rum sugar

### American Breakfast

2 organic eggs, crispy potatoes, grits,  
crispy bacon + toast

### Medianoche French Toast

nutella & caramelized bananas, whip cream &  
rum maple syrup

**Low Country Shrimp n' Grits**  
brown sugar bacon, english peas, heirloom tomatoes,  
& scampi lemon cream