

**Bayzo's Pub**  
  
 AT OCEAN EDGE RESORT

*Appetizers*

|  |    |
|--|----|
| <b>Brie Saganaki</b>   | 12 |
| <i>Blackberry Brandy Reduction , Toasted Walnuts, Crostini</i> |    |
| <b>Shrimp Cocktail</b>   | 12 |
| <i>Gazpacho, Avocado, Grilled Lime</i>                         |    |
| <b>Croquettes</b>  | 9  |
| <i>Smoked Gouda, Sour Cream &amp; Chive Dep</i>                |    |
| <b>Beet Hummus</b>   | 9  |
| <i>Toasted Pita, Marinated Olives, Crudite</i>                 |    |
| <b>Tomato Basil Bruschetta</b>                                 | 10 |
| <i>Whipped Ricotta, Crostini</i>                               |    |
| <b>Swordfish Skewers</b>                                       | 12 |
| <i>Blistered Cherry Tomatoes, Pesto, Horseradish Crema</i>     |    |
| <b>Steak 'n Cheese Eggroll</b>                                 | 12 |
| <i>Caramelized Onion, Spiced Mustard Dipping Sauce</i>         |    |
| <b>Spring Risotto</b>  | 8  |
| <i>Pea, Asparagus, and Mushroom Ragout; Asiago</i>             |    |
| <b>Lobster Calzone</b>   | 16 |
| <i>Ricotta, Mozzarella, Roasted Mushrooms, Asparagus</i>       |    |

*Entrées*

|  |    |
|--|----|
| <b>Honey Lime Chicken</b>  | 25 |
| <i>Murray Farms Chicken Breast, Grilled Zucchini and Red Onions, Mashed Potato</i> |    |
| <b>Fish 'n Chips</b>   | 26 |
| <i>Local Craft Beer Batter, Haddock, French Fries, Slaw, Tartar Sauce</i>          |    |
| <b>Stuffed Portobello Mushroom</b>   | 23 |
| <i>Caramelized Onion and Blue Cheese Stuffing, Grilled Broccoli, Avocado</i>       |    |
| <b>Maine Lobster Roll</b>  | 29 |
| <i>Buttered New England Style Roll, French Fries</i>                               |    |
| <b>Grilled Sirloin Steak</b>   | 32 |
| <i>Sweet Onion Confit, Mashed Potato, Demi-Glace, Green Beans</i>                  |    |
| <b>Grilled Swordfish Steak</b>   | 30 |
| <i>Basil-Mint Chimichurri, Spring Pea Risotto, Baby Carrots</i>                    |    |
| <b>Pub Burger</b>  | 17 |
| <i>Cheddar Cheese, Bacon, Lettuce, Tomato, Pickle, Brioche Bun, French Fries</i>   |    |

*Salads*

Each for 12

**Caesar**

*Heart of Romaine, Caesar Dressing, Asiago Cheese, Croutons*

**Spinach**

*Warm Bacon Dressing, Candied Pecans, Strawberries*

**Spring Greens**

*Dried Cranberries, Toasted Walnuts, Radish, Ginger Citrus Vinaigrette*

*Salad Additions*

**Grilled Chicken Breast** +8

**Lobster Salad** +20



| <b>UP Cocktails</b>   |    |
|---|----|
| <b>Adios Pantalones</b><br>Milagro Tequila, Jalapeno, Watermelon,<br>Lime & Agave Nectar                                      | 16 |
| <b>Fountain of Youth</b><br>Belvedere Citrus Vodka, Hibiscus Liquor,<br>White Cranberry Juice, Lime Juice,<br>Lavender Bitter | 17 |
| <b>Farmers Cosmo</b><br>Orange Vodka, Cointreau, Mango Juice,<br>Muddled Cranberries  | 16 |
| <b>Triple Shot Espresso</b><br>Stoli Vanil Vodka, Triple Shot<br>Espresso Vodka, Kahlua                                       | 16 |
| <b>Key Lime Martini</b><br>Stoli Vanil Vodka, Key Lime Liquor, Liquor 43,<br>Lime Juice, Sour Mix, Graham Cracker             | 18 |
| <b>Cape's Cure</b><br>Monkey 47 Gin, Fresh Squeezed Lime, Raspberry,<br>Fresh Jalapenos, Basil, Simple & Egg White            | 18 |
| <b>Summer White House</b><br>Real McCoy Rum, Maraschino Liquor, Grapefruit<br>Juice, Lime Juice, Simple Syrup, Lime           | 17 |

| <b>Crafted Cocktails</b>   |    |
|--|----|
| <b>Smoked Rum Old Fashion</b><br>20 Boat Rum, Maple Syrup, Angostura Bitters, Orange<br>Bitters, Orange, Filthy Cherry             | 18 |
| <b>Roscommon</b><br>Absolut Elyx, St Germain, Clement Liqueur, Orange,<br>Lemon, Lime, Mint & Basil                                | 18 |
| <b>Irish Maid</b><br>Jameson, St Germain, Lemon Juice, Cucumber, Honey   | 14 |
| <b>Underground</b><br>Absolut Vodka, Jalapeno, Lime, Mango Juice, Orange<br>Bitters, Agave Nectar                                  | 14 |
| <b>Texas Mule</b><br>Tito's Vodka, Ginger Beer, Lime, Bitters  | 14 |
| <b>Bella Rosa</b><br>Absolut ELYX Vodka, Lillet Rosé, Lemon,<br>Coconut Oolong Tea, Orange Blossom, Rosé Bubbles,<br>Peach Incense | 35 |
| <b>Strawberry Mojito</b><br>Bacardi, Mint, Limes, Strawberries,<br>Simple Syrup, Soda  | 16 |
| <b>Dark N Stormy</b><br>Gosling Rum, Ginger Beer, Lemon Juice  | 16 |
| <b>Cape Coddler</b><br>Ketel One Vodka, Cranberries, Cranberry Juice, Lime   | 16 |

| <b>Draft Beer</b>                                  |     |
|--|-----|
| Brown Ale, Newburgh Brewing, NY                    | 8.5 |
| Green State Lager, Zero Gravity,<br>Burlington, VT | 8.5 |
| IPA, Harpoon Brewery, Boston                       | 8.5 |
| Handline "Kolsch", Devil's Purse, S Dennis         | 8.5 |
| Pale Ale, "Bayzo's Brew", Hyannis                  | 8.5 |
| Red Ale, Cape Cod Beer, Hyannis                    | 8.5 |
| Day Sail Session IPA, Hog Island, Orleans          | 8.5 |
| Stout, Guinness, Ireland                           | 9.5 |

| <b>Bottle/Can Beer</b>                            |     |
|---|-----|
| Bud Light, St. Louis                              | 6.5 |
| Michelob Ultra, St. Louis                         | 6.5 |
| Stella Artois, Belgium                            | 7.5 |
| Corona Extra, Mexico                              | 7.5 |
| O'Doules  | 7   |
| Hard Cider, Stormalong, Connecticut               | 9   |
| White Claw Mango, Hard Seltzer                    | 9   |
| White Claw Black Cherry, Hard Seltzer             | 9   |
| IPA, Cloud Candy, Mighty Squirrel,<br>Waltham, MA | 9   |

| <b>Champagne &amp; Sparkling Wine</b>     |        |
|---|--------|
| Brut, Ocean Edge, California              | 10/40  |
| Prosecco, La Marca, Italy (187mL)         | 13     |
| Champagne, Veuve Clicquot, France         | 18/95  |
| Rose, Veuve Clicquot, France              | 18/100 |
| J Vineyards, Cuvee 20 Brut, Russian River | 95     |

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

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

| <b>Rose</b>                     |       |
|---------------------------------|-------|
| Triennes, Provence, France      | 12/48 |
| Miraval, 2018, Provence, France | 15/54 |

| <b>Sauvignon Blanc</b>    |       |
|---------------------------|-------|
| William Hill, North Coast | 11/44 |
| Emmolo, Napa Valley       | 14/48 |
| Duckhorn, Napa Valley     | 72    |
| Cloudy Bay, New Zealand   | 19/76 |

| <b>Cabernet Sauvignon</b>       |       |
|---------------------------------|-------|
| Ocean Edge, CA                  | 10/40 |
| Louis Martini, Alexander Valley | 13/48 |
| Rodney Strong, Knight's Valley  | 68    |
| Duckhorn, 2015, Napa Valley     | 130   |
| Silver Oak, 2013, Napa Valley   | 160   |

| <b>Interesting Reds</b>            |       |
|------------------------------------|-------|
| Terrazas Reserva, Malbec, Mendoza  | 12/48 |
| Predator, Old Vine Zinfandel, Lodi | 13/54 |

| <b>Pinot Noir</b>       |       |
|-------------------------|-------|
| Elouan, Oregon          | 12/48 |
| Soter Vineyards, Oregon | 14/56 |

| <b>Red Blends</b>   |       |
|---|-------|
| Conundrum, California Ltr   | 13/68 |
| Petit Syrah, Cabernet Sauvignon, Zinfandel, among others                            |       |
| Duckhorn Decoy, Sonoma County   | 14/56 |
| 63% Merlot, 18% Cabernet Sauvignon, 8% Syrah, 6% Cabernet<br>Franc, 5% Petit Verdot |       |

| <b>Merlot</b>                   |     |
|---------------------------------|-----|
| Stag's Leap Winery, Napa Valley | 85  |
| Duckhorn, Napa Valley           | 110 |