

Joe Amiel's
BAY POINTE INN
RESTAURANT • CAFE • BAR

APPETIZERS

- Searched North Atlantic Tuna 13**
Wasabi Soy Glaze
- Spicy Louisiana Shrimp 16**
A Perfect Share
- Jumbo Lump Crab Cake 16**
Corn and Pepper Hash, Spicy Remoulade Sauce
- Flash Fried Long Island Blue Point Oysters 13**
House Tartar Sauce
- Coconut Shrimp 16.5**
Orange Horseradish Marmalade
- Clams Casino 12.5**
A Rhode Island Favorite
- Maine Steamers 21**
Over One Pound

FRESH FISH

BPI uses only wild, fresh fish — never farmed

- Searched North Atlantic Tuna 32**
Asian Ginger Glaze
- Grilled Pacific Northwest Salmon 28**
Parsley Vinaigrette
- Pan Seared Halibut 36**
Daily Preparation
- Sole Francaise 27**
With Saffron Rice
- Fresh Catch Today M/P**

Any of our fish can be simply grilled, pan seared, or roasted at your request

STEAKS

All steaks served with choice of Fries or Yukon Gold Whipped Potatoes and our BPI Steak Sauce

- Prime Aged Center Cut New York Sirloin (14 oz) 42
- 10 oz New York Sirloin 36
- Prime Aged Center Cut Filet Mignon (10 oz) 42
- 7 oz Filet Mignon 29

SKILLET STEAKS

All skillet steaks are broiled and finished in the pan

- Prime 10 oz Center Cut Strip Steak with your choice of:
- Caramelized Onions & Mushrooms 39
 - Cabernet Sauce 39
 - Au Poivre 39

DESSERTS

All made in house

- NY Cream Cheese Cake 8**
Special House Recipe
- Florida Key Lime Pie 8**
Fresh Whipped Cream
- Swiss Chocolate Pie 8**
- Crème Brulee 8**
- Fresh Berry Cobbler 9**
Served Hot With Vanilla Ice Cream
- BPI Chocolate Mousse 8**
Fresh Whipped Cream
- Assorted Parfaits 8**
Crème de Menthe, Strawberry, Coffee, or Chocolate

RAW BAR

- Iced Gulf Shrimp 16**
House Cocktail Sauce
- Fresh Jumbo Lump Crabmeat Cocktail 18**
- Selected Iced Oysters (half dozen) M/P**
Mignonette and Cocktail Sauce
- Iced Middleneck Clams (half dozen) 12**
- Captain's Shellfish Assortment 18 per person**
Jumbo Shrimp, Maine Crab Claws, Iced Oysters and Clams (2 person minimum)

All entrées served with our freshly baked popovers and flavored butters

SHELLFISH

- Searched Sea Scallops 29**
Herb Butter Pan Sauce, With Saffron Rice
- Spicy Louisiana Shrimp 29**
Over Fettuccine
- Signature Coconut Shrimp 28**
Orange Horseradish Marmalade and Sliced Caramelized Apple Rings
- Flash Fried Long Island Blue Point Oysters 25**
With Fries and Cole Slaw
- Sauteed Shrimp & Scallops Over Linguine 29**
In Scampi Beurre Blanc
- BPI Crab Cakes 34**
Spicy Remoulade Sauce

LAND FAVORITES

- Heritage 14 oz Center Cut Pork Chop 29**
Sicilian Pepper Mélange
- Amish Country Roast Chicken 26**
Whipped Potatoes, Natural Juices
- Grilled Colorado Lamb Chops 35**
Whipped Potatoes and Mint Demi Glace

Add a cup of clam chowder and a dessert to any entrée for \$10

CAFE DINING

Served all day everywhere

- BPI Burger (special blend) 15**
(with or without cheese, bacon add 2)
With Fries
- Sliced Filet Mignon 21**
Over Toast Points with Fries
- Amish Country Roast Chicken 24**
Whipped Potatoes, Natural Juices
- Linguine and Littlenecks 19**
White Clam Sauce
- Capellini with Shrimp & Lobster 26**
Light Tomato Cream Sauce
- Chicken Milanese 18**
With Arugula, Fennel and Orange Salad
- Signature Coconut Shrimp 24**
Orange Horseradish Marmalade
- Open-Faced Chicken BLT 16**
Pepper Jack Cheese, With Fries
- Fresh Tuna Burger 14**
Wasabi Soy Glaze, With Fries

SOUP & SALAD

- Manhattan Clam Chowder 6**
- Seafood Bisque 8**
- Beet Salad 10**
Champagne Vinaigrette
- Iceberg Wedge 10**
Vine Ripened Tomatoes, Blue Cheese, Smoked Bacon
- Chopped Seasonal Salad 10**
Fresh Vegetables, Feta Cheese, Red Wine Vinaigrette
- Petite Salad 6**
House Made Creamy Peppercorn Dressing

LIVE LOBSTERS

BPI uses only hard shelled Maine and Canadian Lobsters

- Live Lobsters (2-3 lbs) M/P**
Your Choice: Steamed, Broiled, Roasted or Baked Stuffed
- Alaskan King Crab Legs (in season) M/P**

Add a Maine Lobster Tail to any entrée for \$10

COMBINATION PLATTERS

- "Surf & Turf"— 7 oz Filet Mignon & Lobster Tails 48**
Whipped Potatoes, Drawn Butter, BPI Steak Sauce
- Filet Mignon & Grilled Shrimp 36**
Roasted Potatoes, BPI Steak Sauce
- Fisherman's Broiled Seafood Platter 39**
Flounder Fillet, Shrimp, Scallops, Maryland Crab Cake, Clams Casino
- Junior Broiled Fisherman's Platter 29**
Shrimp, Scallops, Flounder Fillet
- Fried Seafood Combination Platter 32**
Shrimp, Oysters, Scallops, Flounder Fillet

ACCOMPANIMENTS

Serves two or more

- Vegetable of the Day 7**
- Roasted Brussels Sprouts 7**
- Creamed Spinach 7**
- Yukon Gold Whipped Potatoes 7**
- French Fries 7**

Ask about our vegetarian menu

Please make your server aware of any food allergies

Consulting Nutritionist:
Dr. Felicia D. Stoler, DCN, MS, RDN, FACSM, FAND
Registered Dietitian Nutritionist & Exercise Physiologist
America's Health & Wellness Expert™

Open all year

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