



Ocean Selection

Choice Of Any One Sauce

Swordfish ~ Grilled, Thick Cut With
A Rich Meaty Flavor.....\$29

Grouper ~ Sautéed, Firm Flakey Fish With
A Sweet Ocean Flavor.....\$29

Mahi Mahi ~ Sautéed Sweet Firm Florida Fish
With Mild Ocean Flavors.....\$29

Atlantic Salmon ~ Grilled, Full Flavored Fish Higher In
Natural Fish Oils\$27

Sea Bass ~ Sautéed, Sweet Dense White Fish
With Firm But Delicate Texture.....\$34

Yellow Fin Tuna ~ Grilled Rare, Sushi Grade
With Firm Steak Like Flavor.....\$28

Baía Sauces

Livornaise ~ Olives, Capers,
Garlic, Chardonnay Wine &
Smashed Tomato

Cacciatore ~ Mushrooms, Onions
Tomato, Capers, Sweet Peppers

Crab Crusted ~ Lump Crab,
Shallot & Chives With Baía
Spices ~ **Add Additional \$10**

Tropical Fruit Salsa ~ Mango,
Pineapple & Melon Salsa With
Amaretto Butter Sauce

Pistachio Crust ~ Salty
Pistachio, Basil, Oregano
Crumb & Garlic Cream Drizzle

House Blacken ~ "Baía Style"
Italian Spices, Sweet Chili Dust
& Brown Sugar

Garlic Herb ~ Marinated
Garlic, Shallot, Fresh Herbs,
Lemon & Extra Virgin Oil

*All Entrees Served With Chefs Potato And
Vegetable Of The Evening*



Baia Sauces

Gorgonzola Crust

Chive, Rosemary &
Roasted Garlic Cream

Cacciatore

Mushrooms, Onions,
Tomato Capers &
Sweet Peppers

Red Wine Sauce

Chianti Wine,
Rosemary, Shallot &
Baia's Brown Sauce

Marsala

Roasted Mushroom,
Shallots &
Marsala Wine

Butcher Block

Choice Of Any One Sauce

Filet Mignon ~ Tender 10 oz Portion Of Beef Tenderloin.....42

Veal Rib Chop ~ 14 oz Center Cut Bone In Rib Chop.....42

Grilled Chicken Breast~ Moist Tender Breast Of Chicken....22

Pork Tenderloin ~ Tender, Lean, Full Of Flavor.....25

New York Strip ~ 12 oz Great Marbling, Rich Steak Taste...34

**All Entrees Served With Chefs Potato And
Vegetable Of The Evening**

Classic Sides

Broccoli Rabe ~ Roasted Garlic, Crushed Red Pepper, Extra Virgin Oil10

Pasta Red ~ Rigatoni, Crushed Tomato, Sweet Basil, Garlic & Virgin Oil 6

Sautéed Spinach~ Roasted Garlic, Crushed Red Pepper, Extra Virgin Oil8



Pasta

Grilled Chicken Sausage ~ Broccoli Rabe, Chicken Sausage, Garlic, Tomato, Virgin Oil & Rigatoni Pasta.....22

Little Neck Clams ~Shaved Garlic, Spiced Virgin Oil, Italian Parsley, Linguini With Red Or White Clam.....23

Sautéed Shrimp ~Linguini, Tomato, Smashed Garlic, Sweet Basil, Fresh Mozzarella & Virgin Oil.....26

Chicken Farfalle ~Broccoli Florets, Smashed Garlic, Sundried Tomato & Artichokes.....22

Zuppa Di Baia ~Braised Clams, Mussels, Shrimp& Calamari Over Linguini In Tomato Seafood Broth.....36

Penne Alla Vodka
Sweet Peas, Prosciutto, Mushrooms, Basil & Tomato Vodka....22

Rigatoni Bolognese Ragu
Braised Beef, Veal & Pork with Root Vegetables, Tomato& Red Wine Ragu.....23

Linguini Tossed With Fresh Tomato Sauté
Extra Virgin Oil, Garlic, Sweet Basil & Fresh Mozzarella.....21

Baia's Classic Red Sauce
Slow Cooked Smashed Tomato, Garlic, Sweet Basil & Virgin Oil Served with choice of Linguini, Penne Or Rigatoni.....17

Baked Classics

Veal Parmigiano
Rigatoni, Shaved Romano, Smashed Tomato, Basil & Baked Mozzarella
\$26

Chicken Parmigiano
Linguini, Shaved Romano, Smashed Tomato, Basil & Baked Mozzarella
\$25

Spinach Ravioli
Spinach Ravioli Baked Mozzarella, Tomato Blush Sauce
\$23

Baked Lobster Ravioli
Crab Meat, Tomato Sherry Blush Sauce
\$28



Ocean Favorites

Iced Shucked Clams
Long Island Clams
Half Dozen
\$9

Iced Shucked Oysters
Cape May Salts
Half Dozen
\$16

Chilled Jumbo Shrimp
Four Chilled Shrimp
With Balsamic Lime
Cocktail
\$16

Sushi Tuna Taco
Mango, Ginger,
Seaweed salad,
Avocado & Sesame
Carrot Slaw
\$13

Alaskan Snow Crab
Pound & Half
Lemon & Garlic Butter
Steamed ~ Market

Starters

Tuscan Clam Chowder ~ Chopped Clams, Tomato, Root Vegetables, Clam Broth.....7

New England Clam Chowder ~ Chopped Clams, Potato, Bacon & White Clam7

Crispy Rigatoni~ Stuffed Rigatoni, Fresh Ricotta, Smashed Tomato, Garlic Cream & Italian Spice.....10

Wild Mushroom Ravioli~ Mozzarella, Garlic Herb & Rosemary Wine Sauce.....10

Pernod Baked Oysters ~ “Casino Style”
With Prosciutto, Sweet Red Peppers & Fennel.....13

Baked Crab Cakes ~ Lump Crab,
Italian Fruit Salsa, Amaretto Drizzle.....16

Baked Eggplant Rollatini~ Ricotta, Mozzarella
& Tomato Herb Sauce.....9

Garlicky Clams~ Sweet Basil, Jersey Tomato, Extra Virgin Oil & Ocean Clam Broth.....15

Crispy Calamari~ Crispy Fried With Chefs sauce trio...12

Chardonnay Mussels ~ Saffron Broth, Lemon Grass,
Tomato & sautéed Fennel13

Greens

Chopped Greens ~ Tomato, Gorgonzola, Cucumber,
Honeyed Pistachios & Champagne Vinaigrette.....8

Crispy Romaine ~ Focaccia Croutons, Shaved
Parmigiano & Anchovy “Caesar Style”.....8

Baby Greens ~ Gorgonzola, Bosch Pears, Candied
Walnuts & Mixed Berry Vinaigrette.....8

Arugula ~ Sweet Roasted Peppers, Tomato, Shaved
Parmigiano & Balsamic Vinaigrette.....8

Raw Bar

Iced Shucked Clams

Long Island Clams
Half Dozen \$8

Oysters

Cape May Salts

Half Dozen \$ 16

Chilled Jumbo Shrimp

Four Chilled
Shrimp
Balsamic Lime
Cocktail
\$16



Italian Teasers

Crispy Jersey Clams~ Tender Fried Clam Strips, Sundried Tomato Tarter, Balsamic Lime Cocktail ~11

Spinach Crab Dip ~ Lump Crab, Italian Spiced Chips, Spinach, Roasted Garlic & Mozzarella ~ 12

Fresh Marble Size Mozzarella~ Roasted Sweet Peppers, Cherry Tomato, Balsamic Herb Drizzle ~10

Roasted Garlic Spiced Jumbo Wings ~ Romano Cheese, Rosemary, Spiced Pepper Sauce & Roasted Garlic ~10

Honey Barbecue Shrimp Kabobs ~ Spiced Shrimp Kabob With Italian Fruit Salsa & Amaretto Drizzle ~ 13

Lobster & Lump Crab Sliders ~With Sweet Marinated Slaw & Honey Dijon Dressing ~ 16

Crispy Calamari ~Fried Crispy With Roasted Garlic& Baia Tomato ~11

Crispy Crab Cake~ Lump Crab, With Fruit Salsa & Amaretto Drizzle~15

Seaweed Entrees

Chopped Greens~ Tomato, Gorgonzola, Cucumber & Honeyed Pistachios With Champagne Vinaigrette~ 8

Crispy Romaine~ Focaccia Croutons, Shaved Parmigiano Reggiano "Caesar Style" ~ 8

Arugula~ Roasted Peppers, Tomato& Shaved Reggiano With Balsamic Vinaigrette ~ 8

Add Grilled Chicken \$8 ~ Barbecue Shrimp \$12 ~ Fresh Catch Market
Grilled Or Blacken



The Deck

Crispy Breaded Soft Shell Crab ~ Fried Blue Claw Crab With A Sundried Tomato Tartar Sauce ~ 16.50

Grilled Baia Burger ~ Roasted Peppers, Tomato, Arugula, Balsamic & Fresh Mozzarella ~ 13

Crab Cake Sandwich ~ Crispy Fried With A Sundried Tomato Tarter ~ 16.50

Grilled Barbecue Burger ~ With Country Smoked Bacon, Barbecue Sauce & Sharp Cheddar ~ 13

Tuscan Grilled Chicken ~ Roasted Peppers, Arugula, Balsamic & Tomato With Fresh Mozzarella ~ 13

Baia Fresh Catch ~ Blackened Or Grilled With Sundried Tomato Tarter ~ Market

Seafood Salad ~ Maine Lobster & Lump Crab On Brioche Roll With A Honey Dijon Dressing ~ 18

Chilled Chicken Salad ~ With Grapes, Walnuts & Honey Dijon Dressing On Sweet Brioche Roll ~ 12

Grilled Barbecue Chicken ~ Country Smoked Bacon, American Cheese, Onions & Spiced Barbecue ~ 13

Fish House Fry

All Served With Crispy Fries And Slaw

Breaded Shrimp ~ Five Jumbo Shrimp Crispy Fried ~ 16

Fried Fish & Chips ~ Beer Battered Cod Filets "Fish & Chip Style" ~ 15

Jersey Clam Strip ~ Tender Crispy Jumbo Jersey Clam Strips ~ 15

Reggae Sunday

6:30 Pm ~ 11:30 Pm

*Dj Dance Party
10:00 Pm ~ 2 Am*

*Live Bands Every
Friday & Saturday*

Happy Hour

*Monday ~ Saturday
12 ~ 7*

At Bar Only