



LUNCH MENU  
*Paradise Bay*  
 RESTAURANT & BAR

SALADS

ORGANIC SPRING MIX SALAD		
With Mango, Candied Walnuts, Goat Cheese & Vanilla Bean-Pomegranate Vinaigrette		\$ 7.50
GRILLED SHRIMP LOUIS SALAD-With Avocado, Tomato, Blue Lake Beans, Olives & Eggs, Served with House Made 1000 Island Dressing		\$ 16.50
Dungeness Crab Louis		\$ 21.50
TRADITIONAL CAESAR-Whole Leaf Petite Hearts of Romaine Dressed Traditionally		
With Toasted Garlic Croutons & Parmigiano-Reggiano Cheese		\$ 7.50
Add Grilled Organic Chicken \$5.50      ~      Add Grilled Prawns \$6.50		
SEARED AHI TUNA NICOISE SALAD-With Fresh Clams, Mussels & Prawns, Tossed in a Saffron Vinaigrette		\$ 14.50
PAPAYA, AVOCADO & ARUGULA SALAD-With Jicama & Coconut, Tossed in a Passionfruit-Sesame Vinaigrette		\$ 9.50
COBB SALAD WITH BABY GEM LETTUCES		
Served with Classic Green Goddess Dressing		\$ 14.50

SOUPS

CHILLED GAZPACHO SOUP		\$ 7.50 per Bowl
Assorted Heirloom Tomatoes, Chiles & Basil With Smoked Scallops		
LOBSTER BISQUE		\$ 8.50 per Bowl
Roasted Lobster Stock Finished with Brandy, Cream Sherry & Tarragon		
BOSTON CLAM CHOWDER-A Heart Warming White Chowder		\$ 7.50 per Bowl

SMALL PLATES

HOG ISLAND OYSTERS 1/2 SHELL-With Ginger Ponzu, Scallions and Tobiko Caviar		A.Q.
STEAMED MANILA CLAMS & PRINCE EDWARD ISLAND MUSSELS		
In a Ginger, Coconut-Lime Cream		\$ 10.50
SMOKED SALMON & SHRIMP TEMPURA MAKI ROLL		
With Avocado, Mango & Spicy Mayonnaise		\$ 12.50
CRAB CAKES PARADISE-Fresh Dungeness Crab Cakes Served with Roasted Pepper Beurre Blanc & Mango-Pineapple Salsa		\$ 12.50
LOBSTER, SHRIMP & SHIITAKE MUSHROOM POTSTICKERS-With Three Sauces		\$ 13.50
COCONUT PRAWNS With Chipotle-Apricot Dipping Sauce		\$ 11.50
BBQ DUCK SPRING ROLLS With House Made Sweet & Sour Sauce		\$ 11.50
BLOODY MARY SEAFOOD COCKTAIL-Fresh Dungeness Crab, Grilled Prawns & Calamari, Served with Horseradish Aioli & Peppered Bread Sticks		\$ 11.50
FLAT BREAD-Ingredients Change Daily		\$ 10.95

## SANDWICHES

AHI TUNA SANDWICH-Asian Seaweed Slaw, Wasabi Aioli on Brioche, Served with Sweet Potato Fries	\$ 14.50
FRESH MAINE LOBSTER, AVOCADO & BACON CLUB-With Arugula, Tomato & Smoked Black Pepper Mayonnaise, Served on a Brioche Hoagie with Terra Chips	A.Q.
FRIED CHICKEN SANDWICH WITH COLE SLAW & APPLE SMOKED BACON Spicy Roasted Garlic Dressing, Served with House Made Potato Salad	\$ 14.50
CRAB AVOCADO MELT-Fresh Dungeness Crab & Melted Vermont White Cheddar, Served on Lemon Pepper Brioche with Sweet Potato Fries	\$ 18.50
GRILLED PORTOBELLO-With Roasted Red Bell Peppers, Grilled Eggplant, Vermont White Cheddar on a Ciabatta Roll, Served With Baby Mixed Greens	\$ 12.50
PHILLY CHEESESTEAK SANDWICH-Thin strips of Filet Mignon with Caramelized Onions, Portobello Mushroom & a Pickapeppa Cream Sauce, Served With Garlic Fries	\$ 14.50
SALMON BURGER-House Made Salmon Patty & Grilled Pineapple, Served with Tartar Sauce, Organic Greens & Sweet Potato Fries	\$ 13.50
REUBEN SANDWICH-Corned Beef with Swiss Cheese, Sauerkraut & 1000 Island Dressing on Toasted Light Rye Bread, Served with House Made Dill Potato Salad	\$ 13.50
ORGANIC BUFFALO BURGER-Served with Grilled Pineapple, Crisp Onion Rings, Chili Mayonnaise & Sweet Potato Fries	\$ 14.50
KING OF CLUBS-Tender Slices of Herb Roasted Organic Chicken Breast, Black Forest Ham, Applewood Smoked Bacon, Tomato & Organic Greens on Toasted Multi-Grain Bread, Served with House Made Dill Potato Salad	\$ 14.50
CERTIFIED ORGANIC PRATHER RANCH BURGER 8 oz. Dry Aged, Grass Fed Beef, Cooked to Order & Served With Garlic Fries Add Cheddar, Swiss or Blue Cheese \$ 1.25 ~ Add Applewood Smoked Bacon \$ 1.00 Add Grilled Portobello Mushroom \$ 1.50	\$ 12.50

## OTHER FAVORITES

FISH & CHIPS-Tender Pieces of Beer Battered Fresh Halibut, Served With House Made Tartar Sauce, Cocktail Sauce, Creamy Cole Slaw & Garlic Fries	\$ 16.50
BBQ BABYBACK RIBS "PARADISE STYLE" With Cole Slaw & Sweet Potato Fries, & House Made Coca-Cola BBQ Sauce      ½ Rack \$ 16.50	Full Rack \$ 21.50
PARADISE BAY CIOPPINO-Fresh Dungeness Crab, Mussels, Clams and Prawns Swimming in a Tomato Fennel Broth	\$ 21.50
SQUID INK LINGUINE With Clams, Mussels & Prawns in a Lobster-Ginger Sauce	\$ 16.50

Executive Chef ~ Thomas Mitchell

Serving Lunch Monday - Friday From 11:30 am Saturday & Sunday From 10:30

Serving Dinner from 5:00 pm Monday - Sunday

[www.paradisebaysausalito.com](http://www.paradisebaysausalito.com)

For Parties of 6 or More, a Suggested Gratuity of 18% Will Be Included