

Served 11am to 4:30pm

\$15.95 per person

Appetizers

Tomato & Whiskey Soup

Our signature Spicy Recipe

Potato & Leek Soup

A traditional Irish soup made from an old Kilkenny recipe with potatoes, leeks and fresh cream

Soup of the Day

Please ask your server

Roasted Portabella Mushroom

Roasted Portabella Mushroom topped with Cashel Blue cheese, toasted pine nuts and a balsamic glaze

Fresh Giant Ocean Clam Strips

Ocean Clam Strips, breaded, fried and served with homemade cocktail sauce

Entrees

Medieval Beef Stew

Our original recipe using braised beef, celery, onion and carrot with green onion mashed potatoes

Veggie Burger

Chef Kevin Duffy's own black bean burger made in house and served on an Amoroso roll with chipotle aioli, lettuce and tomato

Fish & Chips

Fillets of cod, dipped in our homemade beer batter, shallow fried to a golden brown, served with Irish chips and tartar sauce

Lamb & Beef Meatloaf

Chef's own homemade meatloaf of ground Lamb & Beef, baked served with mashed potatoes, fresh vegetables and a mushroom gravy

Shepherd's Pie

Ground Beef Sirloin, cooked in a casserole with onions, peas and carrot, topped with mashed potato

Vegetarian Shepherd's Pie

White & black beans, celery, onion, peas, portabella, carrots and button mushrooms, slowly cooked then topped with mashed potatoes

Badly Ice Berg Salad

Wedge of Ice Berg lettuce topped with Cashel Blue cheese, bacon, roasted plum tomatoes and finished with a balsamic glaze

Seared Tuna Sandwich

Ahi Tuna filet, medium rare, potato roll, lettuce & tomato, topped with a seaweed salad & wasabi aioli, sweet potato fries

All menu items subject to change at restaurant discretion.

Served 4:30pm to 10pm

\$34.95 per person

Choose from the following to accompany your meal:

Irish Whiskey Flight

Jameson Original

Jameson Original is a blend of pot still and fine grain whiskeys that is as versatile as it is smooth. Triple-distilled and aged for a minimum of 4 years.

Jameson Black Barrel

Twice charred for a good measure. Black Barrel is a triple distilled blend of rich pot still and grain whiskey that is matured in a mixture of sherry casks and bourbon barrels. However, unlike the rest of our range, the bourbon barrels undergo an additional charring. Black Barrel delivers the signature smoothness of Jameson Original, with enhanced spice, nutty notes, vanilla sweetness and sherry fruit.

Jameson Caskmates

Emerging from a conversation between our head distiller and the head brewer of Cork's Franciscan Well Brewery, Jameson Caskmates has been finished in stout-seasoned whiskey casks. While our triple-distilled smoothness is very much intact, notes of cocoa, coffee and butterscotch confirm the stout influence. Caskmates is a head-turning, modern Irish whiskey.

The NapTown Brown Ale

Galway Bay's very own locally brewed craft beer

Being Irish we know a thing or two about beer, so when we first tried what RAR were brewing up we were immediately impressed. From saison to seriously great IPA we spent countless hours taste testing RAR's products just to make sure they were ...eh... "consistent". Sometime in the wee hours we all agreed they were, and a great collaboration was born.

Combining the creative minds here at Galway Bay with the crafty brew masters at RAR we were able to develop a brew that not only the Irish would be proud of but one that would pair perfectly with our traditional Irish cuisine.

A brown ale, with notes of caramel & dry bitterness, all modest enough that you can drink this any time of the day and perfect for a good pub session with your mates. Brewed locally for those who love Maryland's state capital in mind, affectionately known as "NapTown", and to the highest standards, we are proud to bring you our unique craft beer the "NapTown Brown Ale".

Wines

Choose from one of our house wines:

Chardonnay
Pinot Grigio
Merlot
Cabernet Sauvignon

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Killarney Cabbage Wraps

Fresh cabbage leaves, stuffed with Corned Beef and potato, steamed and served with our wholegrain Irish mustard sauce

Baby Ice Berg Salad

Wedge of Ice Berg lettuce topped with Cashel Blue cheese, bacon, roasted plum tomatoes and finished with a balsamic glaze

NapTown Oysters

1/2 dozen fresh local oysters on the half shell with NapTown Brown Ale mignonette

Entrees

Chesapeake Bangers & Mash

Old Bay sausages, green onion mash, grain mustard, onion & sauerkraut demi-glace

Salmon Galway Bay

Fresh salmon filet stuffed with Jumbo Lump crabmeat, served with fresh herb cream sauce, rice pilaf and fresh vegetables

Jameson Pepper Steak

12oz center cut NY strip, char grilled with crushed peppercorns, finished with a Jameson whiskey peppercorn cream sauce, fresh vegetables & green onion mashed potatoes

Shepherd's Pie

Ground Beef Sirloin, cooked in a casserole with onions, peas and carrot, topped with mashed potato

Vegetarian Shepherd's Pie

White & black beans, celery, onion, peas, portabella, carrots and button mushrooms, slowly cooked then topped with mashed potatoes

Crab Cake Caesar Salad

Our Jumbo Lump Crab Cake over a bed of romaine lettuce, wholegrain croutons, grated parmesan & asiago cheeses

Corned Beef & Cabbage

1st cut of Corned Beef, cooked in herbs & spices served with carrots and parsnips, mashed potatoes and buttered cabbage

Vegetarian Irish Boxty

A traditional potato pancake filled with portabella mushrooms, onions, spinach, garlic and peppers all sautéed, topped with melted provolone and cheddar cheese, smothered with a chunky tomato basil marinara

Cod au Gratin

Baked fresh Cod on a bed of scalloped potatoes with Dubliner cheddar mornay sauce, topped with herb bread crumbs and served with a side of fresh vegetables

Dessert

Traditional Bread Pudding

Old fashioned Irish bread pudding with currants, served warm with custard

Guinness Chocolate Cake

My Goodness, My Guinness ... Cake, served with a mocha ice cream

Dubliner Liqueur Crème Brûlée

Traditional burnt cream dessert infused with Dubliner Honey Whiskey Liqueur, with a cracking good top

Galway Bay Irish Coffee

A classic of Irish whiskey, coffee and fresh whipped cream

All menu items subject to change at restaurant discretion.