

SHELLFISH

FRIED OYSTERS

Fresh oysters, hand-dipped, flash fried, cocktail sauce 14

CHESAPEAKE OYSTERS

Seasonal picks from our waters, fresh shucked, lemon, cocktail sauce 11

OYSTERS ROCKEFELLER

Seasonal picks from our waters, broiled with bacon, spinach, feta and parmesan cheese 14

TOP NECK CLAMS

1 lb. clams, pan steamed in seasoned butter 10

FRESH ATLANTIC FRIED CLAMS

Clam strips, hand-dipped, flash fried, cocktail sauce 10

FRESH MUSSELS

1 lb. steamed P.E.I. Mussels in your choice of
Garlic and White Wine 12
Irish Curry 12
Tomato Whiskey Sauce 12

Homemade SOUP

TRADITIONAL POTATO & LEEK 6

IRISH WHISKEY & TOMATO 6

SOUP OF THE MOMENT *market price*

Small PLATES

SO GOOD! WHO KNEW? SMASH PEAS

Slow cooked peas, sea salt, black pepper, fresh mint, whipped butter 4

IRISH CURRY FRIES

Thin cut crispy steak fries, traditional Irish curry gravy 6

BEEF AND BEER CHEESE FRIES

Ale and onion braised short rib, craft beer cheese, thin cut crispy steak fries, green onion and tomato garnish 10

LAMB RIBS

Braised lamb ribs, orange whiskey glaze 12

PORK BELLY PICKUPS

Smoked and braised pork belly, goat cheese, arugula on caramelized onion flatbread with orange whiskey marmalade 9

CURRY DEVILED EGGS

Housemade deviled eggs with a hint of Irish curry 6

GREAT LAKES SMOKED WHITEFISH DIP

Served with crackers 9

HOT-SMOKED SALMON PICKUPS

Mixed greens, hot-smoked peppered salmon, Bermuda onion, tomatoes, capers, lemon herb cream, caramelized onion flatbreads 10

LAMB MEATBALLS

Handmade lamb meatballs with lamb, rosemary, pimento sauce 10

CABBAGE WRAPS

Mashed potato and corned beef in cabbage leaf, creamed mustard dressing 8

CORNED BEEF POPPERS

Hand-dipped to order and flash fried, served with bistro sauce 10

POTATO CAKES

Blue, asiago and cheddar cheese potato cakes, onions and peppers, flash fried, served with house ranch dip 7

BAKED CRAB DIP

Blue crab, seasoned cream dip, with a toasted baguette 12

MISS PEGGY'S MINI CRAB CAKES

Jumbo lump blue crab meat, broiled to order 14

Galway Bay

PUB & IRISH WHISKEY BAR

SALADS

Housemade Dressings

Cashel Blue Cheese • Apple Cider Vinaigrette • Green Goddess
Lemon Herb Ranch • Black Currant Port Vinaigrette

TOSSED HOUSE SALAD

Chopped Romaine, Bermuda onion, tomato, cucumber, carrot, choice of dressing 5/9

SEAFOOD CAESAR

Chopped Romaine, seared Ahi tuna, jumbo lump crab, grilled cold water shrimp 19

THE CHIEFTAIN

Chopped romaine, Cashel blue cheese, walnuts, raisins, black currant port vinaigrette 10

ROASTED BEET SALAD

Chopped romaine, roasted red beets, walnuts, goat cheese, mandarin oranges, apple cider vinaigrette 10

THE CRUNCH SALAD

Roma Crunch lettuce, Bermuda onion, tomato, Pork Belly, crumbled Cashel blue cheese dressing, balsamic glaze 10

HOT-SMOKED PEPPERED SALMON SALAD

Roma Crunch lettuce, hot-smoked peppered salmon, Bermuda onion, tomatoes, capers, hard boiled egg, Green Goddess dressing 17

Additions

Corned Beef 7 • Salmon 6 • Shrimp 6

Chicken 4 • Pork Belly 4

Crab Cake *market price*

HAND HELDS

Gluten Free Rolls (Add \$2).

Please request when ordering.

HALF & HALF

Sourdough half sandwich, American, Cheddar, Dubliner cheese, pecan wood smoked shoulder bacon and tomato, served with a cup of tomato whiskey soup 11

CURRY CHICKEN SALAD SANDWICH

Hand pulled chicken meat, Irish curry spice, celery, golden raisins on toasted country white, with fries 11

ULTIMATE BLT

Pecan wood smoked shoulder bacon, lettuce, tomato, mayo on toasted country white, fries 10

TAVERN LAMB CHEESE STEAK

Thin sliced leg of lamb, grilled onions, garlic herb spread, provolone cheese, fries 14

REUBEN

Hand pulled corned beef 1st cut, sauerkraut, Swiss cheese and Irish mustard dressing, grilled rye bread, fries 14

MISS PEGGY'S CRAB CAKE SANDWICH

Jumbo lump blue crab meat, potato roll, house tartar, fries *market price*

FARMERS CHICKEN SANDWICH

Grilled all natural fresh chicken breast, Irish tomato onion chutney, pecan shoulder bacon, Dubliner cheese, shredded lettuce on Rustic Bread, fries 12

OH BOY! FISH SANDWICH

Norwegian salmon, tomato, shredded lettuce, signature sauce, toasted rustic garlic bread, fries 13

Great Lakes Whitefish has more Omega-3 fatty acids than pink or sockeye salmon!

OMEGA-3 WHITEFISH SANDWICH

Our Great Lakes Smoked Whitefish Dip served open face on toasted Rustic Bread, red onions, capers, tomato, chopped egg, shredded lettuce, served with smash peas 11

MAINS

SHEPHERD'S PIE

Ground chuck in gravy, peas, carrots, onions, topped with creamed champ potatoes 15

FISH AND CHIPS

Wild Atlantic cod loin hand-dipped in house beer batter, fries, house tartar 17

BANGERS AND MASH

Chesapeake Old Bay sausage, ale onion gravy, creamed champ potatoes 15

VEGETARIAN BOXTY

Potato pancake folded over mushrooms, onions, peppers in garlic tomato sauce with cheddar and provolone cheeses 13

LIVER AND ONIONS

Calves liver, grilled onion, shoulder bacon, creamed champ potatoes, fresh vegetables 15

TRADITIONAL BEEF STEW

Slow cooked angus beef, onion, carrot, celery, served with creamed champ potatoes 14

CHARRED ORANGE HONEY SALMON

Chargrilled Norwegian salmon, orange honey glaze, seasoned rice, smash peas 21

CORNED BEEF AND CABBAGE

1st cut brisket, slow cooked in herbs and spices, braised cabbage, creamed champ potatoes, parsnips and carrots, Irish mustard 19

CHICKEN MAC & CHEESE

Chicken, Cavatappi pasta, white cheddar cream sauce, served with side salad 15

NEW YORK STRIP

12 oz. center cut choice angus beef, roasted garlic beef jus, creamed champ potatoes, fresh vegetables 26

BEEF SHORT RIB

Boneless beef short rib, creamed champ potatoes, fresh vegetables, mushroom gravy 21

TRADITIONAL IRISH LAMB STEW

Braised leg of lamb, onion, carrot, celery, served with creamed champ potatoes 15

MISS PEGGY'S CRAB CAKE DINNER

Jumbo lump blue crab meat, seasoned rice, fresh vegetables, house tartar *single / double market price*

ALL DAY BREAKFAST

An Irish tradition: Irish bacon, Irish sausage, black and white puddings, two over-easy eggs, fries, roasted tomato 15

BURGERS



Galway Bay's Signature

Dexter Burger

Irish Dexter beef, pasture raised locally in Westminster, Maryland. Lean meat that's cooked medium (chef's "no exceptions"). Shredded lettuce, Spanish onion, American cheese, signature sauce, toasted brioche bun, fries 15

PUB BURGER

Certified Angus beef charbroiled burger, brioche bun, lettuce, tomato, fries 11

VEGGIE BURGER

House-made black bean and rice patty, lettuce, tomato, toasted brioche bun, fries *Vegan with bun substitution 10*

DESSERTS

STRAWBERRY RHUBARB TART

Baked in-house 6; *Add ice cream 8*

GLUTEN FREE DESSERT

Ask your server for our seasonal selection 7

TRADITIONAL BREAD PUDDING

House-made pudding, layers of bread, dried berries, Bird's Vanilla Custard 6

BAILEY'S CHOCOLATE MOUSSE

Rich chocolate mousse, flavored with Irish cream, topped with fresh whipped cream 6

GUINNESS CAKE

Served with mocha ice cream 7

Our Irish WHISKEYS

Bushmills Original	7
Bushmills 10yr Single Malt	9.75
Bushmills 16yr Single Malt	16
Bushmills 21yr Single Malt	23
Bushmills Black Bush	8.25
Clontarf	6
Connemara 12yr Single Malt	16
Connemara Single Malt	12
Glendalough 7yr Black Pitts SM	11
Glendalough Double Barrel	8.50
Green Spot	13.50
Greenore 8yr Single Grain	11
Hellcat Maggie	6
Irish Glory Polton	6
Jameson	7.25
Jameson 18yr	26
Jameson Black Barrel	8
Jameson Blenders Dog	15
Jameson Caskmates – IPA	10
Jameson Caskmates – Stout	10
Jameson Coopers Croze	15
Jameson Gold	21
Kilbeggan Single Grain	8
Kilbeggan Trad. Blend	8
Knappogue Castle 12yr SM	10
Lambay Single Malt	13
Lambay Small Batch	8
Midleton Dair Ghaelach Bluebell	48
Midleton Very Rare	28
Paddy	7
Powers Gold Label	7
Powers John Lane 12yr	17
Powers Signature Release	17
Quiet Man	9
Quiet Man 8yr Single Malt	12
Redbreast 12yr	15
Redbreast 12yr 58.2%	16
Redbreast Lustau	16
Redbreast 21yr	48
Slane Castle	9
Teeling Single Malt	14
Teeling Small Batch	9
Temple Bar – 10yr	15
Temple Bar – 12yr	21
Temple Bar – Blend	9
The Irishman Founders Reserve	8
The Knot	6.25
The Sexton – Single Malt	7.50
Tullamore Dew	7
Tullamore Dew 12yr Reserve	11
Tullamore Dew 14yr Single Malt	16
Tullamore Dew 15yr Trilogy	19
Tullamore Dew 18yr	23
Tullamore Dew Phoenix 55%	14
Tullamore Dew Rum XO	9
Two Gingers	6.25
Tyrconnell 10yr Single Malt	8
Tyrconnell 16yr Single Malt	22
West Cork – 10yr Single Malt	8
West Cork – 62% Proof	11
West Cork – Bourbon Finish	7
West Cork – Peat Charred	9
West Cork – Port Finish	13
Writers Tears	12
Yellow Spot	21

Spirits List



Largest Irish Whiskey Selection in Maryland

For two decades, Galway Bay has been serving up fine spirits with hearty meals and Irish hospitality. Today, we've expanded our Spirits List, filling our shelves with the widest, tastiest array of Irish whiskeys in the state.

We've got room to grow ... can't find your favorite? Tell us, and we'll order it. Sláinte!

NapTown Brown Ale

A collaboration craft brew by Galway Bay and RAR Brewing

Spirited COCKTAILS

STRAWBERRY FIELDS

Tullamore D.E.W. Irish whiskey, house-made strawberry and lemon sour, Austin dry cider, shaken and served tall 9

JAMESON MARGARITA

Jameson Irish Whiskey, house sour mix, orange liquor, topped with a splash of Harp lager, served on the rocks with a salt rim 10

HIGH TEA OLD FASHIONED

Kilbeggan Irish whiskey & Earl Grey tea syrup, stirred with a dashing of bitters, served on the rocks 11

PEATY BLINDERS

Connemara peated Irish whiskey, dry & sweet vermouth, stirred with a dashing of orange bitters, served on the rocks 16

BLT ON RYE

Bulleit rye bourbon, fresh lime juice, tonic, served on the rocks 9

WARRIOR QUEEN BEE MULE

Boru Irish vodka, fresh lime juice and honey simple syrup, Q ginger beer, on the rocks in a copper mug 8

GIN VIOLET

Drumshanbo Irish gin, lavender creme, fresh lemon juice, shaken and served over rocks with Q tonic 12

HOT OR ICED IRISH COFFEE

Jameson Irish whiskey, turbinado sugar, black coffee and fresh whipped cream 8

Other SPIRITS

AMERICAN

Basil Hayden	11
Booker 63.7 proof	16
Bulleit Rye	6.75
Jack Daniels	6.75
Jim Beam	6.25
Knob Creek Rye	10
Makers Mark	8
Sagamore Rye	11
Southern Comfort	5.75
W L Weller 90	8
W L Weller Antique 107	8.50
Woodford Double Oak	13
1792 Small Batch 46.85%	9
E.H. Taylor 50%	13

SCOTCH

Aberlour 12yr	13
Auchentoshan 12yr	11
Benromach 10yr	13
Dewars	6.25
Glenlivet Nàdurra	
<i>First Fill American White Oak Cask Matured</i>	19
<i>Peated Whisky Cask Finish</i>	19
<i>First Fill Oloroso Sherry Cask Matured</i>	19
Johnny Walker Black	9
Laphroaig 10yr	13
Macallan 12yr	16
Talisker 10yr	16

Our WINES

HOUSE WINES

	6oz	9oz
Cabernet Sauvignon	6.50	9.50
Merlot	6.50	9.50
Pinot Grigio	6.50	9.50
Chardonnay	6.50	9.50
White Zinfandel	6.50	9.50

PREMIUM WHITE WINES

	6oz	9oz	Bt
Brotherhood Winery, Riesling Premium			
<i>New York</i>	10	14	36
Ferlands, Sauvignon Blanc			
<i>Marlborough, New Zealand</i>	8.50	12	32
Kenwood, Pinot Gris			
<i>Sonoma County, CA</i>	9	15	33
Harken, Barrel Fermented Chardonnay			
<i>Multiple Locations, Calif.</i>	9	13	33
Fleurs de Prairie Rosé			
<i>Côtes de Provence, France</i>	9.50	14	35
Villa Jolanda, Prosecco			
<i>(.187ml) Veneto, Italy</i>	10		

PREMIUM RED WINES

	6oz	9oz	Bt
Dante, Pinot Noir			
<i>Napa, California</i>	8.50	12	31
Grand'Arte, Shiraz			
<i>Lisboa, Portugal</i>	9	13	33
Bonterra, Organic Cabernet Sauvignon			
<i>Mendocino, California</i>	10	14	36
Mi Terruño, Expresión Malbec			
<i>Luján de Cuyo, Mendoza, Argentina</i>	11	15	38