

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

APPETIZERS

- Seared Ahi Tuna Carpaccio** 13.5
Wasabi Soy Glaze
- Spicy Louisiana Shrimp** 15
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
- PEI Mussels** 15
With Saffron Lobster Butter
- Maine Steamers (in season)** 23
Over One Pound

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

FRESH FISH

BPI uses only fresh fish

- Seared North Atlantic Tuna** 34
Asian Ginger Glaze
- Grilled Pacific Northwest Salmon** 29.5
Parsley Vinaigrette
- Pan Seared Halibut** 36
Daily Preparation
- Sole Piccata** 29.5
With Capers and Seasoned Rice
- Fresh Catch Today** M/P

STEAKS & CHOPS

All steaks served with choice of fries or whipped potatoes & our own steak sauce

- Prime Aged NY Sirloin (12 oz)** 42.5
 with your choice of:
- Caramelized Onions & Mushrooms
 - Cabernet Sauce
 - Au Poivre
- 8 oz Center Cut Angus Filet Mignon** 39
Larger Cuts on Request
- Berkshire 14 oz Center Cut Pork Chop** 29
Sicilian Pepper and Potato Mélange
- Veal Scallopini** 32.5
With Crabmeat Risotto, Wild Mushrooms and Peppercorn Demi-Glace

ACCOMPANIMENTS

Serves two or more

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

RAW BAR

- Iced Gulf Shrimp** 16
House Cocktail Sauce
- Fresh Jumbo Lump Crabmeat Cocktail** 21
- Selected Iced Oysters (half dozen)** M/P
Mignonette and Cocktail Sauce
- Iced Middleneck Clams (half dozen)** 8.5
- Jonah Crab Claws** 18.5
With Lemon Roasted Pepper Remoulade

All entrées served with our freshly baked popovers and flavored butters

SHELLFISH

- Seared Day Boat Sea Scallops** 29.5
Herb Butter Pan Sauce, with Seasoned Rice
- Spicy Louisiana Shrimp** 29
Over Fettuccine
- Signature Coconut Shrimp** 29
Orange Horseradish Marmalade and Grilled Pineapple Ring
- Sauteed Shrimp & Scallops Over Capellini** 29
In Scampi Beurre Blanc
- BPI Crab Cakes** 36
Spicy Remoulade Sauce
- Soft Shell Crabs (in season)** M/P
Chef's Preparation

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

CAFE DINING

Served all day everywhere

- 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** 21
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** 21
Whipped Potatoes and Cole Slaw
- Fresh Tuna Burger** 17.5
Wasabi Soy Glaze with Fries
- Fresh Lobster Roll** 27.5
With Tobiko Mayonnaise, Old Bay Fries and Cole Slaw

SOUP & SALAD

- Manhattan Clam Chowder** 6
- Seafood Bisque** 10
- 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
Mixed Lettuces with Walnuts, Cranberries, and our own Creamy Peppercorn Dressing

LIVE LOBSTERS & CRAB

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** M/P

Add a Maine Lobster Tail to any entrée for \$12

COMBINATION PLATTERS

- "Surf & Turf"— 8 oz Angus Filet Mignon with Broiled Lobster Tail** 48
Whipped Potatoes, Drawn Butter, BPI Steak Sauce
- Angus Filet Mignon & Grilled Shrimp** 42.5
Roasted Potatoes, BPI Steak Sauce
- Fisherman's Broiled Seafood Platter** 45
Flounder Fillet, Shrimp, Scallops, Maryland Crab Cake, Clams Casino, With Cole Slaw and Baked Potato
- Junior Broiled Fisherman's Platter** 35
Shrimp, Scallops, Flounder Fillet, With Seasoned Rice
- Fried Seafood Combination Platter** 35
Shrimp, Scallops, Flounder Fillet, With Cole Slaw and Fries

DESSERTS

All made in house

- NY Cream Cheese Cake** 8
Special House Recipe
- Florida Key Lime Pie** 8
Fresh Whipped Cream
- Crème Brulee** 8
- BPI Chocolate Mousse** 8
Fresh Whipped Cream
- Assorted Ice Creams** 8
With a Side of Chocolate Sauce and Fresh Whipped Cream

Please make your server aware of any food allergies

Open all year

Visit us at www.joesbaypointeinn.com or on Facebook and Instagram: [joesbaypointeinn](#)

