

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

OYSTER

B A H®
SEAFOOD & RAW BAR

LUNCH
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

SOUP/SALAD

- NEW ENGLAND CLAM CHOWDER** cup - 5.50
bowl - 8.95
- LITTLE GEM WEDGE SALAD** 8.95
slagel farms bacon, cucumber,
cherry tomato, crouton, radish, ranch
- **SEAFOOD SALAD** 25.95
alaskan king crab, maine lobster, shrimp
hearts of palm, avocado, egg, olives,
tomatoes, cucumber, scallions,
louis dressing & vinaigrette

FRESH-SQUEEZED JUICE

- CRANBERRY** 3
- LEMONADE** 3
- ORANGE** 3
- GRAPEFRUIT** 3
- SHAKEN CRANBERRY LEMONADE** 3

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

SANDWICHES

served with french fries & cole slaw

- SEASIDE'S CHICKEN SANDWICH** crispy chicken breast, bbq sauce, dill pickles, mayo - 12.95
- UNCLE ORKIE'S ONION BURGER** slagel farm 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 maine lobster, alaskan king crab, jumbo shrimp, mayo, celery - 24.95

TACOS

served with homemade tortilla chips & roasted tomato salsa

- 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

served with french fries

- CHESAPEAKE FRIED CHICKEN** miller's farm organic chicken, old bay, coleslaw, fries - 12.95
- CRISPY 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

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 - 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

	<i>gls</i>	<i>btl</i>
CHAMPAGNE LAHERTE FRÈRES - champagne	-	88
PROSECCO BORTOLOMIOL - valdobbiadene	11	48
PINOT NOIR ROSÉ VAL DE MER - burgundy	12	60

WHITE

VINHO VERDE PLUMA - porotugal	8	32
SAUVIGNON BLANC MAHI - marlborough	13	51
SAUVIGNON BLANC DOMAINE FOURNIER - loire valley	13	52
CHARDONNAY PATRICK PIUZE "TERROIR DE CHICHÉE" - chablis . . .	16	64
MUSCADET JO LANDRON "AMPHIBOLITE" - sèvre et maine	11	44
PINOT BLANC/CHARDONNAY KELLER - rheinhessen	15	60
CHARDONNAY ALEXANA - willamette valley	14	56
PINOT GRIGIO BLASON - friuli.	10	40
PINOT GRIS CRISTOM - willamette valley	13	52
CHARDONNAY BLEND MASSICAN "ANNIA" - napa	-	85
RIESLING SCHLOSS SCHÖNBORN "MARCOBRUNN" '97 - rheingau. . .	-	60

ROSÉ

GAMAY 40 OZ WINES (1L) - loire valley.	10	48
PINOT NOIR LOVE DRUNK - willamette valley	12	48
GRENACHE/CINSAULT JOLIE FOLLE (1L) - cotes de provence. . . .	11	53
CABERNET SAUVIGNON MUSE - sèvre et maine	14	52

RED

PINOT NOIR BROOKS RUNAWAY RED - willamette valley.	14	56
TEMPRANILLO AZUL Y GARANZA (1L) - spain	10	48
MALBEC CHATEAU CASTELLAS - cahors	12	48
CABERNET SAUVIGNON "BALANCING ACT" - walla walla	15	60
PINOT NOIR SOTER NORTH VALLEY - willamette valley.	-	72

**please inquire about reserve wine selections*

DRAFT BEER

ANCHOR SUMMER WHEAT - CA	6
ANCHOR STEAM - CA	7
HOPEWELL SWIFT IPA - CHI	7
HALF ACRE TUNA - CHI	7
NORTH COAST SCRIMSHAW PILSNER - CA	7
FOUNDER'S ALL DAY IPA - MI	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	HAKUTSURU SAYURI NIGORI SAKE - JAPAN	8/22