Useless Bay Dinner Menu



Wednesday - Saturday 4 pm to 8 pm

Small Bites

Thai Shrimp

15

asian slaw, crispy fried shrimp, sweet chili sauce, wontons, roasted pumpkin seeds

V/GF

Blistered Shishito Peppers

12

tossed in sesame oil, sesame seeds, aleppo pepper, sesame soy dipping sauce

Hummus Plate

12

classic hummus, sumac, kalamata olives, crispy chickpeas, feta, warm garlic flatbread

Soups and Salads

dressings: ranch, bleu cheese, 1000 island, balsamic vinaigrette, sesame ginger soy

Caesar Salad

10/15

romaine, herbed croutons, parmesan reggiano cheese, lemon wedge, caesar dressing

V/VEG

Asian Wonton Salad

12/20

crunchy cabbage, romaine, bell peppers, cucumber, carrot, avocado, mandarin oranges, crispy wonton strips, roasted pumpkin seeds, sesame ginger soy dressing

GF

Wedge Salad

10/18

crisp iceberg wedge, bacon, cherry tomato, candied pecans, bleu cheese crumbles, bleu cheese dressing

V/VEG/GF

UB House Salad

8/13

spring mix, chopped romaine, cucumber, cherry tomato, carrot, pickled red onion, choice of dressing

GF

Chicken Cobb Salad

25

grilled chicken, tomato, pickled red onion, bacon, avocado, hard-boiled egg, bleu cheese crumble, ranch

Add: Shrimp - 8, Chicken - 10, Salmon - 15

Tomato Basil Soup

6/9

extra virgin olive oil, petite croutons

New England Clam Chowder

6/9

Soup Du Jour

6/9

Split plates are allowed for a \$3 charge. No modifications allowed on split plates. Specials and Prime Rib may not be split.

Staples

served with french fries, sub sweet potato fries +1.5, onion rings +2, side house salad +3, or side caeser +4, sub gf bun +2, veggie patty +2, chicken patty +4

Fish 'n Chips

18/22

2 or 3 pc beer battered pacific cod, tartar, coleslaw, lemon

Prawns 'n Chips

18/22

2 or 3 pc jumbo prawns butterflied and panko breaded, tartar, cocktail sauce, slaw, lemon

Classic French Dip

19

dutch roll, slow cooked shaved prime rib, swiss, horseradish aioli, au jus

UB Burger

18

angus wagyu blend patty, cheddar cheese, shredded iceberg lettuce, tomato, crispy onion, dijonnaise brioche bun

Penn Cove Shellfish Mariniere

20

mussels or clams or both (+3), garlic, herbs, butter, cream, white wine, capers and celery, served with crostini and lemon (no side included)

Entrees

choice of starch: garlic mashed potato or rice pilaf

RR Ranch Steak Frites

34

8 oz RR ranch filet mignon, french fries, blistered green beans, bearnaise sauce

^v Wild Mushroom Ravioli

34

roasted portobello and crimini ravioli with english pea cream, assorted spring vegetables, roasted and pickled wild mushroom

Fried Chicken

28

chorizo gravy, thigh and drumstick, blistered green beans, choice of starch

Beef Bolognese Ziti

30

35

slow cooked meat sauce with tomato, celery, carrot and onion, whipped ricotta and parmesan reggiano

Seafood Bouilliabaisse Saute

salmon, halibut, cod, shrimp, clams, mussels, scallop, squash, zucchini, fennel, sun-dried tomato, artichoke hearts, rouille crostini and saffron risotto

TRR Ranch Prime Rib

31/34

10 oz or 13 oz slow roasted RR ranch prime rib with baked potato and vegetables

FRIDAY AND SATURDAY NIGHTS LIMITED QUANTITIES AVAILABLE

GF= gluten free
V/VEG= can be vegetarian(V) or vegan (VEG)
Dietary restriction accommodations upon request