

Joe Amiel's
BAY POINTE INN

RESTAURANT • CAFE • BAR

LIVE MUSIC *Sunday Brunch* ON THE BAY

COMPLETE BRUNCH — \$24 PER PERSON

Includes:
**Home Baked
Popovers, Cornbread
and Muffins**

Choice of:
**Complimentary Mimosa
Bloody Mary
or Fresh Fruit Cup**

ENTRÉES

Choice of:

Classic Eggs Benedict
*Over Toasted English Muffin,
Canadian Bacon with Hollandaise*

Stuffed French Toast
*With Fresh Berries and
Cream Cheese*

Chef's Choice
Ask your server

**Cheddar and Tomato Omelette
(or Egg White Omelette)**
*With Bacon or Sausage and
Crispy Hash Browns*

Eggs Any Style
*With Bacon or Sausage and Crispy
Hash Browns*

Steak and Eggs (add \$4)
*Eggs Any Style with a
Petite 4 oz Angus Filet Mignon
and Crispy Hash Browns*

DESSERTS

Choice of dessert & coffee or tea:

NY Cream Cheese Cake

Florida Key Lime Pie
With Fresh Whipped Cream

Chocolate Mousse
With Fresh Whipped Cream

APPETIZERS

Seared Ahi Tuna Carpaccio 13.5
Wasabi Soy Glaze

Spicy Louisiana Shrimp 13.5
A Perfect Share

**Baltimore Style Lump
Crab Cake 14**
*Corn and Pepper Hash,
Spicy Remoulade Sauce*

Coconut Shrimp 12.5
Orange Horseradish Marmalade

Clams Casino 12.5
A Rhode Island Favorite

Seared Beef Carpaccio 12
*With Seasoned Olive Oil and
Shaved Romano*

Fried Calamari Marinara 14
Mild or Spicy

**Maine Steamers 23
(in season)**
Over One Pound

CAFE DINING

BPI Burger (special blend) 16.5
(with or without cheese, bacon add 2)
With Fries

Sliced Angus Filet Mignon 24
Over Toast Points With Fries

Linguine and Littlenecks 19
White Clam Sauce

Capellini with Shrimp & Lobster 28
Light Tomato Cream Sauce

Chicken Milanese 19.5
With Arugula, Fennel and Orange Salad

Signature Coconut Shrimp 24
Orange Horseradish Marmalade

Half Chicken Pressed Under Brick 19
With Arugula Citrus Salad and Fries

Fresh Tuna Burger 16.5
*With Wasabi Soy Glaze, Arugula and
Shaved Romano*

Fresh Lobster Roll 27.5
*With Tobiko Mayonnaise, Old Bay Seasoning,
and House Made Slaw*

RAW BAR

Iced Gulf Shrimp (5) 15
House Cocktail Sauce

**Fresh Jumbo Lump
Crabmeat Cocktail 20**

Selected Iced Oysters M/P
Mignonette and Cocktail Sauce

Iced Middleneck Clams 8.5
(half dozen)

Jonah Crab Claws 18.5
*With Lemon Roasted Pepper
Remoulade*

SALADS

BPI Caesar Salad 10
*With Grilled Chicken add 6, Salmon 8,
Shrimp 8, or Fresh Sliced Tuna 10*

Beet Salad 12
Champagne Vinaigrette

Classic Waldorf Salad 15
*With Grilled Chicken add 6
Lemonaise Dressing*

Chopped Seasonal Salad 12
*Fresh Vegetables, Feta Cheese,
Red Wine Vinaigrette*