



by the bay

## Dinner



Sunset view from Leila

**We serve healthy, fresh (housemade from scratch) tasty California cuisine**

1991 Railroad Avenue, Hercules, CA 94547  
510.741.5580  
leilabythebay.com



Like us on Facebook



by the bay

## Appetizers

<b>Garlic Fries</b> <i>housemade hand cut with fresh garlic, herbs, and smoked paprika</i>	<b>7.95</b>	<b>Spicy Mussels</b> <i>steamed in white wine, garlic, onion, tomato, and linguica</i>	<b>14.95</b>
<b>Wings</b> <i>buffalo, BBQ or Mango Habanero served with housemade ranch dressing</i>	<b>8.95</b>	<b>Fried Calamari</b> <i>served with housemade cocktail sauce, sriracha-aioli</i>	<b>12.95</b>
<b>Blue Moon Prawns</b> <i>fried in Blue Moon beer batter</i>	<b>11.95</b>	<b>Bruschetta</b> <i>heirloom tomato, basil, garlic, balsamic reduction, fresh mozzarella with pesto</i>	<b>8.95</b>
<b>Mango Habanero Calamari</b> <i>fried calamari in a mango habanero glaze</i>	<b>13.95</b>		

## Salads

<b>Caesar Salad</b> <i>romaine lettuce, herbed croutons, Parmesan cheese, housemade Caesar</i>	<b>8.95</b>	<b>House Salad</b> <i>house blend mixed greens, cherry tomatoes, cucumber, pickled onions, herbed croutons, housemade balsamic dressing</i>	<b>7.95</b>
<b>Mediterranean Salad</b> <i>romaine lettuce, Kalamata olives, feta cheese, cherry tomatoes, cucumber, housemade cumin dressing</i>	<b>9.95</b>	<b>Spinach Salad</b> <i>cherry tomatoes, dried cranberries, candied pecans, red apple, pickled red onion, bacon, feta cheese, housemade balsamic dressing</i>	<b>12.95</b>
<b>Caprese Salad</b> <i>fresh mozzarella, heirloom tomato and basil</i>	<b>9.95</b>		

## Entrées

<b>Mixed Grill</b> <i>prawns, salmon, steak</i>	<b>37.95</b>	<b>Eggplant Parmesan</b> <i>marinara, linguine, parmesan cheese</i>	<b>16.95</b>
<b>Daily Steak</b>	<b>A.Q.</b>	<b>Cioppino</b> <i>mussels, crab, salmon, prawns, calamari, and rock cod</i>	<b>24.95</b>
<b>Blackened Salmon</b> <i>housemade mix of Spanish spices, broccoli, and mashed potatoes</i>	<b>20.95</b>	<b>Fish and Chips</b> <i>red snapper, house spicy coleslaw, and hand cut french fries</i>	<b>17.95</b>
<b>Seared Salmon</b> <i>sesame glaze, with mashed potatoes and broccoli</i>	<b>20.95</b>	<b>Lamb Burger</b> <i>fresh ground natural/hormone free lamb, housemade mango chutney, spinach, and feta cheese</i>	<b>16.95</b>
<b>Chicken Marsala</b> <i>mushrooms, Marsala cream sauce, seasonal vegetables, and mashed potatoes</i>	<b>17.95</b>	<b>Hamburger</b> <i>lettuce, tomato, onions, pickles add avocado \$2 • cheese \$2 • bacon \$2</i>	<b>15.95</b>
<b>Braised Lamb Shank</b> <i>braised in red wine, mirepoix, mushrooms, and mashed potatoes</i>	<b>21.95</b>		

## Pasta

<b>Seafood Linguini</b> <i>mussels, salmon, prawns, calamari, tomato, and fish fumet</i>	<b>23.95</b>	<b>Garden Penne</b> <i>seasonal vegetables, pesto, Parmesan cheese</i>	<b>16.95</b>
<b>Lemon Garlic Prawn Fettuccine</b> <i>prawns, lemon garlic cream sauce, Parmesan, fresh basil</i>	<b>21.95</b>	<b>Chicken Carbonara</b> <i>shallots, pancetta, Parmesan cheese, penne pasta</i>	<b>18.95</b>
<b>Fettuccine Alfredo</b> <i>white wine cream sauce, Parmesan cheese</i>	<b>13.95</b>	<b>Lobster Ravioli</b>	<b>22.95</b>
		<b>Crab Alfredo</b>	<b>23.95</b>

## Add to Pasta

<b>Chicken</b>	<b>5.00</b>
<b>Salmon</b>	<b>7.00</b>
<b>Shrimp (4)</b>	<b>7.00</b>
<b>Steak</b>	<b>7.00</b>

## Sides

<b>Crab Mashed Potatoes</b>	<b>10.95</b>
<b>Broccoli</b>	<b>3.95</b>
<b>Seasonal Vegetables</b>	<b>3.95</b>
<b>Garlic Bread</b>	<b>4.95</b>



by the bay

### Fountain Drinks 2.95

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Shirley temple, Roy Rogers

### Bottled Beverages

San Pellegrino Sparkling Water	1.95
Bundaberg Root Beer	3.50
Bundaberg Ginger Beer	3.50

### House Made

Iced Tea	2.95
Iced Coffee	2.95
Arnold Palmer	3.50
Leila's Lemonade	3.95
Leila's Basil Ginger Lemonade	3.95
Mango Lassi	4.95
Italian Soda	4.25

*Strawberry, Pomegranate, Vanilla Cream, Hazelnut, Banana, Blackberry, Watermelon*

### Hot Drinks

Hot Chocolate	4.95
Café au Lait	3.95
Coffee (Regular or Decaf)	2.95
Hot Tea	3.95

*Green Tea, Chamomile, Earl Grey, Black Tea*

### Espresso Drinks

Espresso, Decaf Espresso, Americano	2.95
Cappuccino, Latte, Macchiato, Mocha	4.95

### Hot Drinks with a Kick

Hot Buttered Rum	9.00
<i>House made spice mix, rum, hot water</i>	
Hot Toddy	9.00
<i>Hot tea, honey, brandy, lemon</i>	
Keoke Coffee	10.00
<i>Kahlua, brandy, coffee</i>	
Irish Coffee	10.00
<i>Irish whiskey, coffee, whipped creme</i>	
B52 Latte	10.00
<i>Bailey's, Grand Marnier, Kahlua, coffee</i>	

### Draft Beer 6.00

Alternating Guest Draft  
Scrimshaw Pilsner • White Witch IPA

### Bottled Beer

Erdinger Non-Alcoholic	3.50
Budweiser	4.00
Bud Lite	4.00
Corona	5.00
Black Diamond Mosaic IPA	5.00
Stella Artois	5.00
Blue Moon	5.00

### Mocktails 4.95

#### Pineapple No-Jito

*Pineapple, mint, lime, and soda water*

#### Cucumber Lime Press

*Cucumber, lime, soda water, and Sprite*

#### Strawberry Italian Cream Soda

*Torani Strawberry, soda water, and whipped cream*

### Sparkling Cocktails

#### Mimosa 8.00

*Champagne and Organic OJ*

#### Bottomless Mimosa 12.95

*Champagne with Organic OJ*

**(Saturday & Sunday Brunch Only)**

#### Kir Royal 10.00

*Champagne and Chambord*

#### French 75 10.00

*Champagne, gin and lemon juice*

### Artisinal Cocktails

#### Alpinetini 10.00

*Beefeater Gin, Elderflower Liqueur, lime juice*

#### Ginger's Island 9.00

*Bacardi Rum, Domain Canton Ginger Liqueur, pineapple, OJ, & Grenadine*

#### Raspberry Lemondrop 10.00

*New Amsterdam Citrus Vodka, Chambord, and lemon juice*

#### Leila's Old Fashioned 11.00

*Bullet Whiskey, Sweet Vermouth, bitters, and muddled fruit*

#### Lynchburg Lemonade 9.00

*Jack Daniel's, Orange Liqueur, and Sweet and Sour*

#### The Presbyterian 9.00

*Dewar's Scotch, Pesychaud's Bitters, & Ginger Beer*

#### Roasted Jalapeño Margarita 10.00

*Cuervo Gold, Triple Sec, roasted jalapeños, and lime*

#### Mango Martini 10.00

*New Amsterdam Mango Vodka, Patron Mango Liqueur, and lime juice*

#### Frozen Piña Colada 9.00

*Blended Bacardi Rum, Pineapple, Coconut Cream, & half and half*

#### Frozen Golden Margarita 12.00

*Blended Cuervo Gold, Triple Sec, OJ, & Sweet and Sour, topped with Gran Marnier*

#### Bloody Mary 9.00