



BC
BALTIMORE CRAB & SEAFOOD
LXX

M E N U

FROM THE GARDEN

Spinach Salad 6

Cucumbers, Cherry Tomatoes,
Onions, and Egg

Caesar Salad 6

Traditional Caesar Dressing,
Parmesan, Croutons

Kale Salad 7

Fresh Kale, Cilantro, Mint, Green
Onions, Red Cabbage, tossed in
our House Soy Vinaigrette, topped
with Parmesan Cheese and Shaved
Peanuts

Add to any Salad

Grilled or Fried Chicken Breast + 8
Broiled Salmon +12 Sautéed Shrimp +10

STARTERS

Lobster Chowder 7

Potatoes, Corn, Onion, Crawfish,
Lobster, Rock-Shrimp

Blue Crab Fingers 8

Old Bay Butter and Garlic

Salmon Sliders 9

2 Served on Hawaiian rolls with
spinach and tomatoes

Catfish Strips 9

Seasoned with House Spices,
battered and deep Fried

Southern Fried Chicken 9

8 Wingettes battered, seasoned
and deep fried

Baltimore Crab Cake 10

Lump Crab Meat lightly breaded
and deep fried

Half Lobster Fried 15

Half Main Lobster Battered
and Fried

Shrimp Boil 13

Jumbo Shrimp, Corn, Potatoes,
Chicken Sausage

Oyster Rockefeller 12

Traditional Preparation of
Spinach, Parmesan, Bacon and
Bread Crumbs

SIDES

Sweet Potato Corn Muffin 3 | Sautéed Spinach 4 | Corn on the Cob 4
Cheese Grits 4 | Seasoned Fries 4 | Seafood Salad 5
Garlic Red Potatoes 5 | Mac & Cheese Bites 5 | Candied Yams 5
Kale & Smoked Turkey 6

M E N U

BCS FEATURES

Baltimore Basket 28

Fried Jumbo Shrimp, Fried Fish,
Fried Scallops

Baked Turkey Wings 13

Smothered in gravy served
over rice

Fish & Grits 14

Fried Trout served with 3 Cheese
Creamy Grits

Lobster & Shrimp Fried Rice 18

Corn, Peas, Bell Pepper,
Green Onion

Cajun Pasta Alfredo 7

Fettuccini, Spinach, Tomato
Add to Pasta. Grilled Chicken Breast +8.
Broiled Salmon +12 Sautéed Shrimp +10

Surf, Turf & Surf 40

Grilled Shrimp, 6 oz Filet Mignon,
Grilled Lobster

BCS CLASSICS

Served with choice of one side dish

Sea Scallops 18

Broiled or Deep Fried

Gulf Shrimp 15

(6) Sautéed or Deep Fried

Char Grilled Rib-Eye 22

Hand Cut 10oz. Angus Rib-Eye

Salmon 18

Broiled with our House Spices

Lobster 32

Whole Main Lobster battered and
fried or boiled

Alaskan Snow Crab Legs (Market Price)

Steamed and Sautéed with
Garlic Butter, Dusted with House
Seasoning mix

DESSERTS

NY Cheese Cake 6 | Triple Fudge Chocolate Cake 6
Signature Banana Pudding 5 | Peach cobbler 5

Checks may be split a maximum of 5 ways per group.
18% service charge added to checks \$100 or greater prior to splitting the
check.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of food borne illness, especially if you have certain medical
conditions.

SEASONAL COCKTAILS

Overboard 11

Plantation Dark Rum, Macadamia Nut Liqueur, Cherry Liqueur, Lemon & Lime, Pineapple, Grenadine

BCS Classic Southside 10

Honeysuckle Vodka, St. Germaine, Lime, Simple Syrup, Fresh Strawberry & Mint

Key West Mule 8

Deep Eddy Grapefruit Vodka, Ginger beer, Fresh Mint & Lime

French Lemon Drop 14

Hennessy, Grand Marnier, Simple Syrup, Lemon

Hennessy Peach Margarita 14

Hennessy, Triple Sec, Peach Combier, Lime, Agave & Fresh Peaches

Texas Gold 13

1800 Repasado, Grand Marnier, Lime, Agave & Fresh OJ

Pearltini 9

Peach, Guava or Passion Fruit Vodka, Peach/Guava/or Passion Fruit Liqueur, Lemon, Lime & Simple Syrup

BCS Signature Red or White Sangria 11

Your Choice of Red or White Wine, Absolute Strawberry, Cointreau Noir, Simple Syrup, Fresh Mixed Berries, Oranges & Mint

