



300 MAIN STREET, GREENPORT, NY 11944 (631) 477-1442

Bay & Main Dinner Menu

Appetizers

Two x Tuna

tuna tartare & sesame seared tuna with sweet wasabi & teriyaki glaze

12

Fresh Black Mussels

served in light marinara or garlic, butter & white wine sauce

10

Maryland Crab Cake Tostadas

crab meat, romaine, goat cheese, red beans, homemade guacamole with warm tortillas

12

Fried Calimari

golden fried served with spicy marinara

10

Brizilian Shrimp Patty

fresh shrimp, sweet peppers, black bean, herbs, fried crispy with orange remoulade

10

Original Salads & Soups

Bay & Main Chowder

served with treasures from the sea and land

6

Soup of the Evening

ask your server for tonight's special

6

Bay & Main House Salad

*julienne spinach, endive, radish, walnuts and gorgonzola with
raspberry vinaigrette*

10

Homemade Fresh Mozzarella & Tomato

*served with sliced red onions, tomatoes, drizzled balsamic and
basil-pesto*

10

Crisp Arugula Salad

*candied almond, goat cheese, sliced apples, with a white balsamic
dressing*

10

Traditional Caesar Salad

served with homemade croutons and homemade garlic dressing

8

Seasonal Mixed Greens

*served with North Fork farm fresh vegetables and your choice of
dressing*

7

Clams on the Half Shell

9

Oysters on the Half Shell

10

Entrees & Pastas

Roasted Long Island Drunken Duckling

*sweet brined duck with Long Island sweet corn cakes, braised okra
and dark rum sauce*

22

Pork Chop Giambote

*seared pork chop medallions, with red pepper, spanish onions and
served with natural jus-lie over roasted red peppers*

19

New York Shell Steak

encrusted in a coffee ground marinate, with red wine mushroom potatoes and grilled green beans

25

Penne Rapini

sautéed broccoli tips, white beans, sun dried tomato & sweet sausage in a white wine garlic sauce

17

Spirale Pesto con Pollo

grilled chicken breast, garlic, asparagus tips, toasted walnuts, homemade pesto in a light cream sauce

19

Fish & Seafood

Fish of the Evening

served with rice and vegetable du jour (broiled , blackened, grilled)

21

Five Spiced Seared Tuna

with shrimp-basmati rolls, grilled asparagus, sweet wasabi sauce & pickled ginger

23

Pan Roasted Monkfish

pan roasted, served w/creamy goat cheese risotto, saffron tomato broth & wilted spinach

22

Greenport Seafood Paella

chopped onions, peppers, olives with fresh seafood, chorizo, sausage, saffron, baked with basmati rice

22

Light Fare Entrees

Shrimp and Chicken Quesadillas

with cheddar cheese, tomatoes, scallions, red onions, sour cream and served with our homemade salsa

15

The '10 Ounce' Bay Burger

*the "Big One" served with all the fixins on a Kaiser bun
additions: cheese, bacon, mushroom, sautéed onions (\$1 per extra)*

11

Baked Cheese Ravioli

*5 cheesed ravioli with fresh tomato and basil baked in marinara
and topped with mozzarella*

15

Ahi Tuna Wrap

*sesame crusted then seared, served with mixed greens, julienne
vegetables and sweet-wasabi mayonnaise*

15

Sample Specials Board

This is a sample of our weekly specials that change every Monday...

-Appetizers-

Maryland Crab Cake

*with roasted corn , black-bean salsa and a vanilla infused
vinaigrette*

11

Baked Clams ala Bay and Main

diced clams with onions and herbs baked in white wine and butter

8

Ginger Infused Salmon

with sweet pea risotto, teriyaki vinaigrette

12

-Entrees-

Angel Hair Di Angelo con Camarones

*fresh tomato, garlic, basil , scallions and herbs, sautéed shrimp in
light white wine - tomato sauce*

20

Braised Ribs and BBQ Chicken Platter

*rubbed in our house blend of spices with texas style beans,
homemade coleslaw & sweet potato fries*

19

Vegetarian Pasta less Lasagna

*fresh roasted vegetables, layered with cottage, ricotta, mozzarella,
and parmesean cheeses topped with a chunky tomato sauce*

18

Seared Sea Scallops

*with a robust mushroom ragout, fresh thyme and wild mushroom
jus lie*

20