

Happy Hour Everyday
Mon-Thu 5-6pm
Fri-Sun 3-6pm

OYSTER

B A H®
SEAFOOD & RAW BAR

DINNER
Weekend Brunch/Lunch
Fri 11:30am
Sat-Sun 10:30am

RAW

- **OYSTERS** ½ doz. - 18.00
cocktail sauce, doz. - 36.00
cucumber ice, horseradish
- **POKE-POKE** 13.95
ahi tuna, king salmon,
avocado, ginger sesame
- **CHILLED SEAFOOD TOWER** ... 37.95
oysters, shrimp, tuna poke,
mussels, maine lobster tail

SOUP/SALAD

- **NEW ENGLAND** cup - 5.50
CLAM CHOWDER bowl - 8.95
- **LITTLE GEM WEDGE SALAD** 8.95
slagel farms bacon, cucumber,
cherry tomato, crouton, radish, ranch
- **HEIRLOOM TOMATO** 12.95
fresh italian mozzarella,
grilled ciabatta, red onion, thai-basil
- **SEAFOOD SALAD** 25.95
alaskan king crab, maine lobster, shrimp
hearts of palm, avocado, egg, olives,
tomatoes, cucumber, scallions,
louis dressing & vinaigrette

SNACKS

- **PARKER HOUSE ROLLS** 4.95
served warm, honey butter
- **SWEET CORN & JALAPEÑO HUSH PUPPIES** 8.95
cilantro aioli

SOME OF OUR FARMERS, GROWERS & FISHERMAN

Frank Randol, Blue Crab
Captain "Doug", The Sea Princess, Maine Lobster
Captain "Mike", The Time Machine, Maine Lobster
Ben Lloyd, Pangea, Oyster Farmer, Mussels
James Riley, Trident Fisheries, Alaskan King Crab
Captain Albert Ballard, The Pisces, Red Snapper
Captain Charles DeWalt, The Bandit, Ahi Tuna
Matt Rocheleau, Clam Man, Falmouth, MA, Clams
Miller's Farm, Organic Free Range Chicken
Slagel Farm, All-Natural Beef & Smoked Pork

CHILLED

- **SHRIMP COCKTAIL** 12.95
classic or old bay style
- **BLUE CRAB FINGERS** 12.95
mustard mayo
- **SANTA BARBARA MEDIUM CRAB CLAW** ... 8.50/piece
expertly cracked, mustard mayo

HOT

- **GARLIC SHRIMP** 11.95
garlic butter, panko breadcrumb,
grilled ciabatta bread
- **WICKED FRESH CALAMARI** 13.95
shaved lemons, fresno peppers,
celery, tabasco butter
- **GRILLED SPANISH OCTOPUS** 15.95
fingerling potato, harissa,
jalapeno crema

SANDWICHES/TACOS

- **SEASIDE'S CHICKEN SANDWICH** crispy chicken breast, bbq sauce, dill pickles, mayo - 12.95
- **UNCLE ORKIE'S ONION BURGER** slagel farms beef, caramelized onion, american cheese, homemade pickles, mayo - 13.95
- **MARYLAND-STYLE CRAB CAKE SANDWICH** blue crab, romaine, roma tomato, avocado, old bay mayonnaise - 18.95
- **ORIGINAL BAH SEAFOOD ROLL** fresh hand-cracked maine lobster, alaskan king crab, jumbo shrimp, mayo, celery - 24.95
- **CRISPY COD TACOS** wild alaskan cod, chipotle mayo, cilantro, cabbage slaw, jalapeño vinaigrette - 16.95
- **BLACKENED SHRIMP TACOS** pico de gallo, cabbage slaw, avocado, cilantro crema - 17.95
- **SESAME-SEARED AHI TUNA TACOS** asian slaw, cilantro, soy-mirin aioli, avocado - 19.95

PLATES

- **CLASSIC FISH & CHIPS** wild alaskan cod, tartar sauce - 16.95
- **TRADITIONAL FRENCH MUSSELS** white wine, shallots, garlic herb-butter - 16.95
- **THAI RED CURRY MUSSELS** coconut milk, fresno peppers, fresh lime juice - 16.95
- **CHESAPEAKE FRIED CHICKEN** miller's farm organic chicken, old bay, coleslaw, fries - 17.95
- **SHELLFISH LINGUINI** lobster tail, shrimp, calamari, mussels, garlic, blistered tomato - 22.95
- **GRILLED ORA KING SALMON** spiced greek yogurt, cous cous pearls, cucumber salad, heirloom tomato, mint, dill - 25.95
- **CRISPY ONE-SIDED RED SNAPPER** thai chili sauce, choice of fries or coconut-ginger rice - 27.95

SIDES

- **GRILLED SWEET CORN** slagel farms corn, green onion, aleppo chili, alabama white bbq sauce - 4.95
- **BOARDWALK FRIES** old bay seasoning, malt vinegar aioli - 5.95
- **ROASTED BROCCOLI** garlic, parmesan, bread crumb, chili flake - 5.95
- **MAC & CHEESE** wisconsin sharp cheddar, parmesan, panko - 6.95
- **CRISPY BRUSSELS SPROUTS** smoked bacon, pomegranate vinaigrette, smoked almonds - 9.95

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
for more information, please ask your server or a manager.

• gluten free

COCKTAILS

† CAPE COD titos vodka, mint & cucumber syrup, housemade cranberry juice, lemon . . .	11.50
OLD SAILOR plantation pineapple rum, mint, lime, pineapple	12.00
† PEARL'S PALOMA exotico tequila blanco, mezcal, sage agave syrup, grilled grapefruit .	12.00
WHISKEY TANGO larceny bourbon, peach, lemon, malbec snap	12.50
ANCHORS OF YOUTH bluecoat gin, ginger liqueur, beet, lemon, pink peppercorn	12.50
SHE SELLS SEA SHELLS beefeater gin, apricot, yellow chartreuse, lemon, rosé.	12.50
SHOOTER freshly shucked oyster, vodka, spicy tomato mix, lemon.	9.00
BAH'S BLOODY vodka, mild tomato mix, cocktail shrimp, beer back	13.50

SPARKLING

	g/s	btl
PROSECCO BORTOLOMIOL - valdobbiadene	11	48
PINOT NOIR ROSÉ VAL DE MER - burgundy	12	60

WHITE

VINHO VERDE PLUMA - portugal	8	32
SAUVIGNON BLANC DOMAINE FOURNIER - sancerre	15	60
† SAUVIGNON BLANC BABICH - marlborough	13	51
CHARDONNAY VAL DE MER - chablis	15	60
MUSCADET JO LANDRON "AMPHIBOLITE" - loire valley	11	44
† PINOT GRIGIO BLASON - friuli	10	40
CHARDONNAY ALEXANA - willamette valley	14	56
CHARDONNAY BUEHLER VINEYARDS - russian river valley	12	48

ROSÉ

GRENACHE CASA BERGER 'SORBET' - penedes	10	40
PINOT NOIR LOVE DRUNK - willamette valley	12	48
† GRENACHE/CINSAULT JOLIE FOLLE (1L) - cotes de provence . . .	11	53

RED

PINOT NOIR BROOKS RUNAWAY RED - willamette valley	14	56
† MALBEC CHATEAU CASTELLAS - cahors	12	48
CABERNET SAUVIGNON "BALANCING ACT" - walla walla	15	60
PINOT NOIR KEN WRIGHT CELLARS - willamette valley	-	72

**please inquire about reserve wine selections*

DRAFT BEER

ANCHOR SUMMER WHEAT - CA	6
NORTH COAST SCRIMSHAW PILSNER - CA	7
† ANCHOR STEAM - CA	7
HALF ACRE TUNA EXTRA PALE ALE - CHI	7
† FOUNDER'S ALL DAY IPA - MI	7
HOPEWELL SWIFT IPA - CHI	7
MOODY TONGUE SLICED NECTARINE IPA - CHI	8
GOOSE ISLAND SOFIE (12oz) - CHI	9

BOTTLES/CANS

MILLER HIGH LIFE - WI	4	ANCHOR LEMON LAGER - CA	6
MILLER LITE - WI	5	• SHORT'S SPACE ROCK - MI	6
• RIGHT BEE CIDER - CHI	6	ANCHOR PORTER - CA	7

† HAPPY HOUR

1/2 off items with anchor • mon-thurs 5-6pm & fri-sun 3-6pm