



# Paradise Bay Restaurant

## Menu



### STARTERS

- HOG ISLAND OYSTERS on the Half Shell, Ginger Ponzu, Scallions & Tobiko Caviar \$2.50 each  
(Minimum 3 to an Order)
- STEAMED MANILLA CLAMS & PRINCE EDWARD ISLAND MUSSELS- In A Ginger-Coconut Lime Cream \$10.50
- MAINE CRAB CAKES - Roasted Pepper Beurre Blanc, Mango-Pineapple Salsa \$14.50
- COCONUT PRAWNS - Chipotle-Apricot Dipping Sauce \$12.50
- RICE PAPER SEARED AHI - Avocado, Kaiwari & Enoki Mushrooms, Drizzled with Wasabi Cream & Caramel Soy \$14.50
- SHRIMP TEMPURA MAKI ROLL - Spicy Tuna, Avocado & Mango \$13.50
- FLAT BREAD - Ingredients Change Daily \$10.95

### SOUPS & SALADS

- BOSTON CLAM CHOWDER - a Heart Warming White Chowder \$7.50/bowl
- SOUP OF THE DAY \$6.50/bowl
- ORGANIC BABY SPINACH SALAD - Mango-Poppy Seed Dressing, Crisp Onions, Grilled Portobello Mushrooms & Feta Cheese \$8.50
- ORGANIC SPRING MIX SALAD - Mango, Candied Walnuts, Goat Cheese & Vanilla Bean-Pomegranate Vinaigrette \$7.50
- GRILLED SHRIMP LOUIS SALAD - Avocado, Tomato, Blue Lake Beans, Olives & Eggs, House Made 1000 Island Dressing \$16.50
- TRADITIONAL CAESAR - Whole Leaf Petite Hearts of Romaine \$7.50  
\$13.00 with Grilled Shrimp; \$12.00 with Chicken; \$14.00 with Salmon
- TRADITIONAL COBB SALAD - Baby Gem Lettuces, Classic Green Goddess Dressing \$14.50

### SANDWICHES & BURGERS

Your Choice of: Potato Salad, Garlic Fries, Yam Fries, Cole Slaw or Mixed Greens

- AHI TUNA SANDWICH - Asian Seaweed Slaw, Wasabi Aioli on Brioche \$14.50
- FRIED CHICKEN SANDWICH-Cole Slaw, Apple Smoked Bacon & Spicy Roasted Garlic Dressing \$12.50
- GRILLED PORTOBELLO SANDWICH - Roasted Red Peppers, Grilled Eggplant on Ciabatta Roll \$12.50
- PHILLY CHEESE STEAK SANDWICH - Carmelized Onions, Portobello Mushroom & Pickapeppa Sauce \$14.50
- REUBEN - Corned Beef, Swiss Cheese, Sauerkraut & 1000 Island Dressing on Toasted Marble Rye \$13.50
- KING OF CLUBS - Herb Roasted Chicken Breast, Black Forest Ham, Applewood Smoked Bacon \$14.50
- SHRIMP PO' BOY - Crispy Fried Buttermilk Shrimp, Spicy Remoulade on Hoagie Roll \$14.50

Sandwiches & Burgers Continue Other Side

DUNGENESS CRAB & OREGON BAY SHRIMP MELT – Aged Cheddar, Horseradish Aioli on Rosemary Focaccia \$16.50

CERTIFIED ORGANIC PRATHER RANCH BURGER – Dry-Aged, Grass Fed Beef \$13.50  
Add Cheddar, Swiss or Blue Cheese \$1.25 Add Applewood Smoked Bacon \$2.50  
Add Portobello Mushroom \$1.50

SALMON BURGER – House Made Salmon Patty, Grilled Pineapple, Tartar Sauce \$12.50

TURKEY BURGER – Diestal Range Ground Turkey \$12.50

HOUSE MADE VEGI-BURGER – Brown Rice, Chickpeas, Mushrooms, Zucchini & Carrots \$12.50

### FRESH PASTA

SWEET BASIL RAVIOLI – Smoked Tomato Sauce, Roasted Mushrooms, Fresh Mozzarella & Spinach \$14.50

### HOUSE SPECIAL

#### PARADISE BAY FISH & CHIPS

Beer Battered Fresh Mahi-Mahi

Served with House Made Tartar Sauce, Cocktail Sauce,  
Creamy Cole Slaw & Garlic Fries \$16.50

### LAND & SEA

With Choice of Two Sides

BBQ BABYBACK RIBS with Coca-Cola Sauce 1/2 Rack \$16.50

GRILLED HALF CHICKEN – Rocky Range Chicken Marinated in Fresh Herbs \$15.50

GRILLED FLAT IRON STEAK – Certified Black Angus \$16.50

BLACKENED HAWAIIAN SWORDFISH with Pineapple Mango Salsa \$18.50

GRILLED YELLOW FIN TUNA with House-Made Sweet & Sour \$19.50

SAUTEED SUSTAINABLY RAISED SALMON with Lemon-Caper Beurre Blanc \$17.50

GRILLED MAHI-MAHI with Heirloom Tomato Relish, Smoked Tomato Coulis \$16.50

### SIDES

Choose Two Sides With Entrée:

Potato Gratin

Twice-Stuffed Potato

Potato Mushroom Potstickers

Tempura Vegetables

Vegetable Spring Rolls

Sautéed Spinach

Grilled Seasonal Vegetables

### VEGETABLE PLATTER

Choose Four Sides \$15.50

Executive Chef

Thomas Mitchell

Serving Daily 11:30-Closing

1200 Bridgeway · Sausalito, CA 415.331.3226

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

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