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## BOWL OF SOUP

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- MD CREAM OF CRAB | 10
- MD VEGETABLE CRAB | 8

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## SALAD STARTER

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- ROASTED BEET SALAD <sup>GF</sup> | 10  
arugula, goat cheese, toasted pumpkin seeds, champagne vinaigrette
- KALE CAESAR SALAD <sup>GF</sup> | 8  
kale, romaine, white grit croutons, parmesan, caesar dressing
- NUTS & BERRIES | 9  
mixed greens, candied walnuts, fresh strawberries, blackberries, blueberries, chapel farms bay bleu, house vinaigrette
- SALAD ADDITIONS  
crab cake 15 | chicken breast <sup>GF</sup> 8 | seared salmon 12 | grilled shrimp 12

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## OUR LEADER'S VISION

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We look forward to fulfilling the vision of John Wilson. He was our inspiration, our leader and a true visionary for our company and community. We will work hard to ensure his vision will continue to thrive and grow. JW always said, "we are in the celebration business" and we promise to continue celebrating all of the big and small moments in life.

### KNOXIE'S TABLE

180 Pier One Road, Stevensville, Maryland  
410.604.5900 | www.baybeachclub.com

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## FOOD FOR FRIENDS

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- CHESAPEAKE CRAB DIP | 14  
spinach, artichokes, country ham, mini naan, crackers
- KNOXIE'S WINGS | 12  
buffalo, asian or old bay
- STEAMED SHRIMP | 14  
1/2 lb., onions, potatoes, old bay, corn
- SEARED SCALLOPS | 16  
creamy grits, pickled vidalia onions, citrus herb vinaigrette

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## MAINS

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- JUMBO CRAB CAKES | 38  
mustard sauce, garlic mashed potatoes, seasonal vegetable
- BONELESS RIB EYE <sup>GF</sup> | 45  
16 oz., herb butter, garlic mashed potatoes, seasonal vegetable
- PETITE FILET MIGNON <sup>GF</sup> | 36  
lump crab, bordelaise, béarnaise, garlic mashed potatoes
- SHRIMP & GRITS | 24  
cream corn grits, spicy seared shrimp, andouille sausage, shrimp stock gravy
- KNOXIE'S BURGER | 16  
choice of cheese, garlic, mayo, fries
- GRILLED STEAK  
& SEA SCALLOP KEBABS | 29  
cilantro rice, seasonal vegetable
- HALF ROASTED CHICKEN <sup>GF</sup> | 23  
roasted carrots, brussel sprouts, potatoes, lemon and rosemary jus
- SCALLOPS & RISOTTO | 36  
mushroom and pea risotto, charred corn, speck, chives
- SOFT SHELL CRABS | 32  
pan fried whales, fried vidalia onions, sweet corn relish
- MEDITERRANEAN SALMON | 25  
artichokes, spinach, tomato, olives, angel hair pasta, lemon beurre blanc
- SEARED WILD ROCKFISH | 30  
lump crab, asparagus, potato hash, chesapeake cream, roasted tomato
- CAULIFLOWER STEAK <sup>GF</sup> | 25  
dijon lemon cream, house parsley gremolata, eggplant fries

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## SIDES TO SHARE | 8 EACH

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- BRAISED BRUSSEL SPROUTS  
bacon, candied walnuts, balsamic
- ROASTED EXOTIC MUSHROOMS
- ASPARAGUS  
Hollandaise
- GARLIC MASHED POTATOES

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## FROM OUR CHEFS

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We compose our dishes to feature the finest ingredients and flavors.  
We encourage guests to enjoy these dishes as they have been created.  
Executive Chef | Paul Shiley    Executive Sous Chef | Christopher Roy

GF | Gluten Free    V | Vegetarian

*\*Consuming raw or undercooked foods may increase your risk of contracting a foodborne illness, especially if you have certain medical issues.*



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## CARRY OUT KITS

FAMILY STYLE MEALS | SERVES 4

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### COOKOUT KIT - \$60

4 Burger Patties, 4 Hot Dogs, Buns for Each  
House Made Pickles, Quart of Cole Slaw, Quart of Potato Salad

*Add 6 pack Domestic Beer | \$68 Meal & Beer*

### SHRIMP & GRITS - \$85

Hoppin' John's Grits, Andouille Sausage, Shrimp Gravy Stock  
Garden Salad, Cornbread

*Add Bottle of White Wine | \$100 Meal & Wine*

### CRAB CAKES & CHARDONNAY - \$90

8 Petit Crab Cakes, Mustard Sauce, Garlic Mashed, Vegetable of the Day

*Add Bottle of Sonoma Cutrer Chardonnay | \$115 Meal & Wine*

### CHICKEN PICCATA - \$65

Angel Hair Pasta, Spinach, Capers, Lemon Buerre Blanc

*Add Bottle of White Wine | \$85 Meal & Wine*

### LOW COUNTRY BOIL - \$75

Andouille Sausage, Shrimp, Onions, Potatoes, Corn on the Cob, Old Bay

*Add Bottle of White Wine | \$90 Meal & Wine*

### BRAISED SHORT RIBS - \$65

Bordelaise, Cheesy Grits, Vegetable of the Day

*Add Bottle of Red Wine | \$85 Meal & Wine*

### SURF AND TURF - \$160

4 6 oz Filet Mignon, 4 Broiled Lobster Tails,  
Fingerling Potatoes, Vegetable of the Day, Bordelaise, Bearnaise, Drawn Butter

*Add Bottle of Red or White Wine | \$180 Meal & Wine*

*Add Bottle of Veuve Cliquot | \$245 Meal & Champagne*

*Add Bottle of Charles Krug | \$1300 Meal & Champagne (only one available)*

WE KINDLY REQUEST THAT YOU PLACE YOUR "CARRY OUT KIT" ORDERS 12 HOURS IN ADVANCE.

CARRY OUT KITS CAN BE PICKED UP AFTER 4:00PM.

ORDERS CAN BE PLACED ONLINE AT

[ORDERING.APP/BAYBEACHCLUB/](https://www.knoxies.com/ordering/app/baybeachclub/) OR BY CALLING 443. 249.5775.

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# SPIRITS, BEER & WINE ~ TO GO

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## BAR KITS

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### BLOODY MARY KIT - \$45

Bottle of New Amsterdam, Quart of Knoxie's Bloody Mary Mix, Lemons, Limes, Olives & 6 Cocktail Crab Claws

### MOSCOW MULE KITS - \$35

Bottle of New Amsterdam, Pint of Lime Juice, 6 Fever Tree Ginger Beers, Limes

### ORANGE CRUSH KIT - \$35

Bottle of New Amsterdam Orange Vodka, 8 oz. Jar of Non-Alcoholic Triple Sec, 4 Cans of Sierra Mist, Jar of OJ

### MARGARITA KIT - \$35

Bottle of Sauza Silver Tequila, Quart of Knoxie's Margarita Mix, 8 oz. Jar of Non-Alcoholic Triple Sec, Fresh Limes

### OLD FASHIONED KIT - \$50

Bulliet Bourbon, Triple Sec Syrup, Regans Orange Bitters, Sliced Orange, Luxardo Cherries

### COSMO KIT - \$40

Stoli Citrus Vodka, Trip Sec, Lime Juice, Cranberry Juice, Sliced Limes

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## SPIRITS

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### VODKA

New Amsterdam \$18

Stoli \$30

Stoli O \$30

*Raspberry, Citrus, Blueberry or Vanilla*

Grey Goose \$40

### RUM

Bacardi Light \$18 | Mount Gay \$30

Goslings Dark \$30

### BOURBON

Bulliet \$40 | Woodford Reserve \$55

Bookers Noe \$70 | Jim Beam \$30

### WHISKEYS

Canadian Club \$25 | Jameson \$40

Jack Daniels \$40 | Jack Daniels Apple \$40

Glenlivet 12 year \$70

### GIN

Beefeater \$30 | Tanqueray \$35 | Plymouth \$40

### TEQUILA & MORE

Sauza Tequila \$25 | Patron Roca Silver \$60

E&J Brandy \$30

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## 16 OZ. DRINKS TO GO \$15

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Beach Club Crushes

(orange, triple berry, watermelon, grapefruit)

Margarita

Knoxie's Rum Runner

Lynchburg Lemonade

Pina Colada

Kent Island Iced Tea

Tropical White Sangria

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## WHITE WINE

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Angelini Pinot Grigio \$14

Menage a Trois Moscato \$15

Vinhas Da Margardias Moscato \$12

Giesen Sauvignon Blanc \$16

Rodney Strong Sauvignon Blanc \$16

Domino Chardonnay \$10

Crusher Chardonnay \$16

Magnolia Grove Chardonnay \$10

Cortefresco Prosecco \$15

Alexander Valley Rose \$15

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## RED WINE

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Proverb Pinot Noir \$12

Prophecy Pinot Noir \$15

Primarius Pinot Noir \$20

Dona Paula Malbec \$15

Hayes Ranch Merlot \$15

Proverb Merlot \$12

Velvet Devil Merlot \$17

Raywood Merlot \$12

Sledgehammer Cabernet \$12

Coppola Cabernet \$20

Bread and Butter Cabernet \$15

Mount Veeder Cabernet \$40