



WEEKLY SPECIALS

Mussel Monday
All Mussels \$12
All Day Long

Tuesday
Annapolitan Night
20% Off Bill

Wednesday
Burgers & Brews
Draft Beer
Flight Specials \$10
Burger Specials \$10



STARTERS

Lettuce Wrap Shrimp Salad, Cucumber, Radish, Avocado, Bibb Lettuce, Spicy Lime Vinaigrette \$12

Potato Skins Spicy Pepper Jack Cheese, Fried Chicken Skins, Scallions, Roasted Garlic Sour Cream \$8

Wings Traditional Buffalo Style or Mambo Glazed with Great Hill Blue Cheese Dressing \$12

Naptown Sloppy Joe Sliders Crab Dip, Roma Tomato, Aged Cheddar, Jalapeño, Pretzel Roll \$12

Oyster Ceviche Choptank Sweets, Strawberry-Horseradish Mignonette \$14

Starter Mussels 1/2 portion mussel \$10

SOUPS & SALADS

Corn Chowder
Maryland Crab, Toasted Breadcrumbs \$10

5 Onion Soup
Caramelized Red & White Onions, Leeks, Shallots, Scallions, Baguette, Jarlsberg Cheese \$9

Garden Bruschetta
Arugula, Heirloom Tomato, Red Onion, Chile, Burrata Cheese, Grilled Bread, EVOO Balsamic Reduction \$12

Caesar
Romaine Hearts, Shaved Croutons, Parmesan, White Anchovies, Caesar Dressing \$10

Wedge
Iceberg, Tomato, Bacon, Blue Cheese Dressing \$9

Kale
White Beans, Red Onion, Tomato Raisins, Faro, Shaved Parmesan, Red Wine Vinaigrette \$12

***Add-on Proteins**
Salmon \$9 | NY Strip \$12 | Shrimp \$8 | Chicken \$6

FLATBREADS

Naptown
Jumbo Lump Crab, Charred Corn, Tomatoes, Pea Greens, Lemon Ricotta, Mozzarella \$16

Baroak Margherita
Tomato, Mozzarella, Basil, House Spice Blend, Garlic Chips \$13

Classic
Pepperoni, Mozzarella, Provolone, Tomato Sauce \$13

New Englander
Chouriço, Onions, Peppers, Mozzarella, Provolone, Tomato Sauce \$14

Veggie
Spinach, Mushroom, Caramelized Onion, Mozzarella, Provolone, Béchamel \$14

MUSSELS \$19

Mariniere
Classic White Wine, Garlic, Herbs

Bleu
Pork Belly, Blue Cheese, Shallots, Spinach, White Wine

Jerk
Pineapple, Red Peppers, Red Onion, Cilantro, Coconut Jerk Sauce

MAINS

Steak Frites 12oz NY Strip, Frites, Baroak Steak Sauce \$32

Rockfish Boil Mussels, Shrimp, Corn, Chouriço, Fingerlings, Onions, Kale, Seafood Broth, \$28

Pan Seared Salmon Sriracha Honey Whipped Sweet Potato, Brussels Sprouts, Bacon Pepperade \$22

BBQ Chicken Smoked Chicken, Native Corn on the Cob, Fingerlings, Chile Lime Butter, Farmer's Market Arugula Salad \$19

Garden Pappardelle Baby Carrot, Sugar Snap Peas, Cherry Tomatoes, Cippolini Onions, Pappardelle, Mushroom Nage \$18

Frites Basket Sauces - Chipotle Mayo, Horseradish Sour Cream, Truffle Aioli, Mambo Sauce, Old Bay Ranch \$6

SANDWICHES Served with House-Made Frites

Cheesesteak Shaved Ribeye, American, Provolone, Griddled Onions, Garlic Aioli, Griddled Baguette \$17

Greek Chicken Wrap Tomato, Cucumber, Red Onion, Tzatziki, Flour Tortilla, Kalamata-Feta Vinaigrette \$14

Baroak Burger Aged Cheddar, Griddled Bacon, Bourbon Lacquer, Potato Roll \$15

Reuben Mustard Braised Corned Beef, Sauerkraut, Jarlsberg Cheese, 1000 Island Dressing, Rye Bread \$15

Rockfish Tacos Aged Cheddar, Pico De Gallo, Avocado Sour Cream, Grilled Flour Tortillas \$16

Crabcake Sandwich Jumbo Lump, Lettuce, Tomato, Old Bay Tartar Sauce, Potato Roll \$22

Veggie Burger Blend of Veggies, Mozzarella Cheese, Oats, Nuts, Spices, Tomato Confit, Potato Roll \$14

DESSERTS

Dough Boys Fried Dough, Rosemary Sugar, Banana Custard \$8

Flourless Chocolate Cake Raspberry Coulis, Chantilly Cream \$8

Fruit & Cheese Chef's Selection Of Seasonal Fruit & Local Cheese (market price)

EXECUTIVE CHEF TEDDY FOLKMAN

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. For your safety, Maryland law prohibits mussels to be taken from the premises as either carryout or leftovers.