



DINNER

SOUTHERN COASTAL

SHAREABLES

Blistered Shishito Peppers

Fire grilled, dusted with chili-lime seasoning. Served with citrus ponzu. \$9

Bay Hummus

Topped with sundried tomato pesto. Served with crispy pitas and fresh veggies. \$8

Mozzarella Sticks

Crispy fried, served with Cajun aioli or tomato jam. Six per order. \$8

Poppin' Champagne Fried Carolina Shrimp

Champagne battered. Served with Cajun aioli and sweet Thai chili sauce. Six per order. \$14

Tempura Fried Shrimp Skewers

Served with kimchi fresca and ponzu sauce. \$12

Banging Balls

Crab balls topped with parmesan, cheddar & mozzarella cheeses, Old Bay and bacon crumbles. Served with spicy Cajun aioli. Four per order. \$15

Bay Fried Pickles

Tempura fried dill spears served with wasabi aioli. \$7

Giant Steak Quesadilla

Grilled flour tortilla stuffed with smoked gouda, cheddar, peppers, onions, spinach, and sun-dried tomato pesto. Served with guac, pico, sour cream, and Cajun aioli. \$14

Southern Style Babyback Ribslets

Served with blue cheese bacon potato salad and fried leeks. \$13

Bay Wings

Jumbo wings fried and double grilled with choice of Buffalo, Asian, Sweet Chili, Chipotle Honey, BBQ or Old Bay. Ten per order. \$13

Nugs

Hand-battered and fried golden brown chicken nuggets tossed in choice of Buffalo, Asian, Sweet Chili, Chipotle Honey, BBQ or Old Bay. \$11

Homemade Beef and Pork Lumpia

Served with kimchi fresca, sweet Thai chili sauce, and spicy mustard. Five per order. \$13

CHIPS N' DIPS

Tortilla Chip Trio

House-fried corn tortillas served with pico de gallo, house-made guacamole, and queso dip. \$11

Loaded Bay Fries or Tots

Topped with cheddar, mozzarella and parmesan cheese sauce, bacon and Old Bay. Served with spicy Cajun aioli and sour cream. \$8

Bay Parmesan Spinach and Crab Dip

Blue crab and spinach dip, served with garlic-toasted pitas. \$13

Pimento Cheese Spread

Served with toasted baguettes. \$7

Ta-chos, Nachos, or Both

Tater tots, tortilla chips, or both, with melted cheese, bacon, tomatoes, arugula, jalapeños, black beans, onions, sour cream, & Cajun aioli. \$8 Add Avocado \$2. Add Chicken, Shrimp, or Pork Belly \$4

LOCAL OYSTERS

Oysters Bay Local*

Flash seared oysters in a rich, creamy Santa Fe sauce with baby spinach, bacon, and parmesan cheese. Served over grilled French baguette \$14

Proper Oyster Rock*

Fried Oysters, house-made rock mix, extra bacon and cheese, drizzled with hollandaise. Served with garlic toasted pita. \$14

SANDWICHES & SLIDERS

Beef Sliders*

Wagyu beef on toasted brioche bun with bacon, lettuce, tomato, onion, and house-made pimento cheese. Served over a bed of Old Bay fries. Three per order. \$13

Pork Belly Sliders

Braised and seared pork belly on toasted brioche bun with bacon, lettuce, tomato, onion, & house-made tomato jam. Served over a bed of Old Bay fries. Three per order. \$12

The Joey

Fried chicken breast, honey ham, applewood bacon and Swiss cheese sandwiched between a waffle. Served with bourbon barrel syrup, cajun aioli, and tater tots. \$14 Add fried egg \$1

The Weekender Burger*

Changes every week (ask your server).

The Bay of Pigs

Classic Cuban sandwich with honey ham, pulled pork, swiss cheese, spicy mustard, and homemade pickles. Served on a butter toasted sub roll with Old Bay fries. \$13

The Quatro Fromage

An adult-sized grilled cheese sandwich on white or wheat bread with cheddar, provolone, swiss and American cheeses. Served with Old Bay fries. \$9



TACOS

Three tacos served with cheese, bacon, cilantro, radish, arugula, jalapeños, cabbage, Cajun aioli, and sour cream.

Choice of crisp lettuce or tortillas. \$17

Add avocado \$2

**Shrimp, Chicken, Fresh Catch,
Fried Oysters, Pulled Pork, or Pork Belly**

GREENS

Add salmon*, tuna*, or shrimp to any salad \$8 Add chicken \$4

Bay Local Salad

Romaine, baby greens, praline pecans, dried cranberries, bleu cheese crumbles, Granny Smith apples, strawberries, shredded carrots, and house-made herb croutons. \$13

Grilled Romain Wedge

Hearts of romaine grilled. With tomatoes, bacon, bleu cheese dressing, balsamic drizzle, sweet red onion, everything bagel seasoning, and a poached egg*. \$13

Classic Caesar

'Nuff said. \$11

Super Asian Salad

Crisp Romaine Lettuce with avocado, grape tomatoes, orange, cucumber, and carrots. Tossed in sesame ginger dressing, crab sticks, and crispy wontons. \$14

A smaller version of our salads can be substituted for the side dish on all our entrées for an upcharge of \$3

SIDES

Sautéed Spinach \$5 • Grilled Asparagus \$5

Mac n' Cheese \$5 • Old Bay Fries \$4

Blue Cheese Bacon Potato Salad \$4

Bourbon Sweet Potatoes \$4 • Kale \$5

Newport Potatoes \$4 • Tater Tots \$4

Creamy Parmesan Risotto \$5 • Cajun Rice \$4

White Cheddar Hash \$4

Bay Local Eatery

972 Laskin Rd • Virginia Beach, VA

www.baylocalvb.com

(757) 962-0044

**Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.*

18% gratuity may be added to parties of six or more.



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FEAST

Thai Sautéed Veggies

Mixed vegetables sautéed in spicy coconut cream sauce. Served over jasmine rice and topped with a melon and daikon radish slaw. \$15

Stack O' Ribs

One pound of southern style baby-back ribs, served on a bed of crispy Old Bay fries. \$18

Portobello Tower

Fresh mozzarella, grilled zucchini, grilled tomato, roasted red peppers, and grilled onions. Served on a seared parmesan risotto cake with roasted garlic cream and balsamic glaze. \$19

Maple Leaf Half Duck*

Seared breast and confit leg of duck served with bourbon-braised sweet potatoes, sautéed spinach, and duck-bone demi-glaze. \$22

Steak Chimichurri*

Pan seared sirloin steak cooked to temp and served with white cheddar hash, sautéed spinach, and red chimichurri. \$18

Jumbo Jimmy Cakes

Two Jumbo Lump crab cakes folded in a mild aioli and broiled. Served with Newport potatoes, grilled asparagus, and roasted red-pepper rémoulade. One \$20. Two \$34

Double Cut Pork Chop*

Chargrilled to temp. Served with white cheddar hash, grilled asparagus, brandy-braised apples, and fried leeks. \$22

Shrimp and Crab Étouffée

With andouille sausage, peppers and onions over Cajun rice. \$24

Sweet Potato Encrusted Salmon*

Served with parmesan risotto cake, sautéed spinach, and Godiva cinnamon glaze. \$22

Braised Beef Short Rib

Served with Newport potatoes, grilled asparagus, veal bone demi-glaze and honey-rosemary goat cheese. \$22

Hobo Pasta

Changes weekly. Ask your server. \$17

Blue Crab Mac n' Cheese

Topped with butter toasted panko, bacon, and scallions. \$18

Flash Blackened Yellowfin Tuna*

Served with sticky rice, avocado wasabi salsa, ginger, and pineapple chili glaze. \$21

Everything we serve is made fresh,
in house using locally sourced
produce, fish and seafood when
available. Eat Fresh. Eat Local.

