

Back Bay Gourmet

DINNER MENU

small plates

GUAC & PICO

House-made guacamole and pico de gallo served with tortilla chips. 6

NAPOLEAN

Fried green tomatoes layered with fresh mozzarella, basil and ripe red tomatoes. Finished with a balsamic reduction and olive oil. 9

CHEESE BOARD

Three artisanal cheeses and our house-made pimento cheese dip. Served with seasonal accompaniments. 14

DEVEILED CRAB DIP

Creamy crab dip topped with a seasoned crust and served with toast points. 12

PAN SEARED SCALLOPS

Plump sea scallops seared and finished with basil oil drizzle and sriracha. 11

BEER CHEESE SHORT RIB SLIDERS

Three short rib sliders topped with beer cheese, fried onions & arugula. Served on brioche buns. 11

BBQ SHORT RIB SLIDERS

Three short rib sliders topped with BBQ sauce and a ranch slaw. Served on brioche buns. 11

side salads

HOUSE

Mixed greens, arugula, tomato, cucumber, goat cheese and croutons. Served with your choice of our house-made dressings. 6

CAESAR

Romaine, Parmesan cheese and croutons. Tossed in our creamy Caesar dressing. 6

salads

add chicken (4), shrimp (6), salmon* (10)

MONTICELLO

Mixed greens, dried cranberries, sliced apples, shredded carrots, candied walnuts, crumbled blue cheese and balsamic vinaigrette. 9

GREEK

Romaine, cucumber, tomato, red onion, roasted red peppers, Kalamata olives, pepperoncini, feta cheese and Greek Dressing 9

ITALIAN

Mixed greens, roasted red peppers, sun-dried tomatoes, goat cheese, croutons, pine nuts and Italian red wine vinaigrette. 9

CUBAN

Romaine, chickpeas, cucumber, avocado, tomato, plantain chips and cilantro-lime vinaigrette. 9

entrées

Served with our house-made bread of the day & your choice of vegetable. (exclusions apply)

SALMON*

Seven ounce salmon filet encrusted in Parmesan panko bread crumbs. Served with mashed potatoes and grilled lemon. (suggested vegetable: grilled asparagus) 20

TUNA*

Eight ounce sesame-encrusted tuna steak seared to order. Finished with a sweet chili sauce and served with jasmine rice. (suggested vegetable: sautéed broccoli) 18

CRAB CAKES

Blackened and topped with a tropical fruit glaze and fresh pineapple salsa. Served with jasmine rice accented with red pepper and green onion. (suggested vegetable: grilled vegetables) 26 single crab cake 19

SHRIMP & GRITS

Sautéed shrimp served over cheesy stone ground grits. Topped with a lightly spiced tomato cream sauce, green onion & crumbled bacon. 18

CHICKEN

Two breasts stuffed with feta, spinach & portabella mushrooms. Topped with a basil lemon sauce. Served with mashed potatoes. (suggested vegetable: sauteed broccoli) 19

BBQ CHICKEN

Two breasts grilled and basted with house-made honey BBQ sauce. Topped with fried onions. Served with our 9 cheese blend macaroni & cheese and a side of ranch slaw. 19

PORK TENDERLOIN

Medallions pan seared and finished with a raspberry liqueur glaze. Served with stone ground cheesy grits. (suggested vegetable: grilled vegetables) 20

8 OUNCE RIBEYE*

Grilled and finished with a red wine butter sauce. Served with roasted fingerling potatoes. (suggested vegetable: grilled asparagus) 26

6 OUNCE TENDERLOIN*

Grilled and served with grilled lemon pepper shrimp, roasted fingerling potatoes and a spring salad of mixed greens, carrots, onion, tomato & cucumber tossed in a lemon vinaigrette. 32

pasta

add chicken (4), shrimp (6), salmon* (10) to our vegetarian pastas

FLORENTINE

Spinach, roasted tomatoes, onions, garlic, Parmesan cream sauce and penne pasta. 13

PASTA VERDURA

Diced tomatoes, asparagus, onion, portabella mushrooms, capers, shaved garlic & fresh basil tossed with capellini pasta in a light house-made vegetable broth & butter. Topped with Parmesan cheese. 13

SHRIMP & SCALLOPS

Pan-seared shrimp and sea scallops tossed with linguine pasta, shaved garlic, onion and roasted red peppers in a sherry cream sauce. 22

burgers, etc.

1/2 LB GRILLED ANGUS BURGER*

Your choice of cheese (cheddar, Swiss or pepperjack), bacon, mayo, lettuce and tomato on a brioche bun. Served with bistro fries. 13

1/2 LB BISTRO BURGER*

Crème de brie, roasted mushrooms, caramelized onions, lettuce and tomato on a brioche bun. Served with bistro fries. 14

1/2 LB BEER CHEESE BURGER*

Beer cheese, bacon, fried onions, mayo, spinach and tomato on a brioche bun. Served with bistro fries. 14

1/2 LB AVOCADO BURGER*

Grilled avocado, Havarti, red onion, avocado ranch dressing, arugula and tomato on a brioche bun. Served with sweet potato fries. 15

CRAB CAKE SANDWICH

Seared crab cake with lettuce & tomato and a traditional remoulade on a brioche bun. Served with bistro fries. 14

california mexican

BURRITO

A generous flour tortilla filled with your choice of meat (short rib or pulled pork), summer corn salsa, rice, guacamole, lime & cilantro. Topped with queso and pico de gallo. 14

TACOS

Two large grilled flour tortillas filled with your choice of meat, cilantro lime rice, shredded queso blanco, grilled avocado, sour cream, pico de gallo & shredded lettuce. Served with tortilla chips & a wedge of lime.

SHRIMP TACOS 16

FRIED CHICKEN TACOS 14

SHORT RIB OR PULLED PORK TACOS 13

pizza

MARGHERITA

Tomatoes, fresh mozzarella, garlic oil and fresh basil. 10

PESTO CHICKEN

Grilled chicken, caramelized onions, sundried tomatoes, basil pesto, Parmesan cheese, fresh mozzarella and arugula. 14

PALERMO

Garlic oil, shredded Parmesan, spinach, fig, prosciutto and fresh mozzarella. Topped with truffle oil. 13

SHRIMP SCAMPI

Sautéed shrimp, green onion, Manchego, fresh mozzarella and Parmesan cheeses. 14

signature sandwiches

served with our house-made chips & a pickle

BISTRO

Roast beef, caramelized onions, blue cheese and balsamic cream on French bread. 10

CLUB

Smoked turkey, ham, bacon, Muenster cheese, pesto aioli, lettuce and tomato on toasted country white or multigrain bread. 11

SANDBRIDGE

Honey ham, bacon, grilled pineapple, coleslaw, and Havarti cheese on ciabatta. 10

FRIED GREEN TOMATO BLT

Fried green tomato layered with ripe red tomato, bacon, lettuce and a pesto aioli on toasted country white bread. 10

starches & vegetables

roasted garlic mashed potatoes 4

bistro fries 3

sweet potato fries 5

baked 9 blend macaroni & cheese 6

stone-ground cheesy grits 3

grilled asparagus 5

broccoli 4

grilled vegetables 5

*Consumer Advisory: consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illness.