

# BAIT & HOOK

SEAFOOD AND GRILL

## GETTING STARTED

### SEAFOOD STARTERS

- FRESH BLUE POINT OYSTERS** ..... **\$2.50 EACH (MINIMUM OF 6)**
- JUMBO SHRIMP COCKTAIL** <sup>GF</sup> 5 fresh shrimp with house cocktail sauce ..... **12**
- JUMBO COCONUT PRAWNS** <sup>GF</sup> 4 crispy prawns in toasted coconut served with dijon & apricot preserves ... **12**
- MARYLAND-STYLE CRAB CAKES** lightly fried chunks of crab meat, citrus cole slaw & old bay aioli ..... **13**
- KUNG PAO CALAMARI** <sup>GF</sup> crispy calamari tossed with our spicy kung pao sauce, peanuts & dried chilis ..... **13**
- BAJA STYLE FISH TACO** <sup>GF</sup> lightly-fried walleye, mango salsa, red cabbage & chipotle mayo ..... **\$3 EACH (MINIMUM OF 4)**
- WARM CRAB & ARTICHOKE DIP** warm crab, artichoke hearts, parmesan cream cheese blend, chipotle tabasco & lemon served with grilled baquette ..... **13**

### STARTERS

- CHEF'S CHOICE SALAD OR SOUP OF THE DAY** see server for details .....  
.....
- WINGS** <sup>GF</sup> traditional chicken wings with B&H signature spice rub ..... **11**
- MONGOLIAN RIBS** <sup>GF</sup> crispy pork ribs tossed with our signature sweet & spicy sauce ..... **14**
- DUCK WONTONS** stuffed with duck, cream cheese, and corn, served with sweet chili sauce ..... **12**
- SKILLET ROASTED BRUSSEL SPROUTS** <sup>GF</sup> served with shallots and truffle salt ..... **11**

### SANDWICHES

- DOUBLE PATTY CHEESEBURGER** ground short rib & chuck on a toasted brioche bun with sharp white cheddar, American cheddar cheese, lettuce, tomato onion, pickle, served with french fries ..... **15**
- OLD SCHOOL LOBSTER ROLL** fresh chilled lobster with butter served in New England style hot dog bun with seasoned french fries ..... **22**
- CORNED BEEF ON RYE** swiss cheese, thousand island sauce, creamy coleslaw, served with seasoned fries ..... **16**

# MEATS

- HALF RACK OF SMOKED BBQ RIBS** served with citrus cole slaw and seasoned fries ..... **22**
- CHICKEN ALFREDO** tender, sliced grilled chicken mixed in a parmesan cream sauce, sprinkled with breadcrumbs & served with a breadstick ..... **16**
- SWEET AND SASSY SMOKED 1/2 CORNISH HEN AND GRILLED SHRIMP** with smoked gouda cheese sauce, chef choice potato and seasonal vegetable ..... **24**
- HAND-CUT PRIME RIB** (limited availability - **Friday only**) served with chef choice potato and seasonal vegetable, add lobster tail \$22 or grilled shrimp \$6 ..... **38**
- HAND-CUT PRIME RIBEYE** (limited availability - **Saturday only**) served with chef choice potato and seasonal vegetable, add lobster tail \$22 or grilled shrimp \$6 ..... **44**

# FRESH SEAFOOD

- LOBSTER AND SHRIMP MAC** fresh lobster and shrimp mixed in a fontina, parmesan, white cheddar & romano cream sauce with truffle oil, served with a breadstick ..... **22**
- FISH & CHIPS** crispy fried walleye served with seasoned fries and citrus cole slaw ..... **18**
- GINGER-GLAZED SALMON** <sup>GF</sup> apple, shallot, & brandy glaze over a ginger rub served with parmesan grits and vegetable of the day ..... **24**
- SHRIMP & GRITS** <sup>GF</sup> 5 grilled shrimp, sautéed garlic baby spinach & parmesan grits ..... **19**
- FRESH WHOLE LOBSTER** served with chef choice potato and seasonal vegetable ..... **44**
- FRESH CATCH OF THE DAY** ask server for details ..... **MARKET PRICE**

## SIDES

**5**  
EACH

Creamy Parmesan grits <sup>GF</sup>

Seasoned Fries

Vegetable of the day <sup>GF</sup>

Citrus Cole Slaw <sup>GF</sup>

## KID'S MENU

**12 & UNDER**

**MAC & CHEESE 10    CHICKEN FINGERS & FRIES 8**

Parties with 12 or more guests will be on one check. 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.

<sup>GF</sup> - Gluten Free     - Spicy