

Lunch Menu

Soups

Maryland Crab Soup	\$ 6/7
Soup du Jour	\$ 5.50/6
Crab Bisque	\$ 6/7
French Onion	\$ 6

Salads

Pear and Walnut	\$ 7/10
Bartlett pears and sugared walnuts over baby spinach with crumbled blue cheese, red onions and raspberry vinaigrette.	
Baby Arugula	\$ 7
Crispy prosciutto, tomato marmalade, roasted peppers, feta and creamy tarragon dressing.	
The House	\$ 6/9
Caesar Salad	\$ 6/10
Caesar salad with Fried Oysters	\$ 11
Wedge	\$ 9
Iceberg lettuce, blue cheese, bacon, egg, tomato with creamy garlic Parmesan dressing.	

Appetizers

Oyster on the Half Shelf, half dozen	\$ 10/18
Crispy Oysters with Creole Aioli	\$ 12/22
By the 1/2 dozen or the dozen.	
Oysters Chesapeake	\$ 14
Baked on the half shelf topped with lump crab meat and Hollandaise.	
Little Neck Clams	\$11
Dozen steamed clams in garlic wine broth with toasted baguette.	
Warm Brie in Puff Pastry	\$ 12
Drizzled with honey and toasted almonds. Served with Fresh Fruit.	
Prince Edward Drunken Mussels	\$ 12
Steamed in tequila lime butter with Andouille sausage, pepper jack cheese	

and tomato. Served with toasted baguette.

Crab Dip	\$ 11
Fried Calamari	\$ 11
With an herb tomato dip.	
Tomato Bruschetta	\$ 7

Sandwiches

Bayard House Burger	\$ 10
8 oz. corn Fed Angus beef From Sassafras River Co., topped with your choice of cheddar , provolone, American or Swiss cheese. Add bacon \$1.50.	
Maryland Crab Cake	\$ 15
On a toasted potato roll.	
Lobster Salad Club	\$ 16
Lobster salad, lettuce, tomato and bacon on toasted sourdough bread.	
Chicken Salad Club	\$ 11
Chicken salad, lettuce, tomato and bacon on toasted sourdough bread.	
Crab Melt	\$ 15
On toasted sourdough bread with tomato, bacon and provolone cheese.	
Mahi-Mahi	\$ 14
Griddle blackened with a Creole mayo.	
Salmon BLT	\$ 11
Grilled Fillet of salmon, bacon, lettuce and tomato on toasted sourdough bread with pesto mayo.	
Grilled Portobello and Vegetables	\$ 10
With spinach, onions, bell peppers, tomatoes and Feta cheese drizzled with balsamic vinaigrette and wrapped in a tortilla.	

Entrees

Maryland Crab Cakes	\$ 16/27
Baked lump crab meat, topped with lemon buerre blanc.	
Stuffed Anaheim Peppers	\$ 17/26
Stuffed with lobster, crab and shrimp. Baked with green chili sauce and cheddar cheese and topped with sour cream and salsa.	
Scottish Salmon	\$ 17/22
Oven roasted on herb risotto with grilled asparagus and dill caper butter sauce.	

Panko Chicken Breast	\$ 16/20
On Parmesan and wild mushroom risotto.	
Tournedos Baltimore	\$
Twin petite Filets grilled medium rare, paired with a crab cake Finished with Madeira cream sauce and a lobster cake Finished with a seaFood champagne sauce.	
Lobster Ravioli	\$ 18/21
With Aurora Sauce.	
Chicken Linguini	\$ 16/19
With spinach mushroom AlFredo sauce.	