



Bowl of Soup

MD CREAM OF CRAB 13

MD VEGETABLE CRAB GF 11

CRAB GAZPACHO GF 11

From the Garden

ROASTED BEET SALAD 10

arugula, toasted pumpkin seeds, goat cheese,
champagne vinaigrette GF

BLT WEDGE 11

tomato, candied bacon, bleu cheese crumbles,
bleu cheese dressing

NUTS & BERRIES 10

mixed greens, candied walnuts, bleu cheese crumbles,
seasonal berries, house vinaigrette

SALAD ADDITIONS

crab cake MP | chicken breast GF 8

seared salmon 12 | grilled shrimp 12

Food with Friends

CHESAPEAKE CRAB DIP 19

spinach, artichokes, country ham, mini naan, crackers g

CALAMARI BOWL 16

fried zucchini, pepperoncini, tomato caponata, balsamic glaze

CHICKEN LOLLIPOPS 16

smoked and fried chicken, alabama white bbq

GRILLED GARDEN FLATBREAD 13

mascarpone, grilled zucchini, tomato,
mozzarella, balsamic drizzle

GUACAMOLE 12

fresh fried corn tortillas GF | with crab 18

FRIED GREEN TOMATOES 13

tomato stack, blackened shrimp,
creamed corn, remoulade

JW BUTCHER BOARD 23

local cheeses, hard meats, peach chutney,
grain mustard, olives, nuts, crackers g

PEI MUSSELS 15

madeira cream, ciabatta toast

SEARED SCALLOPS 17

yellow grits, corn salad, cajun cream, microgreens GF

SESAME CRUSTED TUNA 16

seared rare, sriracha aioli, sweet onion glaze,
wakame, crispy vegetables

PORK TRIO 18

crispy pork belly, smoked pork loin, smoked sausage,
house-made spicy southern mustard, pickled peppers, okra GF

Main Plates

JUMBO LUMP CRAB CAKES MP

mustard sauce, garlic mashed potatoes, seasonal vegetable

PORK CHOP 30

twin chops, rosemary garlic jus,
garlic mashed potatoes, seasonal vegetable GF

PETITE FILET MIGNON 39

blackened shrimp, béarnaise, garlic mashed potatoes,
seasonal vegetable GF

CHILEAN SEA BASS 35

pan seared, coconut turmeric rice, baby bok choy,
thai green curry sauce GF

NEW YORK STRIP 45

14 oz. strip steak, garlic mashed potatoes,
seasonal vegetable, red wine truffle butter GF

GRILLED SALMON 29

tomato orzo feta salad, cucumber nest, dill beurre blanc g

PARMESAN CRUSTED CHICKEN 26

angel hair pasta, crispy kale and capers,
tomato sauce, citrus beurre blanc

SHRIMP + GRITS 27

yellow corn grits, spicy seared shrimp,
andouille sausage, shrimp stock gravy

KNOXIE'S BURGER 19

10 oz. house blend, choice of cheese,
lettuce, tomato, house pickles, parmesan fries

VEGETABLE RAMEN BOWL 23

miso broth, buckwheat soba noodles, baby bok choy,
crispy vegetables, soft boiled egg, fried tofu GF | V

Sides to Share 9 each / GF | V

ROASTED FINGERLING POTATO SALAD | ROASTED EXOTIC MUSHROOMS

ASPARAGUS with ONION VINAIGRETTE | GARLIC MASHED POTATOES | PARMESAN FRIES

Knoxie's Table 180 Pier One Road, Stevensville, Maryland · baybeachclub.com · 443.249.5777

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 g | Gluten Free Optional V | Vegetarian

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

Signature Cocktails

PINK LEMONADE 11

wheatley vodka, blueberry lemonade,
lavender bitters, sparkling water

COSMENTA 12

wheatley vodka, pamplemousse liqueur,
cranberry, mint

MANGO CAIPIRINHA 11

cachaca, mango syrup, muddled lime

SASSY SANGRIA 10

dolin blanc, dragon fruit, cranberry, prosecco

BLACK TEA JULEP 13

sazerac rye, black tea demerara syrup, mint

SIX-THIRTEEN SOUR 12

aviation gin, pomegranate, fresh lemon,
simple syrup, ginger beer

FITZ's TROPICAL VACATION 13

larceny bourbon, licor 43, mango, fresh lemon,
egg white, orange flower water

JALAPEÑO KIWI MARGARITA 12

lunazul blanco tequila, kiwi, fresh lime,
chartreuse, jalapeño, salt & pepper rim

Knoxie's Wine

White

ANGELINI, Pinot Grigio, Veneto, Italy	8 34
MASO CANALI, Pinot Grigio, Trentino, Italy	12 49
SANTA MARGHERITA, Pinot Grigio, Adige River Valley, Italy	65
CHATEAU SOUVERAIN, Sauvignon Blanc, Ca.	8 34
KURANUI, Sauvignon Blanc, Marlborough, New Zealand	10 42
KIM CRAWFORD, Sauvignon Blanc, Marlborough, New Zealand	44
DECOY, Sauvignon Blanc, Sonoma, Ca.	48
HONIG, Sauvignon Blanc, Napa, Ca.	48
TOAD HOLLOW, Chardonnay, Unoaked, Sonoma, Ca.	10 42
THE CRUSHER, Chardonnay, Napa, Ca.	9 36
SONOMA-CUTRER, "Russian River" Chardonnay, Sonoma, Ca.	14 53
CHALK HILL ESTATE, Chardonnay, Sonoma, Ca.	64
JOSEPH DROUHIN POUILLY-FUISSSE, Chardonnay, France	79
ROMBAUER, Chardonnay, Carneros, Ca.	80
CHATEAU MONTELENA, Chardonnay, Napa, Ca.	118
CHATEAU PROMIS, Blend, Bordeaux, France	41
CONUNDRUM, Blend, California	40
SINGLE POST, Riesling, Germany	9 38

Champagne & Sparkling

SALON Blanc de Blanc, Brut Champagne, France	660
VEUVE CLIQUOT, Brut Champagne, France	129
TAITTINGER, Brut Champagne, France	99
NICOLAS FEUILLATTE, Brut Champagne, France	78
GLORIA FERRER, Blanc de Blanc, Sonoma, Ca.	48
CUVEE JEAN LOUIS, Brut Blanc de Blanc, France	10 38

Rosé

HAYES RANCH, Rosé, California	8 34
FLEURS de PRAIRIE, Rosé, Cotes de Provence, France	12 48
SCHRAMSBERG "MIRABELLE", Brut Rosé, Ca.	78
SILVERADO BORREO ROSA, Rosé, Napa, Ca.	58

Red

JULIA JAMES, Pinot Noir, Ca.	9 36
IRIS, Pinot Noir, Willamette Valley, Or.	12 52
LEMELSON, Thea's Selection, Pinot Noir, Willamette Valley, Or.	78
BELLE GLOS, Dairyman, Pinot Noir, Russian River Valley, Ca.	98
MAISON NICOLAS, Pinot Noir, France	40
SKYFALL, Merlot, Columbia Valley, Wa.	10 42
DUCKHORN, Merlot, Napa, Ca.	98
ROMBAUER, Merlot, Napa, Ca.	84
PENFOLDS, "Max's Cab" Cabernet Sauvignon, Australia	10 42
ALEXANDER VALLEY, Cabernet Sauvignon, Ca.	14 55
RAVEL & STITCH, Cabernet Sauvignon, Central Coast, Ca.	55
MOUNT VEEDER, Cabernet Sauvignon, Napa, Ca.	74
SCATTERED PEAKS, Cabernet Sauvignon, Napa, Ca.	82
OBSIDIAN RIDGE, "Half Mile" Cabernet Sauvignon, Napa, Ca.	120
FAR NIENDE, Cabernet Sauvignon, Napa, Ca.	196
SHAFFER, "One Point Five" Cabernet Sauvignon, Napa, Ca.	194
STAG'S LEAP, Petit Sirah, Napa, Ca.	78
GUNDLACH BUNDSCHU, Mountain Cuvee, Blend, Sonoma, Ca.	52
MONTE ANTICO, Blend, Toscana, Italy	43
RODNEY STRONG, "Upshot", Blend, Sonoma, Ca.	49
J.L. CHAVE, "Mon Coeur" Blend, Cotes du Rhone, France	15 60
CHATEAU d' ARCINS, Blend, Bordeaux, France	79
LAMADRID, Malbec, Mendoza, Argentina	10 42
EL COTO, "Coto de Imaz, Reserva" Tempranillo, Rioja, Spain	49



Weekly Happenings & Events

MONDAY
MONDAY BLUES
music + locals menu

TUESDAY
PATTY + PINT
burger + beer \$18

WEDNESDAY
WHISKEY NIGHT
cocktails + flights

THURSDAY
1/2 PRICE WINE
LIVE MUSIC

