

Bayzo's Pub



at ocean edge resort

APPETIZERS

BRIE SAGANAKI Blackberry Brandy Reduction, Toasted Walnuts, Crostini	10
GAMBAS AL AJILLO Sauteed Shrimp, Garlic Oil	12
NEW ENGLAND CLAM CHOWDER Oyster Crackers	10
CROQUETTES Smoked Gouda, Salsa Bravas	10
GARLIC BUTTER MUSHROOMS Baby Bellas, Thyme, Balsamic	10
TOMATO BASIL BRUSCHETTA Whipped Ricotta, Crostini	12
SCALLOP DUMPLING Sweet Potato Cream, Pancetta Crisp, Cranberry	14
BUTTERNUT SQUASH RISOTTO Kale, Asiago, Candied Walnuts	9

SALADS

EACH FOR \$12

CAESAR

Heart of Romaine, Caesar Dressing, Asiago Cheese, Croutons

ARTISANAL LETTUCES

Dried Cranberries, Toasted Walnuts, Roasted Carrots, Squash, Cider Vinaigrette

SALAD ADDITIONS

GRILLED CHICKEN BREAST +8

LOBSTER SALAD +20

ENTRÉES

CHICKEN POT PIE Braised Chicken, Herbed Gravy, Root Vegetables, Potatoes, Pastry Crust	29
FISH 'N CHIPS Local Craft Beer Batter, Haddock, French Fries, Slaw, Tartar Sauce	28
SWEET POTATO GNOCCHI Broccolini, Mushrooms, Sage Brown Butter	26
MAINE LOBSTER ROLL Buttered New England Style Roll, French Fries	32
STEAK FRITES Grilled Sirloin Steak, Mushroom Ragout, Haricot Vert	38
SEARED SCALLOPS Apple Ginger Chutney, Butternut Squash Risotto, Wilted Greens	34
PUB BURGER Cheddar Cheese, Bacon, Lettuce, Tomato, Pickle, Brioche Bun, French Fries	18

*Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish, or Eggs may increase your risk of a Food Borne illness

Before Placing your Order, please inform your server if you or anyone in your party has a Food Allergy

Martini's

Adios Pantalones	16
<i>Milagro Tequila, Jalapeno, Watermelon, Lime & Agave Nectar</i>	
Fountain of Youth	17
<i>Hanson Lemon Vodka, Hibiscus Liqueur, White Cranberry Juice, Lime Juice, Lavender Bitter</i>	
Heritage	18
<i>Belvedere Heritage 176, Lemon Juice, Honey Syrup, Lemon Zest</i>	
Espresso'tini	16
<i>Jameson Cold Brew Irish Whiskey, Double Shot Espresso Vodka, Kahlua</i>	
Key Lime Martini	18
<i>Absolut Vanilla Vodka, Key Lime Liqueur, Liqueur 43, Lime Juice, Sour Mix, Graham Cracker</i>	
Drops of Juniper	18
<i>Monkey 47 Gin, Pomegranate Juice, Orange Juice, Topped with Sparkling Wine</i>	
Crafted Cocktails	
Irish Smoked Old Fashioned	18
<i>Jameson Orange Whiskey, Maple Syrup, Angostura Bitters, Orange Bitters, Orange, Filthy Cherry</i>	
Roscommon	18
<i>Absolut Elyx, St Germain, Clement Liqueur, Orange, Lemon, Lime, Mint & Basil</i>	
Irish Mule	14
<i>Bushmills Irish Whiskey, Ginger Beer, Lime, Bitters</i>	
Strawberry Mojito	16
<i>Bacardi, Mint, Limes, Strawberries, Simple Syrup, Soda</i>	
Dublin Shake	16
<i>Bushmills Irish Whiskey, Crème De Cacao, Green Crème De Menth, Ice Cream, Mint</i>	
Bayzo's Hot Chocolate	16
<i>Skrewball Peanut Butter Whiskey, Hot Chocolate, Marshmallow, Graham Cracker</i>	
Irish Whiskey Flight	19
<i>Bushmills 10yrs, Bushmills Original, Bushmills 12yrs</i>	



Draft Beer

<i>Grey Lady Ale, Cisco Brewers, Nantucket</i>	8.5
<i>Zero Gravity, Little Wolf, VT</i>	8.5
<i>IPA, Harpoon Brewery, Boston</i>	8.5
<i>Handline "Kolsch", Devil's Purse, S Dennis</i>	8.5
<i>Pale Ale, "Bayzo's Brew", Hyannis</i>	8.5
<i>Red Ale, Cape Cod Beer, Hyannis</i>	8.5
<i>Outermost IPA, Hog Island, Orleans</i>	8.5
<i>Stout, Guinness, Ireland</i>	9.5

Bottle/Can Beer

<i>Bud Light, St. Louis</i>	6.5
<i>Michelob Ultra, St. Louis</i>	6.5
<i>Stella Artois, Belgium</i>	7.5
<i>Corona Extra, Mexico</i>	7.5
<i>O'Doules</i>	7
<i>Hard Cider, Stormalong, Leominster, MA</i>	9
<i>White Claw- Mango or Black Cherry, Seltzer</i>	9
<i>High Noon, Pineapple Seltzer</i>	9
<i>IPA, Cloud Candy, Mighty Squirrel, Waltham, MA</i>	9
<i>Robot Pils Crush, Aeronaut, Somerville, MA</i>	9

Champagne & Sparkling Wine

<i>Brut, Ocean Edge, California</i>	10/40
<i>Prosecco, La Marca, Italy (187mL)</i>	13
<i>Champagne, Veuve Clicquot, France</i>	18/95
<i>Rose, Veuve Clicquot, France</i>	18/100
<i>J Vineyards, Cuvee 20 Brut, Russian River</i>	95

Pinot Grigio/Gris

<i>Di Lenardo, Pinot Grigio, Italy</i>	10/40
<i>Friuli-Venezia Giulia, Italy</i>	68

Chardonnay

<i>Ocean Edge, California</i>	10/40
<i>Macon-Villages, Joseph Druin, France</i>	13/46
<i>Starmont Winery, Carneros</i>	52
<i>Talbott 'Kali Hart', Monterey</i>	52
<i>Beuhler Vineyards, Russian River</i>	16/64
<i>Newton Unfiltered, 2015, Napa Valley</i>	95
<i>Far Niente, Napa Valley</i>	110

Rose

<i>Ocean Edge, Carneros</i>	12/48
<i>Miraval, 2018, Provence, France</i>	15/54

Sauvignon Blanc

<i>Whitehaven, New Zealand</i>	12/44
<i>Emmolo, Napa Valley</i>	14/48
<i>Duckhorn, Napa Valley</i>	72
<i>Cloudy Bay, New Zealand</i>	21/82

Cabernet Sauvignon

<i>Ocean Edge, CA</i>	10/40
<i>Louis Martini, Alexander Valley</i>	13/48
<i>Rodney Strong, Knight's Valley</i>	68
<i>Textbook, Napa Valley</i>	72
<i>Duckhorn, 2015, Napa Valley</i>	130
<i>Silver Oak, Alexander Valley</i>	160

Interesting Reds

<i>Terrazas Reserva, Malbec, Mendoza</i>	12/48
<i>Zinfandel, Terra d'Oro, Sierra Foothills</i>	13/54
<i>La Mision Reserva Especial, Carmenere, Chile</i>	48
<i>Marques de Caceres, Rioja Reserva, Spain</i>	58
<i>Termes Tinta de Toro, Numanthia, Spain</i>	86
<i>8 Years in Desert, Orin Swift, Zinfandel Blend</i>	95

Pinot Noir

<i>Elouan, Oregon</i>	12/48
<i>Soter Vineyards, Oregon</i>	14/56
<i>Slander, Orin Swift, California</i>	78
<i>Belle Glos, Clark & Telephone, Sonoma</i>	90

Red Blends

<i>Conundrum, California</i>	13/52
<i>Petit Syrah, Cabernet Sauvignon, Zinfandel, among others</i>	
<i>Duckhorn Decoy, Sonoma County</i>	14/56
<i>63% Merlot, 18% Cabernet Sauvignon, 8% Syrah, 6% Cabernet Franc, 5% Petit Verdot</i>	
<i>Saint Georges-Saint Emilion, Bordeaux, France</i>	56
<i>70% Merlot, 30% Cabernet Sauvignon</i>	

Merlot

<i>Boomtown by Dusted Valley, Washington</i>	13/50
<i>Duckhorn, Napa Valley</i>	110