



Burton's

ON THE BAY



DINNER

Starters

BLUE CHEESE CHIPS	11
House made chips, blue cheese crema, bell peppers, blue cheese crumbs	
STEAK BITES	15
Marinated steak, grilled crostini, poached garlic aioli	
BRUSCHETTA	10
Grilled garlic toast, marinated tomatoes, garlic, fresh basil, balsamic reduction	
GOAT CHEESE CURDS	11
Hand battered with house made ranch	
TEMPURA SHRIMP	15
Lightly battered Tiger shrimp, Yum Yum sauce	
BURRATA TOAST	12
Burrata cheese, toast, pesto sun-dried tomatoes with a balsamic dressing	

Salads

CAESAR	7
Chopped romaine, shaved parmesan, brioche croutons, house made Caesar dressing	
WEDGE	7
Crisp iceberg, red onion, heirloom cherry tomato, pepper bacon, choice of dressing	
HOUSE SALAD	6
Cucumber, red onion, heirloom cherry tomato, brioche croutons	
GRILLED ROMAINE SALAD	7
Grilled romaine lettuce, sautéed red onion, blue cheese, pepper bacon, balsamic reduction	
SEASONAL SALAD	7
Ask your server	
Add: Salmon +19, Steak +17, Shrimp +15, Chicken +10	

Personal Pizzas

Wood fired crust (cauliflower crust + \$2.00)	
BBQ PORK	15
Cilantro pesto, pulled pork, pickled red onion, feta cheese, BBQ drizzle	
MARGARITA	13
Garlic, marinated tomatoes, fresh mozzarella, basil	
MEAT LOVERS	17
Sausage, pepperoni, smoked pork loin, bacon	
SMOKED SALMON	17
House smoked salmon, goat cheese curds, green onion, bechamel, arugula	

Entrees

RIBEYE	48
Hand cut 14 oz. ribeye, sour cream whipped potato, seasonal vegetable	
FILET	52
Grilled 6 oz. filet, sour cream whipped potato, seasonal vegetable	
STUFFED PORK CHOP	38
Seasonal stuffing, sour cream whipped potato, seasonal vegetable	
SCALLOPS	38
Pan roasted sea scallops, goat cheese grits, sweet corn puree, peppered bacon	
SEA BASS	36
Chilean sea bass, lemon thyme risotto, citrus beurre blanc	
PESTO SHRIMP	28
Tiger shrimp, potato gnocchi, pesto crème, onion, heirloom cherry tomato	
PORK BELLY	30
Crispy pork belly, soba noodles, napa cabbage, red bell pepper, shitake mushrooms, bulgogi sauce	
TUSCAN CHICKEN	28
Seared chicken breasts, tomato cream, spinach, red onion, creamy rosemary polenta	
LOBSTER MAC N CHEESE	38
Cavatappi, lobster bisque fondue, bacon, lobster claw	
CURRY CAULIFLOWER "BEEF" BOWL	28
Curried riced cauliflower, pulled oats, napa cabbage, bell peppers, shitake mushrooms, green onion, carrots	
PANCETTA BUCATINI	28
Pancetta, leek, olive oil, garlic chili, black pepper	

Soups

FRENCH ONION	6
Brioche crouton, Jarlsberg Swiss	
LOBSTER BISQUE	7
Sherry crema, lobster, chive	
SOUP OF THE DAY	6



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.