

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
- **SHAVED**
- **APPLE & SQUASH SALAD** ..... 11.95  
candied hazelnuts, gravity hill cheese,  
sage vinaigrette
- **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
- **CRISPY SQUASH RINGS** ..... 7.95  
maple mustard vinaigrette
- **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  
roasted sweet potato, harissa,  
jalapeno crema

## SANDWICHES/TACOS

- **SEASIDE'S CHICKEN SANDWICH** crispy chicken breast, bbq sauce, dill pickles, american cheese, 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** roasted mushrooms, butternut squash, farro, spiced pumpkin seeds- 23.95
- **CRISPY ONE-SIDED RED SNAPPER** thai chili sauce, choice of fries or coconut-ginger rice - 27.95

## SIDES

- **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

<b>LODDY TODDY</b> bluecoat gin, campari, laphroaig, lemon, buddha's blend- <i>served hot or chilled</i>	11.50
† <b>CAPE COD</b> titos vodka, cardamom, honey, housemade cranberry juice, lemon . . . . .	12.00
<b>PEARL IN THE PARK</b> beefeater gin, lemon, pear, cinnamon, cava float . . . . .	12.00
<b>BOARDWALK PUNCH</b> plantation pineapple aged rum, mint, lime, pineapple . . . . .	12.00
<b>PEARL'S PALOMA</b> exotico tequila blanco, mezcal, sage, agave, grilled grapefruit . . . . .	12.00
<b>WHISKEY TANGO</b> larceny bourbon, peach, lemon, malbec snap . . . . .	12.50
<b>SHOOTER</b> freshly shucked oyster, vodka, spicy tomato mix, lemon. . . . .	9.00
<b>BAH'S BLOODY</b> vodka, mild tomato mix, cocktail shrimp, beer back . . . . .	13.50

## SPARKLING

	gls	btl
<b>PROSECCO BORTOLOMIOL</b> - valdobbiadene, it . . . . .	11	48
<b>PINOT NOIR ROSÉ VAL DE MER</b> - burgundy, fr . . . . .	12	60
<b>PÉTILLANT NATUREL CRUSE</b> - napa valley, c. . . . .	13	65

## WHITE

<b>VINHO VERDE PLUMA</b> - portugal. . . . .	8	32
<b>SAUVIGNON BLANC DOMAINE FOURNIER</b> - loire valley, fr . . . . .	13	52
† <b>SAUVIGNON BLANC BABICH</b> - marlborough, nz. . . . .	13	52
<b>ASSYRTIKO SANTO</b> - santorini, gr. . . . .	11	44
<b>CHARDONNAY VAL DE MER</b> - chablis, fr. . . . .	15	60
<b>MUSCADET JO LANDRON "AMPHIBOLITE"</b> - loire valley, fr . . . . .	11	44
† <b>PINOT GRIGIO BLASON</b> - friuli, it . . . . .	11	44
<b>CHARDONNAY ALEXANA</b> - willamette valley, or. . . . .	14	56
<b>CHARDONNAY BUEHLER VINEYARDS</b> - russian river valley, or . . .	12	48

## ROSÉ

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

## RED

<b>PINOT NOIR BROOKS RUNAWAY RED</b> - willamette valley, or . . . . .	14	56
† <b>MALBEC CHATEAU CASTELLAS</b> - cahors, fr . . . . .	12	48
<b>CABERNET SAUVIGNON "BALANCING ACT"</b> - walla walla, wa. . . . .	15	60
<b>PINOT NOIR KEN WRIGHT CELLARS</b> - willamette valley, or . . . . .	-	72

*\*please inquire about reserve wine selections*

## DRAFT BEER

<b>NORTH COAST SCRIMSHAW PILSNER</b> - CA . . . . .	7
† <b>ANCHOR STEAM</b> - CA . . . . .	7
<b>METROPOLITAN AFTERBURNER OKTOBERFEST</b> - CHI . . . . .	7
<b>HALF ACRE TUNA EXTRA PALE ALE</b> - CHI . . . . .	7
† <b>FOUNDER'S ALL DAY IPA</b> - MI . . . . .	7
<b>HOPEWELL SWIFT IPA</b> - CHI . . . . .	7
<b>MOODY TONGUE SLICED NECTARINE IPA</b> - CHI . . . . .	7
<b>GOOSE ISLAND SOFIE (12oz)</b> - CHI . . . . .	9

## BOTTLES/CANS

<b>MILLER HIGH LIFE</b> - WI. . . . .	4	<b>3 SHEEPS FRESH COAST PALE ALE</b> - WI . . . . .	7
<b>MILLER LITE</b> - WI . . . . .	5	<b>ALASKAN BREWING AMBER ALE</b> - AK. . . . .	7
• <b>RIGHT BEE CIDER</b> - CHI . . . . .	6	<b>ANCHOR PORTER</b> - CA . . . . .	7

## † HAPPY HOUR

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