

## 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

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 flatbread 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

Spring Mix, 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

### 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

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



*Largest Irish*  
**WHISKEY SELECTION  
IN MARYLAND**

For over two decades, fine spirits have gone hand in hand with the hearty meals and Irish hospitality of Galway Bay. Today, our Irish Whiskey List has grown into the widest, tastiest array in the state. With more than 80 displayed on our shelves — from everyday favorites to the rare and unusual — you'll find that special pour to satisfy your taste.

We've got room to grow! If you can't find your favorite, tell us, and we'll see what we can do. *Sláinte!*

**The Irishman Founders Reserve**  
Writers Tears  
Powers Gold Label  
Lambay Single Malt  
Teeling Small Batch  
Connemara Single Malt  
Slane Castle Triple Cask

**RARE & EXCLUSIVE  
IRISH WHISKEYS**

We are proud to offer 1 oz. pours of some rare and exclusive whiskeys. These whiskeys can be a limited release, limited distribution, or even discontinued. You can savour the taste of a whiskey you may not see in other places or that will never be distilled again. Below are a few from our full menu, which is available upon request. *Please enjoy!*

**Green Spot - Chateau Montelena**  
Midleton - Barry Crockett  
Midleton Very Rare 2017  
Redbreast 21 yr  
Tyrconnell 18 yr Single Malt

**WHISKEY  
FLIGHTS**

We have a number of flights of Irish Whiskey for the novice or seasoned whiskey taster. These flights are a great way to broaden taste for and knowledge of Ireland's best. Tasting notes are available for these whiskeys. *Please ask your server.*

FOR A FULL MENU OF IRISH WHISKEYS,  
PLEASE ASK YOUR SERVER.

*Other*  
**SPIRITS**

**SCOTCH**

Aberlour - Abunadh	20
Auchentoshan 12yr	11
Benromach 10yr	13
Dewars	7
Glen Garioch 12yr	13
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

**INDIA**

Amrut - Peated Single Malt	17
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**Spirits List**



*Naptown*  
**BROWN ALE**

A collaboration craft brew by Galway Bay and RAR Brewing in Cambridge, Maryland, made exclusively for us.



This is a 4.2%  
Brown Ale with a lot  
of heart and flavor.

*Spirited*  
**COCKTAILS**

**STRAWBERRY FIELDS**

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

**3 DRAM MONTE**

Old Overholt rye, Connecullin Irish gin, fresh mint syrup, bitters, Nanticoke Nectar 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

*American*  
**SPIRITS**

1792 Small Batch 46.85%	9
Basil Hayden	11
Bib & Tucker	16
Blanton's	14
Booker 128 proof	16
Buffalo Trace	7
Bulleit Rye	7
Eagle Rare	9
E.H. Taylor 50%	13
Jack Daniels	6.75
Jim Beam	6.2
Johnny Drum 50.5%	10
Knob Creek Rye	10
Makers Mark	8
Old Bardstown	7
Sagamore Rye	11
Willett Pot Still	10
W L Weller 90	9
W L Weller Antique 107	10
Woodford Double Oak	13
Yellowstone 93 proof	14

*More*  
**SPIRITS**

Illegal Mezcal Reposado	11
Patrón Silver	11
Jose Cuervo	7

*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