

EYC Savory Dips

Served with toasted naan bread 15
add gluten free toast points for 3

Artichoke Spinach GF

artichoke hearts, onion, spinach, garlic, white wine, cream cheese, parmesan

Maryland Crab GF

fresh crab claw, red onion, garlic, bell pepper, lemon juice, heavy cream, cream cheese, dill, old bay seasoning

Buffalo Chicken GF

cream cheese, chicken, buffalo sauce, monterey jack cheese

Cherry Pepper Sausage DF/GF

cherry peppers, italian sausage, onion, garlic, oatmilk



Starters

Bacon Bleu Chips 14 GF

house made potato chips, bleu cheese, truffle oil, balsamic glaze, chopped applewood smoked bacon, fresh chives

Chicken Wings 1lb 16 / 2lb 30

served with carrots & celery, ranch or blue cheese sauces: buffalo, hot, cranch, bbq, carolina bbq, garlic parm. split orders 2 / all flats or drums 2

Pub Pretzels 14

four large pretzels, creamy cheese sauce, jalapeno yellow mustard

Quesadilla 10

blended cheddar jack cheese, pico de gallo, EYC pub sauce, sour cream and salsa on side
add: shrimp or braised chicken 6

Flash Fried Calamari 18 GF/DF

hand breaded rings and tentacles, boom boom sauce

Cannonball Shrimp 16 GF/DF

tempura battered and flash fried shrimp, tossed in habanero mango glaze

Shrimp Cocktail 16 GF/DF

six shrimp, cocktail sauce, lemon wedges

Soups 4 / 6

Soup of the Day / Clam Chowder / French Onion

Salads

Dressings: balsamic vinaigrette, citrus vinaigrette, italian, buttermilk ranch, caesar, french, bleu cheese, thousand island, oil & vinegar

EYC Caesar 8

romaine heart, italian cheese blend, croutons, balsamic reduction, caesar dressing

House Salad 8

mixed lettuce medley, grape tomatoes, cucumbers, shredded carrots, pepperoncini, red onion, croutons

add on-

chicken breast 4oz. 6

salmon 4oz. 9

steak 6oz. 9

shrimp 9

cheese fries 2

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Salads for Dinner

Bayfront Summer Salad 14 GF

arugula and spinach wrapped in cucumber with fresh strawberry, blackberry, mandarin orange, toasted almond, hemp heart and citrus vinaigrette



Chef Salad 16 GF

lettuce medley, grape tomatoes, bacon, ham, turkey bleu cheese crumbles, blended cheddar jack cheese, hard-boiled egg, banana peppers

French Fry Deluxe Salad 18 with Chicken or Steak

mixed lettuce medley, grape tomatoes, cucumbers, pepperoncini, hard-boiled egg, french fries, blended cheddar jack cheese

Mains

choice of 2 sides

Substitute Bowl Soup 2, House Salad or EYC Caesar for 4

Adobo Flat Iron 32 GF

grilled 10oz flat iron, adobo rub, sliced, chimichurri relish

NY Strip Steak 36 GF

grilled 10oz strip steak topped with drunken sailor butter

Chicken Paprikash 26 GF

8oz breast, pan seared, slow cooked in paprikash sauce

Blackened Salmon Piccata 26 GF

8oz blackened filet, lemon caper piccata sauce

Seared Rainbow Trout 28 GF

8oz fresh filet, seared, topped with drunken sailor butter

Lake Erie Perch Dinner 8oz 30 GF choice of 1 side

lightly breaded in rice flour, pan fried, whipped garlic potatoes, house coleslaw & lemon wedges
Yes, it's Lake Erie Perch!

Scallops and Risotto 34 GF choice of 1 side

pan-seared scallops over parmesan risotto, balsamic glaze

Bay Sides

a la carte 4

Baked Potato

Garlic Whipped Potatoes

Parmesan Risotto

Ancient Grain Blend

French Fries

Sweet Potato Waffle Fries with Bourbon Maple Aioli

Onion Rings with Boom Boom Sauce

House Made Potato Chips

Fruit Salad

Coleslaw

Creamy Potato Salad

Grilled Asparagus

Summer Vegetable Blend



Our culinary team is happy to accommodate dietary restrictions. Many items can be prepared gluten free (GF) and/or dairy free (DF). Executive Chef Travis Dunmall

Vegan & Gluten Free

Chorizo Tacos 14

grain blend with chorizo, pico, lettuce and avocado aioli

Sweet Chili Tofu Bowl 20

vegetable fried rice with crispy sweet chili tofu

Pesto Primavera 20

lentil penne pasta, bell peppers, garlic, summer squash, white wine, house made basil pesto, and balsamic glaze

Burgers & Sandwiches

All burgers cooked medium unless specified, served on a brioche bun with lettuce, tomato, onion, dill pickle spear and your choice of one side

Substitute Bowl of Soup 2, House Salad or EYC Caesar for 4

BAYonator 16

brisket blend burger patty, applewood smoked bacon, cheddar cheese and EYC pub sauce

Blackened Boursin 16

brisket blend burger patty, blackened seasoning, boursin cheese, mushrooms and caramelized onions with balsamic glaze

Artichoke Truffle 16

grilled artichoke hearts, roasted garlic, spinach, and mozzarella patty topped with sauteed mushrooms, onions, provolone and truffle aioli

Turkey Burger 16

turkey patty, avocado aioli, pepperjack cheese, lettuce and tomato

Lake Erie Perch 16

lightly breaded in rice flour and flash fried, tartar sauce on the side. *Yes, it's Lake Erie Perch!*

Classic Reuben Panini 14

thinly sliced corned beef, sauerkraut, swiss, rye bread, thousand island dressing

BBQ Pulled Pork Panini 14

BBQ pulled pork, provolone, focaccia bread

Sandwich and Burger Sides

French Fries

Sweet Potato Fries with Bourbon Maple Aioli

Onion Rings with Boom Boom Sauce

House Made Potato Chips

Fruit Salad

Coleslaw

Creamy Potato Salad

Come Celebrate EYC's
25th Anniversary Season of
Sunset Happy Hours!

- ◆ Live Music
- ◆ Drink Features
- ◆ Grill-Out on the Sunset Patio

Every Thursday Night from 5pm to 9pm



Antonio's Brick Oven Pizzas

8" Naan Bread or 10" Cauliflower Crust GF

Classic Cheese

house made pizza sauce, mozzarella
8" \$11 / 10" Cauliflower Crust \$13



Classic Pepperoni

house made pizza sauce, mozzarella, parmesan, pepperoni
8" \$12 / 10" Cauliflower Crust \$14

Chicken Bacon Ranch

cheddar cheese sauce, shredded jack cheese, crispy chicken, crumbled bacon, buttermilk ranch
8" \$14 / 10" Cauliflower Crust \$16

Roasted Italian

house made pizza sauce, mozzarella, parmesan, italian sausage crumble, pepperoni, banana pepper, red onion, fresh basil
8" \$14 / 10" Cauliflower Crust \$16

Build Your Own Personal Pizza 10/12

8" Naan Bread or 10" Cauliflower Crust GF

Toppings .50ea

mozzarella, ricotta, parmesan, pepperoni, bacon, sausage, red onion, tomato, mushroom, fresh basil, pesto, marinara, banana pepper

Anchor Leave Room for Dessert! 10

Three-Layer Chocolate Cake with Vanilla Ice Cream

Chocolate Tiramisu

Carrot Cake GF/DF

Peach Crème Brûlé GF

Strawberry Swirl Cheesecake



Milkshake Bar 6

- Vanilla
- Chocolate
- Strawberry
- Mint Chocolate Chip
- Peanut Butter Cup Crush
- Heath Bar Shake

Get in on the Scoop! 5

- Vanilla
- Chocolate
- Strawberry
- Mint Chocolate Chip

EYC's Ice Cream Sundae 6

Ask your server about our rotating sundaes with homemade ice cream from a local parlor!

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