

## 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

### FRESH ATLANTIC FRIED CLAMS

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

### FRESH MUSSELS

1 lb. steamed P.E.I. mussels in garlic and white wine 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 with 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, tomato garnish 10

### AVOCADO TOAST

Shrimp, pecan-smoked bacon, black truffle hot sauce with avocado mash, 9-grain bread 8

### PORK BELLY PICKUPS

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

### COUNTRY PORK PATÉ

With raw onions, gherkin pickles, rye bread 10

### CURRY DEVILED EGGS

Housemade deviled eggs with a hint of Irish curry 6

### CUCUMBER TOMATO CHILLED SHRIMP COCKTAIL

Summer tomatoes, cucumber, red onion, cider vinaigrette 9

### MINI CRAB CHEESE TOAST PIZZAS 6

### HOT-SMOKED SALMON PICKUPS

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

### LAMB MEATBALLS

Handmade with lamb, rosemary, pimento sauce 10

### SUMMER SAUSAGE

with Dubliner cheese, gherkin pickles, rye bread 8

### CABBAGE WRAPS

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

### CORNED BEEF POPPERS

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

### POTATO CAKES

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

### BAKED CRAB DIP

Blue crab, seasoned cream dip, 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, craisins, black currant port vinaigrette 10

### ROASTED BEET SALAD

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

### CHICKEN QUINOA HASH SALAD

Greens, summer tomatoes, hard-boiled egg, grilled chicken, pecan-smoked bacon ranch dressing 13

### 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 • Braised Chickpeas 4

Crab Cake *market price*

## HAND HELDS

Gluten Free Roll (Add \$2)

Please request when ordering

### HALF & HALF

Sourdough half sandwich, American, Cheddar, Dubliner cheese, pecan wood smoked shoulder bacon and tomato, 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

### SUMMER CORNED BEEF GRINDER

House-prepared corned beef, Irish Dubliner cheese, baby arugula, Irish tomato chutney, tarragon black peppercorn deli spread, toasted rustic bread 15

### FIRE-ROASTED FLATBREAD

Roasted garlic spread, asiago cheese, roasted peppers 10

### BEEF SHORT RIB FLATBREAD

Beef short rib, mushroom sauce, asiago, arugula, tomato chutney 14

## MAINS

### SHEPHERD'S PIE

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

### FISH AND CHIPS

Wild 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

### CHAR-GRILLED SPICY AHI TUNA STEAK

Mixed greens, avocado mash, blood orange vinaigrette with shallots 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, braised cabbage, creamed champ potatoes, parsnips and carrots, Irish mustard 19

### CHICKEN MAC & CHEESE

Served with side salad 15

### ROASTED HALF CHICKEN

Champ potatoes, poultry gravy, smashed peas 17

### BEEF SHORT RIB

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

### TRADITIONAL IRISH LAMB STEW

Braised leg of lamb, 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 & white puddings, two over-easy eggs, fries, roasted tomato 15

### ANGUS CENTER CUT SIRLOIN

Irish whiskey steak sauce, champ potatoes, fresh vegetables 21

## BURGERS



Galway Bay's Signature

### Dexter Burger

Irish Dexter beef pasture raised in Westminster, MD. Lean meat 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
Helicat Maggie	6
Irish Glory Poiton	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 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
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	
First Fill American White Oak Cask Matured	19
Peated Whisky Cask Finish	19
First Fill Oloroso Sherry Cask Matured	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			
New York	10	14	36
Fernlands, Sauvignon Blanc			
Marlborough, New Zealand	8.50	12	32
Kenwood, Pinot Gris			
Sonoma County, CA	9	15	33
Harken, Barrel Fermented Chardonnay			
Multiple Locations, Calif.	9	13	33
Fleurs de Prairie Rosé			
Côtes de Provence, France	9.50	14	35
Villa Jolanda, Prosecco			
(.187ml) Veneto, Italy	10		

### PREMIUM RED WINES

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