



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, Oreganoto 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 Oil6

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

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 Fennel.....13

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