

BAIT

SAINT LOUIS

Small Plates

Crab Cake 21

Jumbo Lump Crab,
Bait Spiced Remoulade,
Black Bean & Corn Salsa

Scallops 27

North Atlantic Scallops, Parsnip Puree,
White Wine, Braised Pears, Glazed Baby
Carrots,
Bait Spiced Popcorn

Flaming Wicked Prawns 18

Jumbo Head-On Prawns, Amber Beer,
Sherry Wine, Bait Spice, Fresh Herbs

Bourbon Shrimp 16 (v)

*Bourbon Sauce, Ginger, Flashed Fired
Spinach, Crispy Rice Noodles

Mussels 17

PEI Mussels, White Wine, Roasted Tomato,
Leeks OR Thai Red Curry, Ginger, Basil

Charbroiled Oyster Trio 12

Spinach Parmesan Oyster
Black & Bleu Oyster
Roasted Garlic & Mignonette Oyster

Calamari 14

Local Harvest Vegetables,
Thai Chili Sauce,
Bait Spice Remoulade

Duck Rangoon 12 (v)

Smoked Duck, Cream Cheese,
Mango Chili Sauce

Thai Chili Wings 13

Peanuts, Sweet Chili Sauce, Lemongrass,
Sesame Oil

Lobster Fries 14

*Poached Maine Lobster, Bait Spiced Aioli,
Herb Sauce

Lobster Salad 18

Poached Maine Lobster, Spring & Arugula
Mix, Navel Oranges, Asparagus Tips,
Shaved White Cheddar,
Champagne Citrus Vinaigrette

Apple Salad 9 (v)

Candied Walnuts, Apple Chips, Spring Mix,
Gorgonzola, Apple Balsamic
Vinaigrette

Carrot Three Ways 9 (v)

Rainbow Carrots, Braised in Bait Spice,
Charred & Gazed, Red Wine Honey Glaze,
Carrot Lemongrass Ginger Puree,
Herb Sauce

Flash Fried Brussels 13 (v)

Balsamic Reduction, Carrot Ginger
Puree, Candied Walnuts

Mains

Salmon 32

Scottish Salmon Stuffed with Spinach &
Parmesan, Sweet Potato Mash, Brown
Butter Sauce

Chilean Sea Bass 40

Fingerling Potatoes, Charred Broccolini,
Clams, Mussels, Bechamel Sauce

Swordfish 35

Fred Quinoa, Wilted Spinach, Coconut Dark
Rum Sauce, Coconut Foam, Mango Salsa

Caribbean Red Snapper Mkt

Whole Fried Snapper, Caribbean Rice,
Pickled Napa Cabbage Slaw, Bait Spiced
Aioli, Fresh Herb Sauce, Hot Pepper Sauce

Seafood Boil 46

Choose Your Sauce: Bait Spice; Orange
Ginger; Caribbean.
Crab Cluster, Shrimp, Turkey Andouille,
Red Potatoes, Corn

Tomahawk Steak Mkt

(Recommended for Two)
30oz Prime Ribeye, Bait Spiced Fries, Herb
Sauce, Cognac Sauce

Steak & Lobster Mkt

Filet Medallion, Poached Lobster Tail,
Roasted Garlic Mash, Charred Broccolini,
Beurre Blanc, Cognac Pan Sauce

Seafood Chowder 14

Crawfish, Shrimp, Corn, Potatoes, White
Wine, Cream Sauce, Fresh Herbs,
Cornbread Muffin

Stuffed Lobster Linguine Mkt

Shrimp, Lump Crab, Lemon Pepper
Linguini, White Wine Butter Sauce,
Bechamel, Truffle Butter, Fresh Herbs

Squid Ink Pasta 29

Scallop, Lump Crab, Prawns, Roasted
Tomatoes, Squid Ink Pasta,
Herb Butter & Olive Oil

Lobster Roll 27

Connecticut Style
Poached Lobster,
Fresh Cut Bait Spiced Fries

Bait Burger 17 (v)

Prime Beef, Aged Peppercorn White
Cheddar, Aged Cheddar, House Pickles,
Roasted Garlic Aioli, Brioche Roll, Bait
Spiced Fries

Alligator Tacos 14 (v)

Fried Alligator, Herb Sauce, Bait
Spice Aioli, Fresh Herbs,
Flour Tortilla

--Thank you to our local vendors: Fox River Dairy, Hosco Farms, Ices Plain & Fancy, and Mushrooms Naturally--

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

SIGNATURES 13

Eve's Apple

Tito's Vodka, Pineapple Juice, Apple Juice, and Prosecco

October Sunset

Roku Suntory Gin, Honey Syrup, Cranberry Juice

Pirate Benedictine

Don Q Rum, Benedictine, Citrus Shea Syrup, Lemon, Lime, and Orange Juice

Coconut Dream

Milagro Silver Tequila, Coconut Rum, Coconut Milk Syrup, Lime Juice

Prophecy

Banhez Mezcal, Blackberry Syrup, Lemon Juice, Coffee Beans

Lindell Martini

Four Roses Bourbon, Crème de Cassis, Pineapple Juice

Bourbon & Blood

Bourbon, Blood Orange Liqueur, Sweet Vermouth, Orange Bitters

Bait City

Bulleit Rye Whiskey, Cynar, Solerno Blood Orange Liqueur, Orange Bitters

Chocolate Balthazar

Camus Cognac, Crème de Cacao, Cynar, Cinnamon Syrup

Candy Apple

Grand Marnier, Crème de Cacao, Raspberry Syrup, Apple Juice, Lime Juice.

CLASSICS 13

Champagne: Champagne Cocktail, French 75, Kir Royale

Vodka: Espresso Martini, Cosmopolitan, Lemon Drop Martini, Chocolate Martini

Gin: Aviation, Gimlet, Vesper

Rum: Dark & Stormy, Classic Mojito

Tequila: Paloma, Classic Margarita

Whiskey: Manhattan, Sazerac, Old Fashioned

Cognac: Vieux Carré

BAIT

SAINT LOUIS

White Wines

	<u>Bottle</u>	<u>Glass</u>
Chardonnay, 2017 Hybrid, Lodi, California <i>Unoaked, clean and fruity, apple and pear, crisp bright finish</i>	\$ 32.00	\$ 9.00
Chardonnay, 2018 Pam's Unoaked, Alexander Valley, California <i>Unoaked, refreshingly fruity with touches of apples, pears and tangerine blossoms</i>	\$ 32.00	\$ 9.00
Chardonnay, 2016 Steven Vincent, Monterey/Edna Valley CA <i>Creamy apples and pears with a hint of pretty-toasted oak</i>	\$ 36.00	\$ 10.00
Chardonnay, 2017 Materra, Oak Knoll Napa, California <i>Baked apples, Asian pears, allspice, cinnamon, nutmeg, touch of oak</i>	\$ 45.00	
Chardonnay, 2018 Diatom 'Bar-M', Santa Barbara, County <i>Lemon, citrus blossom, white peach and precise</i>	\$ 58.00	
Chardonnay, 2014 Abeja, Columbia Valley, Washington <i>Honeycrisp apple, nectarine, lemon, vanilla bean, nutty and toasty oak</i>	\$ 72.00	
Pinot Grigio, 2017 Cabert, Friuli, Italy <i>Light floral fragrance, whiff of pear, tart green apple and citrus</i>	\$ 28.00	\$ 9.00
Pinot Gris, 2018 The Ned, Marlboro, New Zealand <i>Lush, ripe nectarine, golden apples, delicate flowers and spiced ginger</i>	\$ 33.00	\$ 13.00
Piquepoul, 2017 Saint-Peyre, Picpoul de Pinet, France <i>Fresh, bright, white floral notes, citrus and minerality, hint of salinity</i>	\$ 34.00	\$ 9.00
Ribolla Gialla, 2017 Obiz, Friuli, Italy <i>Friuli specialty, great balance & aroma, lush with notes of lemon, honey and apricot</i>	\$ 38.00	\$ 11.00
Riesling, 2017 Pierre Sparr, Alsace, France <i>Bright citrus and green apples accentuated by minerality with notes of peach</i>	\$ 41.00	\$ 12.00
Roero Arneis, 2017 Marchesi Incisa, Rocchetta, Italy <i>Crisp, light, grass, citrus and tropical fruit</i>	\$ 50.00	
Sauvignon Blanc, 2018 Fernlands, Marlborough, New Zealand <i>Crisp and fresh, flavors of lime, grapefruit, melon and lychee</i>	\$ 29.00	\$ 8.00
Sauvignon Blanc, 2017 'Le Bouquet', Loire Valley, France <i>Fruity, crisp and herbal with citrus, gooseberries and hints of tropical fruits</i>	\$ 42.00	\$ 12.00
Sauvignon Blanc, 2017 Spy Valley, Marlborough, New Zealand <i>Bright and zesty, intense grapefruit, mango, passionfruit and green notes</i>	\$ 42.00	

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Sauvignon, 2017 'Le Rochoy', Sancerre, France <i>Tight, tense texture with green and citrus fruits</i>	\$ 66.00	
White Blend, 2017 Pannonica, Burgenland Austria <i>Perfect blend of Grüner Veltliner, Chardonnay, Pinot Blanc</i>	\$ 29.00	\$ 8.00
White Blend, 2016 Sans Liege Cotes du Coast, Central Coast, CA <i>Viognier, Roussanne, Marsanne, Grenache Blanc, rich, lush, creamy, oak</i>	\$ 63.00	
Verdejo, 2017 Shaya, Rueda, Spain <i>Nose of toasty baking spices, nutmeg, spring flowers with a distinct minerality</i>	\$ 40.00	

Champagne, Sparkling, and Dessert Wines

	<u>Bottle</u>	<u>Glass</u>
Moscato, Mosketto, Piedmont, Italy <i>Breezy orange blossoms, fresh pear, honeydew melon and honey</i>	\$ 28.00	\$ 8.00
Moscato, 2017 'Strev', Piedmont, Italy <i>Sweet, peachy, floral flavors lend to an exotic edge to fruit</i>	\$ 36.00	\$ 10.00
Moscato d'Asti, NV Acquesi, Piedmont Italy <i>Sweet fizzy wine with exotic white fruit flavors</i>	\$ 36.00	
Prosecco, NV Enrico, Veneto, Italy <i>Dry sparkling with apple, pear and a hint of citrus</i>	\$ 32.00	\$ 9.00
Blanc de Blancs, NV Louis Picamelot, Cremant de Bourgogne, France <i>Lovely, fruit-driven sparkling wine with lightness and freshness</i>	\$ 32.00	\$ 9.00
Blanquette de Limoux, 2016 St. Hilaire Brut, France <i>Fruity sparkling with green apple, lemon and light floral notes</i>	\$ 32.00	\$ 9.00
Blanquette de Limoux, 2017 St. Hilaire Semi sweet, France <i>Sparkling wine, sweet, soft with green apple</i>	\$ 32.00	\$ 9.00
Brut Reserva Cava, NV Castillo Peralada, Penedes Spain <i>The Cava of Kings, Spain's version of champagne, bright, fruity, fresh</i>	\$ 33.00	\$ 9.00
Champagne, Veuve Clicquot Brut Yellow, France <i>Yellow and white fruits, vanilla and brioche</i>	\$ 90.00	

Rosé Wines

	<u>Bottle</u>	<u>Glass</u>
Rosé, Breca, Aragon, Spain <i>Perfumed aromatics of white flowers and bright red berry fruit</i>	\$ 26.00	\$ 8.00
Rosé, Renegade, Columbia Valley, Washington <i>Intense fruit of strawberry, red raspberry, watermelon and spice</i>	\$ 28.00	\$ 9.00

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Rosé, Love Drunk, Willamette Valley, Oregon	\$ 33.00	\$ 11.00
<i>Provocative aromas of strawberry and raspberry with hints of watermelon rind and kiwi</i>		
Rosé, Balbas, Ribera del Duero, Spain	\$ 37.00	\$ 12.00
<i>Intense fruit of strawberry, red raspberry, watermelon and spice</i>		
Rosé, Commanderie del la Bargemone, Provence, France	\$ 42.00	
<i>Crisp and zesty, elegant red-currant and strawberry flavors</i>		

Red Wines

Barbera d'Asti, 2017 Valmorena, Rocchetta Tanaro, Italy	\$ 32.00	\$ 9.00
<i>Notes of maraschino cherries, violets and plums</i>		
Pinot Noir, 2017 Cardwell Fender's Blue, Willamette Valley OR	\$ 32.00	\$ 9.00
<i>Smooth and silky with tart cherry and raspberry fruit</i>		
Pinot Noir, 2015 J.L. Bonacorrsi, Santa Barbara, California	\$ 48.00	
<i>Floral, raspberry and cranberry, earthy notes and touch of baking spice</i>		
Pinot Noir, J Wilkes, Santa Maria Valley, California	\$ 48.00	
<i>Ripe strawberry, red-plum skins, carnations and turned earth</i>		
Pinot Noir, Siduri 2017, Willamette Valley, California	\$ 49.00	
<i>Aromas and flavors of wild strawberries and subtle earth notes</i>		
Pinot Noir, 2014 Thomas Fogarty, Santa Cruz Mountains, CA	\$ 84.00	
<i>Balanced and expressive, rose petal, cherry, spice, mineral and tea notes</i>		
Merlot, 2016 Peirano Six Clones, Lodi, California	\$ 32.00	\$ 9.00
<i>Ripe blackberries, boysenberries and dried cherries, touch of oak</i>		
Merlot Blend, 2015 Ch. Diligente, Puisseguin-St. Emilion, France	\$ 47.00	
<i>Elegant and refined, black cherry, currant, tobacco leaf, mocha and spice</i>		
Zinfandel, 2014 Immortal Zin, Lodi, California	\$ 32.00	\$ 9.00
<i>Rich and jammy from ancient vines, blackberry, current, baking spices</i>		
Syrah, 2017 Corvidae Lenore, Columbia Valley, Washington	\$ 36.00	\$ 10.00
<i>Lush blueberry, boysenberry, and plum, hints of vanilla and smokiness</i>		
Red Blend, 2015 Elqui, Elqui Valley, Chile	\$ 38.00	\$11.00
<i>Delicious Syrah, Carmenere, Malbec blend, rich dark fruit, herbs and oak</i>		
Grenache, 2016 Legado del Moncayo, Campo de Borja, Spain	\$ 32.00	\$ 9.00
<i>Black cherry, blackberry and plums, chocolate and savory spices</i>		
Grenache Blend, 2015 Pierre Rougon Chateauneuf-du-Pape, FR	\$ 81.00	
<i>Powerful, balanced, blackberry, boysenberry, herbs, hint of leather</i>		

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Malbec, 2016 Durigutti, Mendoza, Argentina <i>Black fruits, dense and powerful with sweet spices and touch of smoke</i>	\$ 33.00	\$ 10.00
Malbec, 2014 San Pedro de Yachochuya, Salta, Argentina <i>Lush, concentrated, black cherry, black currant, licorice and smoky oak</i>	\$ 57.00	
Cabernet Sauvignon, 2016 Hybrid, Lodi, California <i>Black currant, blackberry, cherry, cedar and cigar box</i>	\$ 29.00	\$ 8.00
Cabernet Sauvignon, 2014 Gilgal, Galilee, Israel <i>Aged in French oak for 12 months, Blackberry, cassis, plum, currant and spice Certified Kosher</i>	\$ 42.00	\$ 13.00
Cabernet Sauvignon, 2016 Edge, Alexander Valley, Sonoma CA <i>Bold dark fruit with mocha, dark chocolate, chassis and a hint of vanilla</i>	\$ 45.00	
Cabernet Sauvignon, 2017 Substance <i>Vibrant, balanced, black plum, cassis, cherry, cedar, tobacco, herbs, oak</i>	\$ 72.00	
Cabernet Franc, 2016 Owen Roe Rosa Mystica, Yakima Valley, WA <i>Elegant, aromatic, violets, blackberries, tobacco leaf, licorice, hint of pepper</i>	\$ 69.00	
Cabernet Blend, 2016 Sleight of Hand Conjuror, Columbia Vly, WA <i>Concentrated, rich, Bordeaux-style, plum, blackberry, cinnamon, nutmeg</i>	\$ 68.00	

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BEVERAGE MENU

Bourbon

Barrel Bourbon	12
Basil Hayden	12
Booker's	12
Elijah Craig Small Batch	12
Knob Creek Smoked Maple	12
Maker's Mark	9
Woodford Reserve	11

Cognac

Camus	9
Hennessy VS	10

Gin

The Botanist	10
Drumshanbo Gun Powder Gin	10
Hendrick's	10
Sipsmith Lemon Drizzle	9
St. Georg Rye Gin	10
Suntory Roku Japanese Gin	9
Tanqueray 10	10

Ports

Taylor Fladgate 10 Yr Tawny	10
Taylor Fladgate 20 Yr Tawny	20

Sherry

Alvear Cream	5
Alvear Fino	7

Rum

Bumbu Original Rum	11
Eldorado 3 Year Aged	9
Gosling's Black Rum	8
Papa's Pilar 7 Yr Blonde	10
Pyrat XO Reserve	10
Sugar Island Coconut Rum	9

Scotch

Balvenie 14 Yr Caribbean Cask	14
Glenlivet 12 Yr	12
Glenmorangie Nectar D'Or	12
Laphroaig 10 Yr	12
Macallan 12 Yr	12

Tequila

Don Julio	10
Espolòn Anejo	9
Espolòn Blanco	9
Milagro Reposado	9
Patron Silver	10
Tres Generation Anejo	10

Vodka

Chopin	11
Grey Goose	11
Ketel One	10
Ketel One Cucumber & Mint	10
Nikka Japanese Vodka	11
Purus Organic Vodka	10
Snow Leopard	9
Tito's	9

Whiskey

Gentleman Jack	11
Jameson Caskmates	10
Knob Creek Rye	10
Woodford Reserve Rye	11

Beer

4 Hands Cast Iron Oatmeal Brown	7
4 Hands City Wide	8
4 Hands Ripple White Ale	7
Urban Chestnut Zwickel	8

Non-Alcoholic

Refills not provided

Seasonal Selection of Q Sodas	3
Perrier Sparkling Water	3
Bartender's Special Mocktail	5

INSIDER'S CLUB

*** We cannot guarantee availability***

Blanton's	16
Don Julio 1942	40
Hennessy Master Blender	25
Johnny Drum Private Stock	10
Johnnie Walker Blue	60
Remy XO	30
Old Bardstown Estate	10
Old Bardstown Tan Label	10
Willett Pot Still Reserve	12