



STARTERS

BLUE SAUTEED MUSSELS Tomatoes Minced Garlic White Wine Served with Grilled Bread	12
ROASTED BRUSSELS Fig Gastrique	10
BUTTERFLIED FRIED SHRIMP Grilled Lemon Remoulade	10
SPICY CHEESE CURDS House-made ranch dip	9
CAPRESE Beef Steak Tomato Fresh Mozzarella Basil Balsamic Glaze	10

SOUPS AND SALADS

BROAD BAY HOUSE SALAD Artisan Greens Tomato Red Onion Cucumbers Grilled Chicken 4 Shrimp 5	8
CAESAR Romaine Croutons Tomatoes Parmesan Cheese House made Dressing Grilled Chicken 4 Shrimp 5	9
SPINACH AND STRAWBERRY Baby Spinach Fresh Strawberry Fete cheese Shaved Almonds Grilled Chicken 4 Shrimp 5	10
WATERMELON AND GOAT CHEESE Watermelon Goat cheese Pecans Fresh Mint White Balsamic Dressing	10
SHE CRAB SOUP Lump Crab Sherry Local Spices	12
CHEF'S SELECTION SOUP Chef Inspired Soup Cup 6 Bowl 9	

HANDHELDS

ALL HANDHELDS BELOW COME WITH FRIES OR ONION RINGS	
CAPRESE WRAP Fresh Tomato Fresh Mozzarella Basil Balsamic Glaze Grilled Chicken 4 Shrimp 5	12
CHICKEN CAESAR WRAP Grilled chicken romaine lettuce house-made Caesar parmesan cheese	12
CRISPY CHICKEN SANDWICH Honey Mustard Bacon Lettuce Tomato Challah Roll	12
CLUB SANDWICH Turkey, ham cheese bacon lettuce tomato mayonnaise	12
BROAD BAY BURGER 8oz Coastal Cattle Patty Lettuce Tomato Onion Challah Roll	14
SMOKEHOUSE BURGER BBQ Sauce Cheddar Cheese Bacon Onion Ring Lettuce Tomato Challah Roll	14
CRAB CAKE Jumbo Lump Chesapeake Crab Cake Lettuce Tomato Remoulade	15

ENTREES

GRILLED SALMON Stoneground Grits Sauteed Spinach Mae Ploy	22
PETIT FILET MEDALLIONS Sauteed Spinach Crispy Marble Potatoes Buerre Rouge	22
GRILLED CHICKEN BREAST Polenta Asparagus Sherry Cream Sauce	16
CHICKEN SCAMPI Spinach Tomatoes White wine Garlic butter Sauce Shaved Parmesan	16
BBQ PORK RIBS Baked Potato Grilled Asparagus Half Rack 12 Full Rack 18	

DESSERTS

CHEESECAKE Caramel Topping Whipped Cream	7
TIRAMISU Whipped Cream	7
STRAWBERRY SHORT CAKE Fresh Strawberry Sweet Cake Whipped Cream	7

SIDES

FRIES	4
ONION RINGS	5
STONE GROUND GRITS	4
SIDE SALAD	4
SIDE CAESAR	5
FARMERS MARKET VEGETABLE	5
BAKED POTATO	4
MASHED POTATO	4

WE ARE COMMITTED TO PARTNERING
WITH LOCAL FARMS, REGIONAL RANCHES,
ARTISANAL BAKERIES, CRAFT DISTILLERS
AND USING SUSTAINABLE SEAFOOD.

COASTAL CATTLE
SAM RUST SEAFOOD
VIRGINIA BEACH FARMERS MARKET

*Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.



BEER

BOTTLES & CANS

Coors Light	3.36	Cigar City Jai Alai	6.00
Miller Lite	3.36	Vienna Lager	6.00
Bud Light	3.36	White Claw	6.00
Michelob Ultra	3.36	Heineken	6.0
Corona	4.75		

DRAFT BEERS

Mich Ultra	3.00
Elysian Space Dust	7.00
Cigar City Jai Alai	7.00

COCKTAILS

TITO'S ORANGE CRUSH 9 Tito's Handmade Vodka, triple sec, orange juice and splash of Sprite	SVEDKA BLOODY MARY 7 Svedka Vodka, Bloody Mary mix	JIM AND COLA 8 Jim Beam, cola
EXOTICO PALOMA 7 Exotico Tequila, grapefruit juice and splash of soda	OLD FASHIONED 12 Makers Mark, 1:1 Simple Syrup, Angostura Bitters	GOOSE COSMO 12 Grey Goose La Citron, Cranberry, Lime, 1:1 Simple
PEACH PALMER 9 Jim Beam Peach Whiskey, Sweet Tea. Lemonade	MANHATTAN 14 Woodford Reserve, Contratto Rosso, Orange Bitters. Bing Cherry	CITRUS MULE 8 Svedka Vodka, Triple Sec, Ginger Beer, Lime Juice, Fresh Lemon & Lime

WINE

CANYON ROAD 5 Chardonnay, Cabernet, Pinot Grigio, Pinot Noir	IMAGERY 10 40 Cabernet Sauvignon	MEIOMI 48 Pinot Noir
LA MARCA PROSECCO 40	FETZER 25 Riesling	LAPIS LUNA 35 Pinot Noir
KENDALL-JACKSON 38 Chardonnay	MEIOMI PINOT NOIR 10 40 Cabernet Sauvignon	QUILT 65 Cabernet Sauvignon
KIM CRAWFORD 40 Sauvignon Blanc	MATTHEWS 52 Cabernet Sauvignon	GRAN FAMILIA 32 Rioja / Tempranillo

The automatic 18% service charge is collected for all food and beverage is not a tip or gratuity. This service charge may be distributed to certain food and beverage service employees.