



# Bay LOCAL'S ONLY night

## APPETIZERS

### Poke Tacos

Yellowfin tuna, sesame, crab and wakame seaweed salad served in fried wonton shells and topped with sriracha aioli, masago and scallions. - \$17

### Bay Local Sushi Roll

Tuna, lump crab, avocado, masago, cucumber, sesame, sriracha. - \$18

### Lo-Cali Roll

Crab, avocado, cucumber, sriracha - \$13

### Locally Sourced Oysters

Market Price

### Bay Parmesan, Spinach & Crab Dip

Local blue crab and spinach dip served with garlic Parmesan fried pita points. - \$16.99

### Bay Wings

10 wings, fried with Buffalo, BBQ, Crazy Asian, Garlic Parm, Sweet Chili, Chipotle Honey or Old Bay. Choice of Ranch or Blue Cheese. - \$16.99

### Poppin Champagne Fried Shrimp

6 Champagne battered shrimp served with cucumber salad over a bed of Cajun aioli and sweet chili sauce. - \$15.99

### Banging Balls

Crab balls melted 3-cheese blend, parmesan, mozzarella and cheddar cheese. Topped with bacon crumbles, old bay and Cajun aioli. - \$16.99

## FRESH SALADS

### Bay Local Salad

Fresh Romaine, mixed baby greens, praline pecans, dried cranberries, blue cheese crumbles, granny smith apples, strawberries, shredded carrots topped with house-made herb croutons - \$15.99

### Classic Caesar

Crisp Romaine and shredded parmesan tossed in our house Caesar dressing topped with house-made herb croutons. Side \$8.99/ Large \$13.99

## BAY FAVORITES

### Double Decker Tacos

3 Flour and corn tortillas layered with cheese, refried beans and filled with lettuce, tomato, jalapeno, Cajun aioli, sour cream and your choice of Chicken/Shrimp, fried or blackened. - \$18

### Pile Of Baby Back Ribs

Pork BBQ spare ribs, smothered in house BBQ sauce and served with fries and coleslaw. - \$19

### Local Peel and Eat Shrimp

One pound served with fries, side salad, cocktail sauce and drawn butter. - \$17

### Locally Sourced Seafood Platter

Fillet of the day, shrimp, oysters and scallops. Served with fries and coleslaw. Fried or broiled. Market price.

### 7 Hills Virginia Prime Rib

14oz cut, served with loaded baked potato, sautéed spinach, horseradish cream and homemade au-jus. - \$26

### Alaskan Crab Legs

One and a half pounds served with baked potato, sautéed spinach, cocktail sauce and drawn butter. - \$26





## MIMOSAS

Make any mimosa a rosé mimosa for \$2

### Fresh Squeezed Mimosas

ORANGE | RUBY RED | LEMON | MADRAS | CRANBERRY | PINEAPPLE - \$6.50

Make it a jumbo for \$8.50

### Sorbet Mimosas

STRAWBERRY | MANGO | RASPBERRY | POMEGRANATE | LEMON - \$7

Make it jumbo for \$9.50

### Baymosa

Cruzan Coconut Rum, mango sorbet, pineapple juice and champagne - \$10.50

### Cold Pressed Mimosas

WATERMELON | STRAWBERRY | GREEN APPLE - \$10.50

### Manmosa

House vodka, choice of fresh juice, champagne - \$10

Make it cold pressed add \$2

## FRESH CRUSHES

### Orange Crush

Hand-squeezed orange juice, orange vodka, triple sec & a splash of Sprite - \$9

Make it a skinny \$10

### Ruby Red Crush

Hand-squeezed grapefruit juice, Waterman Spirits Organic Grapefruit Vodka, triple sec & a splash of Sprite - \$10

Make it a skinny \$11

### Pineapple Express Crush

Hand-squeezed orange juice, pineapple rum, pineapple juice & a splash of soda water - \$10

### Madras Crush

Hand-squeezed orange juice, orange vodka, triple sec & a splash of cranberry & soda water - \$10

### Lemonade Crush

Hand-squeezed lemon, citrus vodka, simple syrup & a splash of water - \$10

### Limeade Crush

Hand-squeezed lime, citrus vodka, simple syrup & a splash of Sprite - \$10

## MULES

### Classic Moscow Mule

Waterman Spirits Organic Vodka, ginger beer, hand-squeezed lime - \$12

Ask your server about our  
"Sip Local" monthly specials.

## COCKTAILS

### Espresso Martini

Tito's Vodka, brewed espresso, and splash of simple syrup - \$14

Make it creamy with Brendan's Irish Cream add \$1

### Watermelon Martini

Cold pressed watermelon, Tito's vodka, splash of lime and simple syrup - \$11

### OG Fresh Margarita

Hornitos Plata Tequila, agave nectar, hand-squeezed lime, water and a splash of fresh orange juice - \$10

Infuse your cocktail with a scoop of sorbet for \$2

### Jalapeno Cucumber Infused Margarita

21 seeds jalapeno cucumber infused tequila, hand-squeezed lime, fresh jalapeno juice, agave nectar, splash of water & rimmed w/chili lime dust - \$12

### Pungo Paloma

Hand-squeezed grapefruit juice, cold pressed strawberries, Hornitos Plata tequila, agave nectar, fresh lime juice & soda water - \$11

### Gentlemen

Knob Creek rye, local orange blossom honey, cold pressed ginger, fresh lemon juice, garnished with crystallized ginger cube - \$12

### Bay Local Old Fashioned

Basil Hayden, house made orange bitters, simple syrup, badabing cherry, splash of water - \$12

## BEER

Ask your server for current rotating and seasonal beers.

### Crafts and Imports

Corona, Pacifico, Modelo, Stella Artois, Devil's Backbone Vienna Lager, Devil's Backbone 8 Point IPA, O'Connor El Guapo IPA, Sweetwater 420 Pale Ale, Blue Moon Wheat, Commonwealth Wapatoolie, Kona Big Wave

### Domestics

Budweiser, Bud Light, Coors Light, Miller Light, PBR, Bold Rock Cider, Michelob Ultra

## WINE

### WHITE

Ferrari Carano Fume Blanc  
California \$9/27

Hess Chardonnay  
Napa Valley, California \$8/26

### RED

Le Charmel Pinot Noir  
France \$7/22

Currency Cabernet  
Sacramento, California \$8/27

### Rose

Day Owl, California \$7/27

## BUBBLES

Armond de Brignac  
"Ace of Spades"  
France \$350

Veuve Clicquot  
France \$80

Voga Prosecco  
Venetian Italy \$39

Wycliff  
California \$24