



STARTERS

Crab Cakes	\$13
<i>Jumbo Lump Meat Cake, served with Lemon Basil Pesto and Roasted Red Pepper Ketchup</i>	
Shrimp Cocktail	\$12
<i>U-12 Shrimp, Red Ale Poached, Traditional Cocktail Sauce</i>	
Quesadilla	\$9
<i>Layers of soft shell Flour Tortillas with melted Cheddar and Monterey Jack Cheese, Served with Guacamole, Salsa and Sour Cream</i>	
With Grilled Chicken	\$11
With Grilled Shrimp	\$14
Fried Calamari	\$12
<i>Rings and Tentacles tossed with Hot Peppers and Lemon Juice, Chipotle Aioli</i>	
Buffalo Wings	\$11
<i>Spiced just right and served with Blue Cheese Dressing, Celery and Carrot Sticks</i>	
Clam and Corn Fritters	\$10
<i>Served with Chipotle Aioli and Basil Pesto Dipping Sauces.</i>	
Slider Trio	\$12
<i>Please Choose One: Grilled Chicken with Roasted Tomatoes, Ginger Salmon with Wasabi Aioli, or Bacon Blue Burger</i>	
Steamed Mussels	\$12
<i>Garlic and White Wine Broth with Fresh Herbs and Tomatoes, Grilled French Bread</i>	

Bayzo (Bāy-zō) n.

A word used to identify men who imbibed in an alcoholic beverage clear in color and high in strength – probably well over 100 proof. In addition, men drinking this strong liquid resided in and drank across the road from where they lived, which was an area bordering on Dorchester Bay.

The men who lived in shacks along the Mile Road are people who were drifters, alcoholics, down and outers, and in general could be called homeless.

They kept alive by picking the refuse at the dump owned by the Coleman Brothers, a large contractor in Boston. These men looked for things they could convert to money like brass, copper, rags, stamps, etc. They lived in “shanties”- A kind of house made from materials they found at the dump.

You can read more about ‘Bayzo’ at the entrance to the Pub.

Tom Carten, Newport, Dorchester, MA
and Sea Pines, Brewster, MA

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of a Food Borne Illness

An 18% Gratuity will be added to parties of Six or More.



SOUP

New England Clam Chowder	Cup \$5	Bowl \$7
Today's Soup	Cup \$4.50	Bowl \$6
Onion Soup au Gratin		\$7
<i>Port Infused Beef Broth, Melted Gruyere</i>		

SALADS

Small Caesar		\$7
<i>Fresh Romaine Hearts, Crispy Croutons, and Parmesan tossed in our Caesar Dressing</i>		
Garden Salad		\$7
<i>Mixed Greens tossed with Maple Balsamic Vinaigrette, Cucumber, Tomato, and Sun-Dried Cranberries</i>		
Cape Cod Chef's Salad		\$15
<i>Baby Spinach tossed with Cranberry Vinaigrette, and topped with Candied Pecans, Egg, Avocado, Tomato, Julienne Cheddar Cheese, Sliced Apple, Smoked Bacon, and Julienne Smoked Turkey</i>		
"Big Bowl" Caesar		\$12
<i>Fresh Romaine Hearts, Crispy Croutons, and Parmesan tossed in our Caesar Dressing</i>		
	With Grilled Chicken	\$15
	With Crispy Shrimp	\$16
Steak Salad*		\$16
<i>Baby Greens tossed with Maple Balsamic Vinaigrette, Caramelized Onions, and Sautéed Mushrooms, and topped with Gorgonzola Cheese, Tomato, and Sliced Skirt Steak.</i>		
	Surf & Turf Salad with Shrimp	\$18

BURGERS

All of our Burgers are *Certified Angus Beef®* brand Prime. Each are served with Lettuce, Tomato, Onion, Pickle, and French Fries.

Cheese Burger*	\$10
<i>Topped with Cheddar Cheese</i>	
Bayzo's BBQ Burger*	\$11
<i>Basted with a Zesty BBQ Sauce, Topped with Swiss Cheese, Smoked Bacon, and Caramelized Onions</i>	
Blue and Bacon Burger*	\$11
<i>Topped with Gorgonzola and Smoked Bacon</i>	
Mushroom Swiss Burger*	\$11
<i>Sautéed Blend of Exotic Mushrooms with Melted Swiss Cheese</i>	

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SANDWICHES

All sandwiches are served with French Fries, Cape Cod Chips, or Salad

- Crispy Fish Sandwich** \$14
Beer Battered Native Cod on a Toasted Roll with melted American Cheese, Tartar Sauce, and served with Lettuce, Tomato, Cole Slaw, and Pickle.
- Grilled Chicken Sandwich** \$10
Lemon Pesto Mayonnaise, Swiss Cheese, Lettuce, Tomato, and Avocado
- Crab Cake Sandwich** \$14
Jumbo Lump Crab Cake, Toasted Bakery Roll, Cajun Remoulade
- Native Lobster Roll** \$21
With a touch of Celery and Mayonnaise, Herb Buttered New England Roll
- Italian Panini** \$13
Ham, Salami, and Provolone on Italian Bread with Pesto and Vine Ripe Tomato
- Smoked Turkey Panini** \$12
Cranberry Mayo, Vermont Cheddar Cheese, Vine Ripe Tomato, and Smoked Bacon on Brioche
- Fish Taco** \$13
3 Soft Corn Tortillas filled with Native Cod, Shredded Cabbage, Tomato, Spicy Pickled Onions, drizzled with a Pablano Lime Aioli
- Grilled Vegetable Wrap** \$10
Hummus, Baby Spinach, Tomato, and Summer Vegetables rolled up in a Sun-Dried Tomato Tortilla

PIZZA

12" Pizza with Fresh Tomato Sauce and Shredded Mozzarella Cheese

- Three Cheese** \$12
A blend of Mozzarella, Provolone, and Parmesan
- Rustic Vegetarian** \$14
Caramelized Onions, Sautéed Mushrooms, Roasted Red Peppers, and Black Olives
- Buffalo Chicken Pizza** \$14
Tender strips of chicken tossed with Buffalo Sauce, topped with Crumbled Gorgonzola, Sliced Banana Peppers, and Blue Cheese Dressing
- Pepperoni Pizza** \$13
Our Traditional Pizza loaded with Pepperoni
- White Seafood Pizza** \$16
Roasted Garlic and Olive Oil, Shredded Mozzarella Cheese, Sautéed Shrimp, Grilled Scallops, Caramelized Onions, Sautéed Peppers, and Fresh Basil
- BBQ Chicken Pizza** \$14
Grilled Chicken Breast tossed with a Zesty BBQ Sauce, Caramelized Onions, Sautéed Peppers

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MAIN MEALS

- Fish 'n Chips** \$16
Beer Battered Native Cod, French Fries, Cole Slaw, Tartar Sauce, and Lemon
- Baby Back Ribs** \$20
A full rack basted in our house BBQ Sauce, served with Coleslaw and French Fries

AVAILABLE AFTER 5:00PM

- NY Sirloin*** \$23
Sautéed Mushrooms, Fried Onion Strings, Gorgonzola Demi Glace, Mashed Potatoes, Seasonal Vegetable
- Seared Salmon*** \$19
Creamy Sun-Dried Cranberry Sauce, Wild Rice Pilaf, Seasonal Vegetable
- Grilled Swordfish** \$22
Horseradish, Basil, and Orange Glaze, Mashed Potatoes, Seasonal Vegetable
- Lobster Fettuccini** \$24
Fresh Pasta tossed with Goat Cheese and Herb Cream Sauce, Porcini Mushrooms, and topped with Fresh Lobster Meat
- Broiled Schrod** \$19
Classic New England Cracker Topping, Wild Rice Pilaf, Seasonal Vegetable
- Lemon BBQ Chicken** \$18
Herb and Citrus Basted Chicken Breast, Mashed Potatoes, Seasonal Vegetable

DESSERT

- Haagan Dazs Ice Cream** \$6
French Vanilla or Chocolate
- 'All the Fixin's' Chocolate Cake** \$8
Fudge Cake layered with Chocolate Mousse, Ganache, Five Nut Caramel Clusters, Amaretto Cookies, and finished with Chocolate Butter Cream.
- Blueberry Crumb Tart** \$7
Served with a scoop of vanilla Ice Cream
- Boston Cream Torte** \$7
Vanilla Cake, Vanilla Pastry Cream, Dark Chocolate Ganache, Sliced Almonds
- NY Style Cheesecake** \$7
Sour Cream NY Cheesecake with a hint of Lemon and a Graham Cracker Crust



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