



DINNER MENU

APPETIZERS AND SALADS

SOUTH CAICOS CONCH

Local conch served 3 ways – homemade fritters, fresh ceviche, and creamy conch chowder

EAST BAY HOUSE SALAD

Fresh lettuce with chopped tomatoes, cucumbers, onions, olives, pepper, and house vinaigrette

CAESAR SALAD

Crisp romaine lettuce, tossed in Caesar dressing, topped with shaved parmesan, and toasted croutons

CURRY

Served with basmati rice and Caribbean carrot salad

CHICKEN MADRAS CURRY

Grilled chicken breast in a tomato-chili yogurt sauce

MIXED VEGETABLE KORMA

Seasonal mixed vegetables, masala spices, tomatoes, onion, garlic and ginger

SHRIMP CURRY

Shrimp in a tomato-based curry sauce

PASTA

SEAFOOD LINGUINE

Sauteed seafood, marinara sauce, chopped tomato, garlic, red pepper flakes, lemon

CHICKEN PARMESAN

Breaded chicken breast served on linguine with marinara sauce, topped with parmesan

SPAGHETTI BOLOGNESE

Slow-cooked beef, onions, tomato, garlic, parmesan, olive oil, served over spaghetti

CHICKEN ALFREDO

Creamy alfredo sauce over linguine with grilled chicken

EAST BAY FAVORITES

SURF & TURF

Grilled beef tenderloin and grilled shrimp in garlic butter

RIB EYE STEAK

Flavorful 10oz, aged Rib Eye

FILET MIGNON

A thick and flavorful center cut 8oz tenderloin

GRILLED MAH MAHI

Fresh, herb-marinated grilled Mahi-mahi

SPATCHCOCK CHICKEN

Half chicken grilled and seasoned

SIDES

FRENCH FRIES

MASHED POTATO

CREAMED SPINACH

CHEF'S ROASTED VEGETABLES

STEAMED BROCCOLI

DESSERTS

CARROT CAKE

CRÈME BRULEE

CHEESECAKE

ASSORTED ICE-CREAM

Two scoops of ice-cream. Ask your server for flavors

A 15% service charge will be added to all orders | Prices in US Dollars