

## Lunch Starters

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

*New England Clam Chowder ~ Chopped Clams, Potato, Bacon & White Clam .....7*

*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*

### 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*

### Salad Entrée Choices

*Grilled Chicken \$9 ~ Jumbo Shrimp ~ \$12  
Fresh Catch Market*

# Pasta

**Little Neck Clams** ~Shaved Garlic, Spiced Virgin Oil,  
Italian Parsley, Linguini With Red Or White Clam.....18

**Sautéed Shrimp** ~Linguini, Tomato, Smashed Garlic,  
Sweet Basil, Fresh Mozzarella & Virgin Oil.....20

**Chicken Farfalle** ~Broccoli Florets, Smashed Garlic, Sundried  
Tomato & Artichokes.....16

**Zuppa Di Baia** ~Braised Clams, Mussels, Shrimp & Calamari  
Over Linguini In Tomato Seafood Broth.....23

**Penne Alla Vodka**  
Sweet Peas, Prosciutto, Mushrooms, Basil & Tomato Vodka.....16

**Linguini Tossed With Fresh Tomato Sauté**  
Roma Tomato, Extra Virgin Oil, Garlic, Sweet Basil &  
Fresh Mozzarella.....16

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

## Baia Burgers & Things

**Crispy Breaded Soft Shell Crab** ~ Fried Blue Claw Crab With A  
Sundried Tomato Tartar Sauce .....17

**Grilled Baia Burger** ~ Roasted Peppers, Tomato,  
Arugula, Balsamic & Fresh Mozzarella .....16

**Crab Cake Sandwich** ~Crispy Fried With A  
Sundried Tomato Tarter ..... 18

**Grilled Barbecue Burger** ~ With Country Smoked Bacon,  
Barbecue Sauce & Sharp Cheddar .....16

**Tuscan Grilled Chicken** ~ Roasted Peppers, Arugula, Balsamic &  
Tomato With Fresh Mozzarella ..... 15

**Baia Fresh Catch** ~ Blackened Or Grilled  
With Sundried Tomato Tarter .....market

## Baked Classics

**Veal Parmigiano**  
Rigatoni, Shaved  
Romano, Smashed  
Tomato, Basil &  
Baked Mozzarella  
**\$16**

**Chicken  
Parmigiano**  
Linguini, Shaved  
Romano, Smashed  
Tomato, Basil &  
Baked Mozzarella  
**\$15**

**Spinach Ravioli**  
Spinach Ravioli  
Baked Mozzarella,  
Tomato Blush Sauce  
**\$16**

**Baked  
Lobster Ravioli**  
Crab Meat, Tomato  
Sherry Blush Sauce  
**\$18**