

BAYGRILL

STARTERS

PLANTATION SHRIMP COCKTAIL

A New Orleans classic of four jumbo shrimp, shredded iceberg lettuce and pepper vodka cocktail sauce 9

SEARED AHI TUNA

Crusted with pepper and thyme, served with maple soy dipping sauce and wasabi 13

FRIED GREEN BEANS

Tender green beans with a golden tempura crust, served with barbecue hollandaise or Asian soy dipping sauce 8

SHRIMP ALEXANDER

Four jumbo shrimp dusted with bread crumbs, parmesan cheese and garlic, baked and served with beurre blanc sauce 13

PAN SEARED SEA SCALLOPS WITH CHIVE BEURRE BLANC

Four jumbo scallops pan seared in natural juices, served with a chive white wine butter sauce 12

MARYLAND STYLE CRAB CAKE

Delicately mounded lump crab meat and seasonings, served with Cajun remoulade and BayGrill's corn relish 12

MUSSELS WITH WINE, GARLIC AND HERBS

Prince Edward Island mussels served in herbed white wine butter 11

FRIED CALAMARI

A crispy crust of Italian herbs and cornmeal, served with a New Orleans remoulade 8

SOUPS

SERVED WITH OYSTER CRACKERS

ARTICHOKE AND BLEU CHEESE BISQUE

CUP 4
BOWL 7

MANHATTAN CLAM CHOWDER

CUP 4
BOWL 7

SALADS

SERVED WITH DRESSING ON THE SIDE

CARAMELIZED SALMON OVER MIXED GREENS WITH ASIAN SOY DRESSING

Baby field greens wrapped in English cucumber, topped with Atlantic salmon 15

SHRIMP, MANGO & JICAMA SALAD WITH PINEAPPLE VINAIGRETTE

Four grilled shrimp, bib lettuce, field greens, red onion, cilantro and red bell pepper 14

CRAB SALAD WITH CAESAR VINAIGRETTE

Chopped romaine, jumbo lump crabmeat, roasted pimiento pepper, Parmigiano-Reggiano cheese 15

WARM GRILLED FILET MIGNON SALAD, BLEU CHEESE DRESSING

4 oz. USDA Black Angus tenderloin, chopped romaine and spring mix, red onions, Maytag bleu cheese crumbles 18

CHILLED SEAFOOD PASTA

Chilled lump crab and jumbo shrimp mixed with tri-color cretini pasta in a creamy lemon tarragon dressing 15

GRILLED CHICKEN OR SHRIMP (BLACKENED)

Romaine with baby field greens, almonds, English cucumber, crostini and choice of dressing: bleu cheese, ranch, Asian soy; pineapple, caesar or red wine vinaigrette 11

ENTRÉE PLATES

SERVED WITH CHOICE OF ONE SIDE AND BAYGRILL'S CORN RELISH

CATFISH FILET WITH CHUNKY TOMATILLO GARLIC SAUCE

Farm raised filet sautéed and topped with a garlic tomatillo sauce 12

TROUT ALMONDINE

Farm raised filet topped with almonds, oven broiled, served with lemon butter 14

CRISPY REDFISH WITH CAPERS AND LEMON

Pan seared panko crusted filet topped with lemon zest, capers and beurre blanc 17

HORSERADISH & CITRUS CRUSTED CEDAR PLANK SALMON

8 oz. crusted Atlantic salmon grilled on smoking cedar plank 21

GRILLED CHILI RUBBED JUMBO SHRIMP WITH BARBECUE HOLLANDAISE

Six jumbo shrimp with hot spice rub, grilled, served with barbecue hollandaise sauce 16

CHEF'S MIXED GRILL ON CEDAR PLANK

Trio of selections and preparations, changes daily MKT

GUINNESS-GLAZED COD

Honey and molasses Guinness glaze, pan seared Alaskan cod 15

14 OZ. AGED RIBEYE

21 day aged Angus beef, flame broiled 28

CRISPY, BEER BATTERED WHITE FISH

With spicy tartar sauce 13

GRILLED CHICKEN BREAST

With choice of sauce: tomatillo, lemon caper beurre blanc, Guinness glaze or barbecue hollandaise 13

SPAGHETTI WITH HOMEMADE MARINARA AND MEATBALLS

Chunky Italian tomatoes and herbs with two homemade meatballs 12 Half Order 6
Additional meatball 1

SANDWICHES, ROLLS AND 'BOYS

ALL SANDWICHES SERVED WITH FRIES AND BAYGRILL'S CORN RELISH

SEAFOOD PO-BOY

Grilled, blackened or fried catfish or shrimp on a hoagie roll with lettuce, tomato and red onion, lemon aioli 9

CRISPY, BEER BATTERED WHITE FISH

On a hoagie roll 12

GRILLED SALMON

On a Kaiser roll with lemon aioli 14

OPEN FACE CRAB & ARTICHOKE MELT

Lump crabmeat and artichoke quarters, melted provolone and parmesan cheese on Texas toast 13

SESAME TUNA BURGER

Ahi tuna rolled in white and black sesame seeds, pan seared, served on a Kaiser roll with a slice of grilled zucchini and ginger wasabi aioli 15

TRADITIONAL NEW ENGLAND SEAFOOD ROLL

Shrimp, crab or combination served cold with seasoned mayonnaise on a hoagie roll 10

HAMBURGER

Angus beef, lettuce, tomato, red onion, kosher dill pickle on a Kaiser bun 10
Add provolone or smoked cheddar 1

GRILLED (BLACKENED) CHICKEN BREAST SANDWICH

On a Kaiser roll, fixed to order 8
Add provolone or smoked cheddar 1

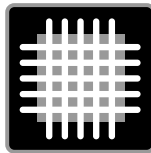
BAYGRILL

SIDES

- LEMON-THYME ORZO 4
- STEAMED BROCCOLI WITH HOLLANDAISE 4
- TWO TONE CABBAGE SLAW 4
- FRENCH FRIES 4
- GREEN ONION HUSHPUPIES 4
- CREAMED SPINACH 4
- HOUSE SALAD
Romaine, iceberg and spring mix lettuce, tomatoes, a slice of red onion, topped with a crostini and choice of dressing: bleu cheese, ranch, Asian soy; pineapple, caesar or red wine vinaigrette 4

DESSERTS

- KEY LIME MERINGUE PIE 6
- BAYGRILL'S FROZEN GUSTARD VOLCANO 6
- MILE HIGH CHOCOLATE LAYER CAKE 7
- BLACK-BOTTOM PEANUT BUTTER MOUSSE PIE 6
- WHITE CHOCOLATE MACADAMIA NUT CRÈME BRULÉE 6
- PIES TO GO (PREORDER) 30



WHITE

- A TO Z PINOT GRIS, OREGON 10/38
- RUFFINO ORVIETO, ITALY 8/25
- BLIND RIVER SAUVIGNON BLANC, NEW ZEALAND 9/32
- DRY CREEK FUME BLANC, SONOMA 9/30
- DR. PAULY "NOBLE HOUSE" RIESLING, GERMANY 9/28
- CHATEAU STE. MICHELLE 'EROICA' RIESLING, WASHINGTON 50
- STEELE PINOT BLANC, CALIFORNIA 32
- BERINGER WHITE ZINFANDEL, CALIFORNIA 5/20

CHARDONNAY

- ANNABELLA, SONOMA 8/25
- KENDALL-JACKSON, CALIFORNIA 9/27
- JOEL GOTT, CALIFORNIA 11/33
- MELVILLE, SANTA RITA HILLS 44
- NEWTON RED LABEL, NAPA 13/45
- JORDAN, RUSSIAN RIVER 68
- LONG VINEYARDS, NAPA 95

SPARKLING WINE AND CHAMPAGNE

- CHANDON BRUT, FRANCE 187 ML 10
- NICOLAS FEUILLATTE, FRANCE 70

RED

- KENDALL-JACKSON MERITAGE, CALIFORNIA 9/27
- DELOACH PINOT NOIR, CALIFORNIA 9/33
- KIM CRAWFORD PINOT NOIR, NEW ZEALAND 12/38
- PATZ & HALL PINOT NOIR, SONOMA 69
- 3 RINGS SHIRAZ, AUSTRALIA 10/33
- NEWTON CLARET, NAPA 52

CABERNET SAUVIGNON AND BLENDS

- ALAMOS, ARGENTINA 8/25
- 1975, CALIFORNIA 12/45
- J.BOOKWALTER, WASHINGTON 54
- MINER AIA, NAPA 60
- LONG VINEYARDS, NAPA 95

MERLOT

- KUNDE, SONOMA 12/34
- CANOE RIDGE, WASHINGTON 14/48
- HALL, NAPA 50

We would like to see that you get home safely.
If you do not have a designated driver, please allow us to call a cab to take you home.

A suggested 18% gratuity will be added to parties of 5 or more.

Please notify us of any food allergies.

Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.