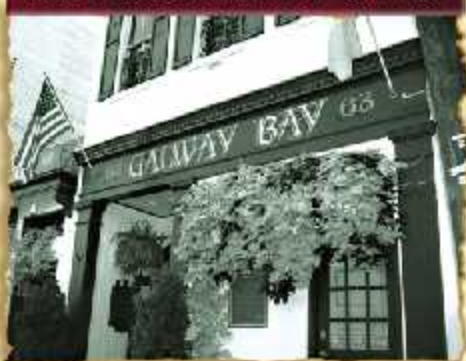


Galway Bay



IRISH RESTAURANT & PUB



Sainte

The Galway Bay Team

HISTORY

The name Galway Bay is a combination of the last name of owner Michael Galway, and a reference to the beautiful seaside town of Galway, Ireland. Opened in 1998, Galway Bay is a well-known Annapolis tradition, built on fine Irish hospitality. Along with business partner Anthony Clarke, and a team of 10+ year service veterans, we have set the standard for how a real Irish pub and restaurant are measured. Galway Bay has been recognized as *Best Irish Pub* every year since 2000 by What's Up Annapolis and the Capital Newspaper, *Best Bartender 2016*, was featured in *Diners, Drive-Ins and Dives*, voted *2016 Best Irish Pub In Maryland* by BuzzFeed and Yelp reviewers, *2016 Runner-Up for Best Irish Pub Global* and *2017's Sixth Most Popular Irish Pub in America* by Foursquare City Guide.

MISSION

Our mission is to bring truly Irish hospitality to Annapolis, Maryland and beyond ... to be authentic in every sense and to create a memorable experience in food, beverage and service that our customers will come back for.

AMBIANCE

You may notice the lack of TVs in our pub and restaurant area. This is by design as we are in fact the only pub in Annapolis that can say this — and quite possibly the only pub in Maryland. This characteristic has helped us create an atmosphere of lively conversation, a place where many gather and enjoy company, even on snow-bound days in winter when everything else shuts down. The dining room's rustic red brick and wood finishes create a comfortable surrounding to enjoy company, great food and premium beverages.

FOOD

If this is your first time here, try our famous Fish and Chips, legendary Corned Beef Reuben, one-of-a-kind Shepherd's Pie, or ask any of our friendly team members for recommendations on daily specials. Our Chef Kevin Dully has recently returned from a menu study trip to Ireland, where he met with famous Irish chefs such as Darina Allen and Paul Flynn. Kevin spent time at the prestigious culinary institute Ballymaloe and sampled regional cuisine from Waterford, Cork and Dublin.

Here's to a long life and a merry one. A quick death and an easy one.

FRESH OYSTERS

Oysters on the Half Shell GF

Half dozen fresh local oysters with lemon and cocktail sauce. *10*

Naptown Oysters

Half dozen fresh local oysters on the half shell with Naptown Brown Ale mignonette. *10*

Galway Bay Fried Oysters

Fried West Coast oysters, with vinegar slaw and cocktail sauce. *market price*

Dubliner Baked Oysters GF

Half dozen baked local oysters, Irish bacon, Dubliner cheddar, garlic butter, and Powers Irish whiskey glaze. *13*



APPETIZERS

Fresh Giant Ocean Clam Strips

Flash fried, housemade cocktail sauce. *7*

△ Killarney Cabbage Wraps GF

Cabbage leaves filled with potato and corned beef, with whole grain mustard sauce. *8*

West Coast Calamari

Fresh calamari rings, flash fried, house marinara sauce. *12*

Baked Crab Dip

Lump Crabmeat, cream cheese, with a toasted baguette, carrots and celery. *12*

SOUPS

Tomato & Whiskey or Leek & Potato *Cup 4 Bowl 6*

Soup of the Day *market price*

Wexford Potato Cakes

Chef's recipe potato cakes, Cashel Blue, asiago and sharp cheddar, onions, peppers, ranch dressing. *9*

Miss Peggy's Mini Crab Cakes

Ms. Peggy's original family recipe, fresh jumbo lump crab, baked, vinegar slaw, tartar sauce. *market price*

Molly Malone's Mussels GF

1 lb. Wild Cape Cod mussels, tomato-garlic cream sauce with Irish whiskey. *12*

Corned Beef Poppers

Tender corned beef, flash fried in beer batter, bistro mustard sauce. *13*

SALADS

Chieftain Salad ^{GF}

Romaine lettuce, Cashel blue cheese, roasted walnuts, dried raisins, raspberry honey vinaigrette. 10

Crabcake Chieftain

Jumbo lump crabcake on our classic Chieftain salad. *market price*

Old Bay Shrimp Caesar

Grilled Old Bay seasoned shrimp on our classic Caesar salad. 16

Blackened Chicken Caesar

Seasoned baked chicken tenders on our classic Caesar. 13

Garden Beet Salad

Roasted beets, mandarin oranges, goat cheese, toasted sunflower seeds, tossed with a balsamic vinaigrette. 10

House Salad

Lettuce, onion, peppers, grape tomato, shaved carrots. 4/8

Salmon Salad ^{GF}

A filet of fresh salmon, seasoned, baked, served over house salad. 14

Baby Ice Berg ^{GF}

Crumbled blue cheese, bacon, roasted tomatoes, balsamic reduction. 9

△ Corned Beef Ice Berg Salad ^{GF}

Baby Ice Berg lettuce, corned beef, crumbled blue cheese, diced bacon, roasted tomatoes, balsamic reduction. 16

IRISH FAVORITES



△ Shepherd's Pie ^{GF}

Ground beef sirloin, gravy, onions, peas and carrots, with mashed potatoes. 13

Liver and Onions ^{GF}

Calves liver griddle-fried to a golden brown, bacon, sautéed onions, green onion mashed potatoes, fresh vegetables. 16

Medieval Beef Stew ^{GF}

Braised beef, celery, onion, carrot, green onion mashed potatoes. 14

Traditional Lamb Stew ^{GF}

Our original recipe using braised lamb, celery, onion and carrot topped with green onion mashed potatoes. 14

△ Fish & Chips

Filets of Cod, homemade beer batter, flash fried, Irish chips and tartar sauce. 14 *Sub. salad available.*

Irish All Day Breakfast ^{GF}

House-cured rashers, sausages, black & white puddings, two eggs over easy, Irish chips, roasted tomatoes. 15

MORE IRISH FAVORITES



Pot Roast

Slow-cooked Certified Angus Beef, green onion mashed potatoes, fresh vegetables, mushroom gravy. 17

Lamb & Beef Meatloaf

Homemade meatloaf of ground lamb and beef, baked, mashed potatoes, fresh vegetables and wild mushroom gravy. 14

ENTREES



Chicken Mac 'n' Cheese

Macaroni and cheese casserole with chicken, seasoned bread-crumbs, fresh vegetables. 16
(Smoked Salmon available)

Limerick Chicken Pasta

Sliced chicken breast, Irish bacon, asiago cream sauce, pappardelle pasta, tomatoes, mushrooms. 16

Shrimp Scampi

Juicy, tail-on shrimp sautéed in olive oil, garlic, lemon, white wine and fresh herbs, fresh pappardelle pasta. 16

Jameson Pepper Steak

12 oz. center cut New York strip, grilled with crushed peppercorns, finished with a Jameson whiskey peppercorn cream sauce, green onion mashed potatoes and fresh vegetables. 25

Salmon Galway Bay

Fresh salmon filet with jumbo lump crabmeat served with fresh herb cream sauce, rice pilaf, and fresh vegetables. *market price*

Vegetarian Boxty

Potato pancake, mushrooms, onions, garlic, peppers, marinara, cheddar jack cheese. 13

Corned Beef & Cabbage

1st cut corned beef, cooked in herbs and spices, carrots and parsnips, mashed potatoes, buttered cabbage. 19
(herb sauce optional)

Ms. Peggy's Crabcakes

Ms. Peggy's original family recipe, jumbo lump crab cake, rice pilaf, fresh vegetables, tartar sauce. *single & double - market price*

Chesapeake Bangers & Mash

Old Bay sausages, green onion mashed grain mustard, onion and sauerkraut demi-glace. 14

Salmon Kilkee

Fresh Salmon filet dusted with spices, blackened, topped with whole-grain mustard butter, rice pilaf, fresh veg. 17

Irish Chicken Cordon Bleu

Breast of chicken, house-cured Irish bacon and Dubliner cheese, breaded, flash fried, light chicken glaze, vegetables and mashed potatoes. 15



I'll be true as long as you. And not one moment after.

SANDWICHES

Gluten Free Rolls Available (\$2 extra)

△ Irish Reuben

1st cut of corned beef, sauerkraut, Swiss cheese, Irish mustard dressing, on grilled rye bread. 13

Cork Rachel

Thinly sliced breast of turkey, vinegar slaw, Swiss cheese, Irish mustard dressing, grilled rye bread, Irish chips. 11

Seared Tuna Sandwich

Ahi Tuna filet, medium rare, potato roll, lettuce, tomato and seaweed salad, wasabi aioli and sweet potato fries. 13

Irish American Grilled Cheese

Dubliner cheddar and American cheese, house-cured bacon, and tomato, grilled on hearty white bread choice of a cup of tomato whiskey or potato leek soup. 12

Ms. Peggy's Crabcake

From Ms. Peggy's original family recipe, fresh jumbo lump crabmeat, potato roll, house recipe tartar sauce, Irish chips. 16

Chicken & Irish Bacon

Chicken breast, Irish bacon, cheddar cheese, brioche bun, Guinness mayo, Irish chips. 11

Dublin Steak & Ale Sandwich

Sliced prime rib, ciabatta roll, Dubliner cheddar cheese, Naptown Brown onion sauce, with sweet potato fries. 12

Portabella Caprese Sandwich

Portabella mushroom marinated in an Italian vinaigrette topped with sliced tomato, fresh mozzarella and a basil pesto. Served on a brioche bun with chips. 10

Extras: Add \$1 for cheese or bacon, add .50 for mushrooms or onions.



BURGERS

Classic Angus Burger

Certified Angus Beef charbroiled burger, brioche bun, lettuce, tomato, Irish chips. 10


Veggie Burger

Chef Kevin Duffy's own Black Bean Burger made in house, brioche bun, lettuce, tomato, Guinness mayo, Irish chips. 10

FOOD ALLERGY AND INTOLERANCE AWARENESS

As a restaurant and hospitality company, we take allergies, intolerances and the health and well-being of our customers seriously. By continually educating and training ourselves, we are learning new ways to improve every day. We are eager and willing to help with any questions or concerns you may have.

ALLERGIES, INTOLERANCES AND NOTICES

We are delighted to offer gluten friendly items on our menu (indicated by the  symbol), which are made from ingredients free from wheat, rye, barley or oats. We are happy to accommodate, when possible, any allergy or intolerance request.

We advise our customers that menu and special dietary request menu items are prepared in our kitchen environment, where items that may contain these ingredients are present. Although every care is taken to avoid cross contamination of any ingredient, we cannot guarantee that this may not happen. Ultimately it is up to the guest to use his or her individual discretion to make an informed choice regarding whether to order any particular item.

The restaurant cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation.

We do not have separate kitchens to prepare allergen-free items or separate dining areas for Guests with allergies or intolerances. Certain gluten friendly menu items may not be suitable for customers with Celiac Disease. **Customers should ask to speak with the manager on duty prior to placing their order to clarify any questions regarding preparation or ingredients.**

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

WHAT MAKES US WHO WE ARE!

The following core values statements represent what is important to us as a hospitality company. We are continually searching for like-minded people who share these values. We have found that working with people who hold these values in common, becomes fun; We enjoy each other's company and share that fun with our customers.

Hopefully you are able to see that interaction. If you resonate with these values and enjoy our style of hospitality, please speak with one of our team about available positions.

- ◆ *Owning Responsibility*
- ◆ *Making a Difference*
- ◆ *Being Brilliant at the Basics*
- ◆ *Avid Student, Patient Teacher*
- ◆ *Being a Good Steward of our Planet*
- ◆ *Sharing the Irish Experience*
- ◆ *Being a Day Maker*
- ◆ *Committed to All of the Above*

YELPERS/TRIP ADVISORS

Do you enjoy sharing your experiences and helping to acknowledge great service? Ask to speak to a manager about our very own Mystery Shopper program – you, too, can help make us even better!!

