

small PLATES

So Good! Who Knew? Champ Peas
Slow cooked, sea salt, black pepper, fresh mint, whipped butter. 4

Irish Curry Fries
Thin cut crispy steak fries, traditional Irish curry gravy. 6

Beef Short Rib 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

Little Neck Clams
1 lb. clams, pan steamed in seasoned butter. 10

Ahi Poke
Poke marinated Ahi tuna, spring onion, water crackers. 10

Great Lakes Smoked Whitefish Salad
Served with crackers. 10

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. 9

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, flash fried, house ranch dip. 7

Baked Crab Dip
Blue crab, seasoned cream dip, toasted baguette. 12

New England Fried Clams
Clam strips, hand-dipped, flash fried, cocktail sauce. 9

Mini Crab Cakes
Jumbo lump blue crab meat, broiled to order. 13

Homemade Soup

Traditional Potato & Leek 6
Irish Whiskey & Tomato 6
Add hot-smoked peppered salmon. 3
Soup of the Moment market price

fresh OYSTERS

Fried Oysters
Fresh oysters, hand-dipped, flash fried, cocktail sauce. 14

Chesapeake Oysters
Seasonal picks from our waters, fresh shucked, lemon, cocktail sauce. 10

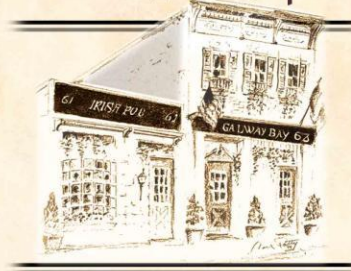
Oysters Rockefeller
Seasonal picks from our waters, classic Rockefeller bake. 13

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

Galway Bay Pub & Irish Whiskey Bar



Authentic Irish Tradition in Historic Annapolis

Irish hospitality, fine hearty meals and spirited drinks have been a trademark of Galway Bay since opening in 1998. Join us for lunch, dinner or Sunday brunch, and you'll find that many of our ingredients and products come direct from the Emerald Isle. Our breads are baked fresh daily with flour milled in Ireland. Imported sodas and mustards add sweet and savory flavors to your meal. Sit back and enjoy authentic Irish taste made with pure and simple ingredients.

MAINS

Beef Short Rib
Boneless beef short rib, creamed champ potatoes, fresh vegetables, mushroom gravy. 21

Charred Orange Honey Salmon
Chargrilled Norwegian salmon, orange honey glaze, seasoned rice, So Good Champ Peas. 21

Irish Bangers and Champ Potatoes
Natural casing Irish sausage, ale onion gravy, creamed champ potatoes. 15

New York Strip
12 oz. center cut choice angus beef, roasted garlic beef jus, creamed champ potatoes, fresh vegetables. 25

Chicken Mac & Cheese
Chicken, Cavatappi pasta, white cheddar cream sauce, served with side salad. 15

Shepherd's Pie
Ground chuck in gravy, peas, carrots, onions, topped with creamy champ potatoes. 14

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

Traditional Irish Lamb Stew
Braised leg of lamb, onion, carrot, celery, served with creamy champ potatoes. 15

Traditional Beef Stew
Slow cooked angus beef, onion, carrot, celery, served with creamy champ potatoes. 14

Crab Cake Dinner
Jumbo lump blue crab meat, seasoned rice, fresh vegetables, house tartar.
single / double market price

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

Fish and Chips
Wild Atlantic cod loin hand-dipped in house beer batter, fries, house tartar. 16

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

Liver and Onions
Calves liver, grilled onion, shoulder bacon, whipped champ potatoes, fresh vegetables. 14

HAND HELDS & SALADS

Gluten Free Rolls (Add \$2).
Please request when ordering.

Half & Half
Sourdough half sandwich, American, Cheddar, Dubliner cheeses, 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, served 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. 13

Crab Cake Sandwich
Jumbo lump blue crab meat, potato roll, house tartar, fries. market price

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

The Crunch Salad
Roma Crunch lettuce, Bermuda onion, tomato, Pork Belly, Cashel blue cheese, balsamic glaze. 10

Corned Beef Crunch
Roma Crunch lettuce, corned beef, Bermuda onion, Cashel blue cheese, roasted tomatoes, hard boiled egg, signature dressing. 17

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 8 • Shrimp 6
Chicken 4 • Pork Belly 4
Crab Cake market price

Housemade Dressings

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

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, signature sauce, toasted brioche bun, fries. 15

Pub Burger
Certified Angus beef charbroiled burger, brioche bun, lettuce, tomato, fries. 10

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

Our Irish WHISKEYS

Bushmills 16yr Single Malt	16
Bushmills 21yr Single Malt	23
Bushmills Black Bush	8.25
Bushmills Original	7
Clontarf	6
Connemara 12yr Single Malt	16
Connemara Single Malt	12
Glendalough 7yr Single Malt	11
Green Spot	13.50
Greenore 8yr Single Grain	11
Hellcat Maggie	6
Jameson	7.25
Jameson 18yr	26
Jameson Black Barrel	
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 Single Malt	10
Lambay Single Malt	13
Lambay Small Batch	8
Midleton Dair Ghaelach	48
Midleton Very Rare	28
Paddy	7
Powers Gold Label	7
Powers John Lane 12yr	17
Quiet Man	9
Quiet Man 8yr Single Malt	12
Redbreast 12yr	15
Redbreast 12yr	
Cask Strength 58.2%	16
Slane Castle	12
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 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
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
Writers Tears	12
Yellow Spot	21

Spirits List

simply delicious DESSERTS

Strawberry & Rhubarb Pie
Baked in-house. 6

Gluten Friendly Carrot Cake
Classic carrot cake made with
gluten free ingredients. 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

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 Blenders
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 &
honey simple syrup, Q ginger beer,
on the rocks in a copper mug. 8

Shamrock & Sickle
Galway Bay Irish Egg Nog, Boru
Irish Vodka, Kahlua, served on the
rocks, the dude abides. 9

Classic Irish Coffee
Jameson Irish whiskey, turbinado
sugar, hot black coffee and fresh
whipped cream. 8

BOURBON

Basil Hayden	11
Booker 128 proof	16
Bulleit Rye	6.75
Jack Daniels	6.75
Jim Beam	6.25
Knob Creek Rye	10
Makers Mark	8
W L Weller 90	8
W L Weller Antique 107	8.50
Woodford Double Oak	13

SCOTCH

Aberlour – Abunadh	20
Auchentoshan 12yr	11
Benromach 10yr	13
Dewars	6.25
Glen Garioch 12yr	13
Johnny Walker Black	9
Laphroaig 10yr	13
Macallan 12yr	16
Talisker 10yr	16

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	10	14	36
New York			
Fernlands,			
Sauvignon Blanc	8.50	12	32
Marlborough, New Zealand			
Coronas Del Sur,			
Sauvignon Blanc	10	14	36
Curicó Valley, Chile			
Harken, Barrel Fermented			
Chardonnay	9	13	33
Multiple Locations, California			
Fleurs de Prairie	9.50	14	35
Côtes de Provence, France			
Villa Jolanda, Prosecco (.187ml)			
Veneto, Italy	10		

Premium RED WINES

	6oz	9oz	Bt
Dante, Pinot Noir	8.50	12	31
Napa, California			
Myburgh & Milner, Shiraz	9	13	33
Stellenbosch, South Africa			
Bonterra, Organic			
Cabernet Sauvignon	10	14	36
Mendocino, California			
Mi Terruño,			
Expresión Malbec	11	15	38
Luján de Cuyo, Mendoza, Argentina			