

## Small Plates

### Crab Cake 20

Lump Crab, Jonah Crab Claw,  
Bait Spiced Remoulade,  
Black Bean & Corn Salsa

### Scallops 27

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

### Flaming Wicked Prawns 17

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

### Bourbon Shrimp 15 (v)

Bourbon Sauce, Ginger, Flashed Fried  
Spinach, Crispy Rice Noodles

### Mussels 17

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

### Charbroiled Oysters Trio 12

Spinach Parmesan  
Black & Bleu  
Roasted Garlic & Mignonette

### Calamari 13

Local Harvest Vegetables,  
Thai Chili Sauce,  
Bait Spiced Remoulade

### Duck Rangoon 10 (v)

Smoked Duck, Cream Cheese,  
Mango Chili Sauce

### Thai Chili Wings 12

Peanuts, Sweet Chili Sauce, Lemongrass,  
Sesame Oil

### Lobster Fries 13

Poached Lobster, Bait Spiced Aioli, Herb  
Sauce

### Lobster Salad 13

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

### Apple Salad 8 (v)

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

### Carrots Three Ways 9 (v)

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

### Flash Fried Brussels 11 (v)

Balsamic Reduction, Carrot Ginger  
Puree, Candied Walnuts

### Charcuterie Board 17 (v)

Chef's Seasonal Selection

## Mains

### Salmon 28

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

### Chilean Sea Bass 36

Fingerling Potatoes, Baby Bok Choy,  
Charred Broccolini, Clams, Mussels  
Bechamel Sauce

### Swordfish 34

Red 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 45

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

### Tomahawk Steak 75

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

### Steak & Lobster 60

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

### Seafood Chowder 13

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 28

Scallops, 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 16 (v)

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

### Alligator Tacos 13 (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.

## White Wines

	<u>Bottle</u>	<u>Glass</u>
<b>House White</b> <i>Chardonnay, Pinot Grigio, Rose, Sauvignon Blanc</i>	\$ 20.00	\$ 6.00
<b>Chardonnay, 2017 Hybrid, Lodi, California</b> <i>Unoaked, clean and fruity, apple and pear, crisp bright finish</i>	\$ 24.00	\$ 7.00
<b>Chardonnay, 2018 Pam's Unoaked, Alexander Valley, California</b> <i>Unoaked, refreshingly fruity with touches of apples, pears and tangerine blossoms</i>	\$ 27.00	\$ 9.00
<b>Chardonnay, 2016 Steven Vincent, Monterey/Edna Valley CA</b> <i>Creamy apples and pears with a hint of pretty-toasted oak</i>	\$ 27.00	\$ 9.00
<b>Chardonnay, 2017 Materra, Oak Knoll Napa, California</b> <i>Baked apples, Asian pears, allspice, cinnamon, nutmeg, touch of oak</i>	\$ 45.00	
<b>Chardonnay, 2018 Diatom 'Bar-M', Santa Barbara, County</b> <i>Lemon, citrus blossom, white peach and precise</i>	\$ 60.00	
<b>Chardonnay, 2014 Abeja, Columbia Valley, Washington</b> <i>Honeycrisp apple, nectarine, lemon, vanilla bean, nutty and toasty oak</i>	\$ 86.00	
<b>Pinot Grigio, 2017 Cabert, Friuli, Italy</b> <i>Light floral fragrance, whiff of pear, tart green apple and citrus</i>	\$ 24.00	\$ 7.00
<b>Pinot Gris, 2018 The Ned, Marlboro, New Zealand</b> <i>Lush, ripe nectarine, golden apples, delicate flowers and spiced ginger</i>	\$ 30.00	\$ 10.00
<b>Piquepoul, 2017 Saint-Peyre, Picpoul de Pinet, France</b> <i>Fresh, bright, white floral notes, citrus and minerality, hint of salinity</i>	\$ 24.00	\$ 7.00
<b>Ribolla Gialla, 2017 Obiz, Friuli, Italy</b> <i>Friuli specialty, great balance &amp; aroma, lush with notes of lemon, honey and apricots</i>	\$ 36.00	\$ 12.00
<b>Riesling, 2017 Freimuth Liebfraumilch, Nahe, Germany</b> <i>Intense floral aromas, lush sweet peach, melon and honey notes</i>	\$ 24.00	\$ 7.00
<b>Riesling, 2017 Pierre Sparr, Alsace, France</b> <i>Bright citrus and green apples accentuated by minerality with notes of peach</i>	\$ 36.00	\$ 12.00
<b>Roero Arneis, 2017 Marchesi Incisa, Rocchetta, Italy</b> <i>Crisp, light, grass, citrus and tropical fruit</i>	\$ 50.00	
<b>Sauvignon Blanc, 2018 Fernlands, Marlborough, New Zealand</b> <i>Crisp and fresh, flavors of lime, grapefruit, melon and lychee</i>	\$ 25.00	\$ 8.00
<b>Sauvignon Blanc, 2017 'Le Bouquet', Loire Valley, France</b> <i>Fruity, crisp and herbal with citrus, gooseberries and hints of tropical fruits</i>	\$ 36.00	\$ 12.00

\*\*\*WE CANNOT GUARANTEE AVAILABILITY OF SPECIFIC VINTAGES\*\*\*

# BAIT

SAINT LOUIS

<b>Sauvignon Blanc, 2017 Spy Valley, Marlborough, New Zealand</b> <i>Bright and zesty, intense grapefruit, mango, passionfruit and green notes</i>	<b>\$ 42.00</b>	
<b>Sauvignon, 2017 'Le Rochoy', Sancerre, France</b> <i>Tight, tense texture with green and citrus fruits</i>	<b>\$ 66.00</b>	
<b>White Blend, 2017 Pannonica, Burgenland Austria</b> <i>Perfect blend of Grüner Veltliner, Chardonnay, Pinot Blanc</i>	<b>\$ 25.00</b>	<b>\$ 8.00</b>
<b>White Blend, 2016 Sans Liege Cotes du Coast, Central Coast, CA</b> <i>Viognier, Roussanne, Marsanne, Grenache Blanc, rich, lush, creamy, oak</i>	<b>\$ 63.00</b>	
<b>Verdejo, 2017 Shaya, Rueda, Spain</b> <i>Nose of toasty baking spices, nutmeg, spring flowers with a distinct minerality</i>	<b>\$ 40.00</b>	

## Champagne, Sparkling and Dessert Wines

	<u>Bottle</u>	<u>Glass</u>
<b>Semillon, 2016 Cadillac, Bordeaux, France</b> <i>Apricot, peach, nectarine, mango, citrus, nut and honey</i>	<b>\$ 45.00</b>	<b>\$ 15.00</b>
<b>Moscato, Moschetto, Piedmont, Italy</b> <i>Breezy orange blossoms, fresh pear, honeydew melon and honey</i>	<b>\$ 24.00</b>	<b>\$ 7.00</b>
<b>Moscato, 2017 'Strev', Piedmont, Italy</b> <i>Sweet, peachy, floral flavors lend to an exotic edge to fruit</i>	<b>\$ 30.00</b>	<b>\$ 10.00</b>
<b>Moscato d'Asti, NV Acquesi, Piedmont Italy</b> <i>Sweet fizzy wine with exotic white fruit flavors</i>	<b>\$ 33.00</b>	
<b>Prosecco, NV Enrico, Veneto, Italy</b> <i>Dry sparkling with apple, pear and a hint of citrus</i>	<b>\$ 27.00</b>	<b>\$ 9.00</b>
<b>Blanc de Blancs, NV Louis Picamelot, Cremant de Bourgogne, France</b> <i>Lovely, fruit-driven sparkling wine with lightness and freshness</i>	<b>\$ 27.00</b>	<b>\$ 9.00</b>
<b>Blanc de Blancs, NV Louis Picamelot, Cremant de Bourgogne, France</b> <i>Lovely, fruit-driven sparkling wine with lightness and freshness</i>	<b>\$ 27.00</b>	<b>\$ 9.00</b>
<b>Blanquette de Limoux, 2016 St. Hilaire Brut, France</b> <i>Fruity sparkling with green apple, lemon and light floral notes</i>	<b>\$ 27.00</b>	<b>\$ 9.00</b>
<b>Brut Reserva Cava, NV Castillo Peralada, Penedes Spain</b> <i>The Cava of Kings, Spain's version of champagne, bright, fruity, fresh</i>	<b>\$ 25.00</b>	<b>\$ 8.00</b>
<b>Champagne, NV Deutz Brut, Ay, France</b> <i>Pinot noir and Chardonnay, creamy apple, baked brioche, hint of lemon</i>	<b>\$ 72.00</b>	
<b>Champagne, Veuve Clicquot Brut Yellow, France</b> <i>Yellow and white fruits, vanilla and brioche</i>	<b>\$ 90.00</b>	

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**Rose Wines**

	<b><u>Bottle</u></b>	<b><u>Glass</u></b>
<b>Rose, Breca, Aragon, Spain</b> <i>Perfumed aromatics of white flowers and bright red berry fruit</i>	<b>\$ 25.00</b>	<b>\$ 8.00</b>
<b>Rose, Renegade, Columbia Valley, Washington</b> <i>Intense fruit of strawberry, red raspberry, watermelon and spice</i>	<b>\$ 27.00</b>	<b>\$ 9.00</b>
<b>Rose, Love Drunk, Willamette Valley, Oregon</b> <i>Provocative aromas of strawberry and raspberry with hints of watermelon rind and kiwi</i>	<b>\$ 33.00</b>	<b>\$ 11.00</b>
<b>Rose, Balbas, Ribera del Duero, Spain</b> <i>Intense fruit of strawberry, red raspberry, watermelon and spice</i>	<b>\$ 36.00</b>	<b>\$12.00</b>
<b>Rose, Commanderie del la Bargemone, Provence, France</b> <i>Crisp and zesty, elegant red-currant and strawberry flavors</i>	<b>\$ 42.00</b>	

**Red Wines**

	<b><u>Bottle</u></b>	<b><u>Glass</u></b>
<b>House Reds</b> <i>Cabernet, Merlot, Pinot Noir</i>	<b>\$ 20.00</b>	<b>\$ 6.00</b>
<b>Barbera d'Asti, 2017 Valmorena, Rocchetta Tanaro, Italy</b> <i>Notes of maraschino cherries, violets and plums</i>	<b>\$ 31.00</b>	<b>\$ 11.00</b>
<b>Pinot Noir, 2016 Cycles Gladiator, California</b> <i>Red fruit compote of strawberries, cranberries &amp; cherry, hint of cinnamon</i>	<b>\$ 24.00</b>	<b>\$ 7.00</b>
<b>Pinot Noir, 2017 Cardwell Fender's Blue, Willamette Valley OR</b> <i>Smooth and silky with tart cherry and raspberry fruit</i>	<b>\$ 30.00</b>	<b>\$10.00</b>
<b>Pinot Noir, 2015 J.L. Bonacorrsi, Santa Barbara, California</b> <i>Floral, raspberry and cranberry, earthy notes and touch of baking spice</i>	<b>\$ 48.00</b>	
<b>Pinot Noir, J Wilkes, Santa Maria Valley, California</b> <i>Ripe strawberry, red-plum skins, carnations and turned earth</i>	<b>\$ 48.00</b>	
<b>Pinot Noir, Siduri 2017, Willamette Valley, California</b> <i>Aromas and flavors of wild strawberries and subtle earth notes</i>	<b>\$ 51.00</b>	
<b>Pinot Noir, 2014 Thomas Fogarty, Santa Cruz Mountains, CA</b> <i>Balanced and expressive, rose petal, cherry, spice, mineral and tea notes</i>	<b>\$ 84.00</b>	
<b>Merlot, 2016 Peirano Six Clones, Lodi, California</b> <i>Ripe blackberries, boysenberries and dried cherries, touch of oak</i>	<b>\$ 28.00</b>	<b>\$ 9.00</b>
<b>Merlot Blend, 2015 Ch. Diligente, Puisseguin-St. Emilion, France</b> <i>Elegant and refined, black cherry, currant, tobacco leaf, mocha and spice</i>	<b>\$47.00</b>	

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<b>Zinfandel, 2014 Immortal Zin, Lodi, California</b> <i>Rich and jammy from ancient vines, blackberry, current, baking spices</i>	<b>\$ 28.00</b>	<b>\$ 9.00</b>
<b>Syrah, 2017 Corvidae Lenore, Columbia Valley, Washington</b> <i>Lush blueberry, boysenberry, and plum, hints of vanilla and smokiness</i>	<b>\$ 30.00</b>	<b>\$10.00</b>
<b>Red Blend, 2015 Elqui, Elqui Valley, Chile</b> <i>Delicious Syrah, Carmenere, Malbec blend, rich dark fruit, herbs and oak</i>	<b>\$ 33.00</b>	<b>\$11.00</b>
<b>Grenache, 2016 Legado del Moncayo, Campo de Borja, Spain</b> <i>Black cherry, blackberry and plums, chocolate and savory spices</i>	<b>\$ 28.00</b>	<b>\$ 9.00</b>
<b>Grenache Blend, 2015 Pierre Rougon Chateauneuf-du-Pape, FR</b> <i>Powerful, balanced, blackberry, boysenberry, herbs, hint of leather</i>	<b>\$ 81.00</b>	
<b>Malbec, 2016 Durigutti, Mendoza, Argentina</b> <i>Black fruits, dense and powerful with sweet spices and touch of smoke</i>	<b>\$ 33.00</b>	<b>\$10.00</b>
<b>Malbec, 2014 San Pedro de Yachochuya, Salta, Argentina</b> <i>Lush, concentrated, black cherry, black currant, licorice and smoky oak</i>	<b>\$ 57.00</b>	
<b>Cabernet Sauvignon, 2016 Hybrid, Lodi, California</b> <i>Black currant, blackberry, cherry, cedar and cigar box</i>	<b>\$ 24.00</b>	<b>\$ 7.00</b>
<b>Cabernet Sauvignon, 2016 Broadside, Paso Robles, California</b> <i>Supple and juicy strawberry and red cherry, framed by a touch of oak</i>	<b>\$ 30.00</b>	<b>\$10.00</b>
<b>Cabernet Sauvignon, 2014 Gilgal, Galilee, Israel</b> <i>Aged in French oak for 12 months, Blackberry, cassis, plum, currant and spice Certified Kosher</i>	<b>\$ 36.00</b>	<b>\$ 13.00</b>
<b>Cabernet Sauvignon, 2016 Edge, Alexander Valley, Sonoma CA</b> <i>Bold dark fruit with mocha, dark chocolate, chassis and a hint of vanilla</i>	<b>\$ 45.00</b>	
<b>Cabernet Sauvignon, 2017 Textbook, Napa Valley, California</b> <i>Vibrant, balanced, black plum, cassis, cherry, cedar, tobacco, herbs, oak</i>	<b>\$ 72.00</b>	
<b>Cabernet Franc, 2016 Owen Roe Rosa Mystica, Yakima Valley, WA</b> <i>Elegant, aromatic, violets, blackberries, tobacco leaf, licorice, hint of pepper</i>	<b>\$69.00</b>	
<b>Cabernet Blend, 2016 Sleight of Hand Conjuror, Columbia Vly, WA</b> <i>Concentrated, rich, Bordeaux-style, plum, blackberry, cinnamon, nutmeg</i>	<b>\$68.00</b>	

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## **SIGNATURES 13**

### **The Devereaux**

Bourbon, Elderflower Liqueur, Sparkling Wine

### **Dipped in Gold**

Reposado Tequila, Salted Carmel Apple Cider, Lime, Agave Nectar, Gold Sugar Rim

### **Fall in Havana**

White Rum, Spiced Pear Liqueur, Limes, Mint, Club Soda

### **Lost in the Woods**

Gin, Muddled Lemons, Oranges & Mint, Hibiscus Syrup

### **Lavender Sidecar**

Cognac, Cointreau Noir, Crème de Violette, Lemon Juice

### **Ladies & Gents**

Glenlivet Scotch, Merlot, Simple, Lemon

### **Bourbon & Blood**

Bourbon, Blood Orange Liqueur, Sweet Vermouth, Orange Bitters

### **Espresso Martini**

Snow Leopard Vodka, Café Bustelo Espresso, Cinnamon Syrup

### **Smoke & Rye**

Rye Whiskey, House-Made Grenadine, Lime Juice, Angostura Bitters

## **CLASSICS 13**

**Champagne:** Champagne Cocktail, French 75, Kir Royale

**Vodka:** 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 Carre

## 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
Drumshambo 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
Espolon Anejo	9
Espolon 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

### INSIDER'S CLUB

\*\*\* We cannot guarantee availability\*\*\*

Blanton's	16
Don Julio 1942	40
Hennessey 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

### Non-Alcoholic

\*\*\*Refills not provided\*\*\*

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