

Served 4:30pm to 10pm

\$34.95 per person

Choose from the following to accompany your meal:

Irish Whiskey Flight

Jameson Original

Jameson Original is a blend of pot still and fine grain whiskeys that is as versatile as it is smooth. Triple-distilled and aged for a minimum of 4 years.

Jameson Black Barrel

Twice charred for a good measure. Black Barrel is a triple distilled blend of rich pot still and grain whiskey that is matured in a mixture of sherry casks and bourbon barrels. However, unlike the rest of our range, the bourbon barrels undergo an additional charring. Black Barrel delivers the signature smoothness of Jameson Original, with enhanced spice, nutty notes, vanilla sweetness and sherry fruit.

Jameson Caskmates

Emerging from a conversation between our head distiller and the head brewer of Cork's Franciscan Well Brewery, Jameson Caskmates has been finished in stout-seasoned whiskey casks. While our triple-distilled smoothness is very much intact, notes of cocoa, coffee and butterscotch confirm the stout influence. Caskmates is a head-turning, modern Irish whiskey.

The NapTown Brown Ale

Galway Bay's very own locally brewed craft beer

Being Irish we know a thing or two about beer, so when we first tried what RAR were brewing up we were immediately impressed. From saison to seriously great IPA we spent countless hours taste testing RAR's products just to make sure they were ...eh... "consistent". Sometime in the wee hours we all agreed they were, and a great collaboration was born.

Combining the creative minds here at Galway Bay with the crafty brew masters at RAR we were able to develop a brew that not only the Irish would be proud of but one that would pair perfectly with our traditional Irish cuisine.

A brown ale, with notes of caramel & dry bitterness, all modest enough that you can drink this any time of the day and perfect for a good pub session with your mates. Brewed locally for those who love Maryland's state capital in mind, affectionately known as "NapTown", and to the highest standards, we are proud to bring you our unique craft beer the "NapTown Brown Ale".

Wines

Choose from one of our house wines:

Chardonnay
Pinot Grigio

Merlot
Cabernet Sauvignon

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Appetizers

Tomato & Whiskey Soup

Our signature Spicy Recipe

Irish Onion & NapTown Brown Ale Soup

Classic onion soup made with our own craft beer the NapTown Brown Ale, topped with blue cheese & croutons

Potato & Leek Soup

A traditional Irish soup made from an old Kilkenny recipe with potatoes, leeks and fresh cream

Killarney Cabbage Wraps

Fresh cabbage leaves, stuffed with Corned Beef and potato, steamed and served with our wholegrain Irish mustard sauce

Jumbo Lump Fried Green Tomatoes

Cornmeal dusted fresh green tomatoes, topped with 2oz Jumbo Lump crabmeat Cajun remoulade

NapTown Oysters

1/2 dozen fresh local oysters on the half shell with NapTown Brown Ale mignonette

Entrees

Chesapeake Bangers & Mash

Old Bay sausages, green onion mash, grain mustard, onion & sauerkraut demi-glace

Salmon Galway Bay

Fresh salmon filet stuffed with Jumbo Lump crabmeat, served with fresh herb cream sauce, rice pilaf and fresh vegetables

Royal NY Strip Steak

12oz center cut NY strip, char grilled, royal purple butter, fresh vegetables, baked potato, sour cream & butter

Shepherd's Pie

Ground Beef Sirloin, cooked in a casserole with onions, peas and carrot, topped with mashed potato

Vegetarian Shepherd's Pie

White & black beans, celery, onion, peas, portabella, carrots and button mushrooms, slowly cooked then topped with mashed potatoes

Old Bay Shrimp Caesar

Jumbo grilled shrimp over a bed of romaine lettuce, wholegrain croutons, grated parmesan & asiago cheeses

Corned Beef Steak & Cabbage

Steak cut, 1st cut of Corned Beef, served with broth cooked carrots and parsnips, red potatoes and buttered cabbage, topped with a parsley cream sauce

Vegetarian Irish Boxty

A traditional potato pancake filled with portabella mushrooms, onions, spinach, garlic and peppers all sautéed, topped with melted provolone and cheddar cheese, smothered with a chunky tomato basil marinara

Stuffed Flounder

Fresh filet of flounder filled with cheese, house cured Irish bacon and spinach, topped with our herb cream sauce, served with rice pilaf and fresh vegetables

Dessert

Traditional Bread Pudding

Old fashioned Irish bread pudding with currants, served warm with custard

Guinness Chocolate Cake

My Goodness, My Guinness ... Cake, served with a mocha ice cream

Irish Egg Nog Crème Brûlée

Traditional burnt cream dessert infused with the taste of our Galway Bay Irish Egg Nog, with a cracking good top

Galway Bay Irish Coffee

Clontarf Irish whiskey, coffee and fresh whipped cream