



BAIT & HOOK

SEAFOOD AND GRILL

525 Cokato Street • Cokato, Minnesota • 55321
320.286.4628 • BaitandHookMN.com

RAW BAR

while supplies last

Fresh Oysters 2.50 ea., minimum 6
served with housemade cocktail sauce, mignonette, or horseradish

Chilled Platter 35
fresh lobster tail, 5 jumbo shrimp, and 5 oysters
served with housemade cocktail sauce, mignonette, or horseradish

— SOUP & SALAD —

Soup of the Day Chef Choice Salad 7
cup 7 • bowl 10

Ask your server what the Soup or Salad of the day is!

— STARTERS —

Jumbo Shrimp Cocktail **GF** 10
fresh shrimp with house cocktail sauce

Kung Pao Calamari 11
crispy calamari is tossed with our spicy kung pao sauce, peanuts & dried chilis

Maryland-Style Crab Cakes 11
lightly fried chunks of crab meat • served with a citrus cole slaw & old bay aioli

Wings **GF** 8
traditional chicken wings with choice of buffalo or B&H signature spice rub

Warm Crab & Artichoke Dip 11
warm crab, artichoke hearts, parmesan cream cheese blend, chipotle tabasco & lemon
served with grilled baguette

Skillet Roasted Brussel Sprouts **GF** 8
served with shallots and truffle salt

Jumbo Coconut Prawns 13
crispy prawns in toasted coconut • served with dijon & apricot preserves

STREET TACOS 12

4 tacos per order • add fries 4

Baja Fish **GF**
lightly-fried cod, mango salsa,
napa cabbage, & chipotle mayo

Pulled Pork **GF**
french lake pulled pork,
pico de gallo, house slaw,
& old bay aioli

— SANDWICHES & BURGERS —

Smokehouse Burger 16

ground short rib and chuck on a toasted pretzel bun with double smoked bacon, sharp white cheddar & tangy housemade BBQ sauce, served with french fries

Old School Lobster Roll 19

fresh lobster with your choice of drawn butter or roasted garlic aioli served in new england style hot dog bun with french fries

MAIN DISHES

Fresh Steamed Whole Lobster 38

(based on market availability)
served with seasonal vegetables

Lobster Mac & Cheese 20

fresh lobster mixed in a fontina, parmesan, white cheddar & romano cream sauce with truffle oil, served with breadstick

Ginger-Glazed Salmon ^{Gf} 19

apple, shallot & brandy glaze over a ginger-rub served with your choice of two sides from below

Shrimp & Grits ^{Gf} 16

grilled shrimp, sautéed garlic baby spinach & parmesan grits

Half Rack of BBQ Ribs 19

served with citrus cole slaw and seasoned fries

Fish & Chips 16

beer-battered and fried line-caught cod served with seasoned fries and citrus cole slaw

SIDES 5

Creamy Parmesan Grits ^{Gf}

Vegetable of the Day ^{Gf}

Seasoned Fries

Citrus Cole Slaw ^{Gf}

KID'S MENU

12 & under

Mac & Cheese 6

Fish & Chips 6

Cheeseburger
& Fries 8

— MEAT SPECIALS —

served with chef's choice of potato an seasonal vegetables

Thursday

Hand-cut French Lake Prime Rib
29

Friday

Hand-cut French Lake Prime Rib
29

Saturday

16 oz French Lake Rib Eye
31

all meat specials can be upgraded, add shrimp 6 or fresh lobster tail 18

All meat products are locally sourced from French Lake Butcher Shop.

^{Gf} = gluten-free

all sauces are made on premises. • please inform your server of any food allergies.
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Find us on social media:

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📷 @baitandhookmn

Give us a call or email us to reserve your next table!

info@baitandhookmn.com

Book your party, or have your private event catered by us!

events@baitandhookmn.com

320.286.4628

www.baitandhookmn.com

HOURS

Thursday: 3:00 PM - 10:00 PM

Friday: 3:00 PM - 10:00 PM

Saturday: 3:00 PM - 10:00 PM