



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