

BAIT

SAINT LOUIS

Small Plates

Crab Cake Mkt

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

Bourbon Shrimp 16 (v)

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

Mussels 17

PEI Mussels, White Wine OR Thai
Red Curry

Lobster Fries Mkt

*Poached Maine Lobster, Bait Spiced
Aioli, Herb Sauce

Lobster Salad Mkt

Poached Maine Lobster, Spring &
Romaine Mix, Navel Oranges, Pea
Shoots, Shaved White Cheddar, &
Champagne Citrus Vinaigrette

Apple Salad 12 (v)

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

Carrot Three Ways 12 (v)

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

Calamari 14

Local Harvest Vegetables,
Thai Chili Sauce,
Bait Spice Remoulade

Duck Rangoon 16 (v)

Smoked Duck, Cream Cheese,
Mango Chili Sauce

Thai Chili Wings 13

Peanuts, Sweet Chili Sauce,
Lemongrass, Sesame Oil

Flash Fried Brussels 13 (v)

Balsamic Reduction, Carrot Ginger
Puree, Candied Walnuts

Mains

Salmon 36

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

Chilean Sea Bass 44

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

Swordfish 39

Red Quinoa, Wilted Spinach, Coconut
Rum Sauce, 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

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,
Béchamel, Truffle Butter, Fresh Herbs

Squid Ink Pasta 30

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

Lobster Roll Mkt

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 Jalapeño,
Flour Tortilla

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

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Signatures 14

Golden Ginger Pear

Tito's Vodka, Pear Liqueur, Ginger Liqueur, Lime Juice, Cinnamon Syrup

Treaty of San Francisco

Roku Gin, Green Chartreuse, Creme De Violette, Rosemary, Cloves Syrup, Lemon Juice

Brown Sugar

Don Q Rum, Cynar Liqueur, Cream, Cinnamon Syrup

Mexico 1930's

Milagro Reposado Tequila, Creme de Cassis Liqueur, Cranberry Juice, Orange Bitters

Don't Blame Me

Elijah Craig, Averna Amaro, Hibiscus Syrup, Chocolate Bitters

Lavender Sidecar

Camus Cognac, Cointreau Noir, Creme De Violette Liqueur, Lemon Juice

Classics 14

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

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White Wines

	<u>Bottle</u>	<u>Glass</u>
White Blend, 2019 Blanc Perelada Blanc Pescador Cava Blend, NV <i>Lightly sparkling, blend 60% Macabeo, 20% Xarel-lo, 20% Parellada</i>	\$ 27.00	\$ 8.00
White Blend, 2019 Badenhorst Curator Whole Blend, South Africa <i>Chenin Blanc, Chardonnay, with hints of peach, apricot, citrus finish</i>	\$ 27.00.	\$ 8.00
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
Pinot Grigio, 2017 Cabert, Fruili, 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
Riesling, 2017 Pierre Sparr, Alsace, France <i>Bright citrus and green apples accentuated by minerality with notes of peach</i>	\$ 41.00	\$ 12.00
Riesling, 2018 Golden Delicious, Columbia Valley, WA <i>100% Riesling grapes, slightly sweet, floral hints</i>	\$ 28.00	\$ 8.00
Riesling, 2019 St. Christopher Piesporter, Goldtropfchen, Cabinet, Germany <i>Fresh, fruity semisweet Riesling, with hints of apple blossom</i>	\$ 32.00	\$ 9.00
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	
White Blend, 2017 Pannonica, Burgenland Austria <i>Perfect blend of Grüner Veltliner, Chardonnay, Pinot Blanc</i>	\$ 29.00	\$ 8.00
Verdejo, 2017 Shaya, Rueda, Spain <i>Nose of toasty baking spices, nutmeg, spring flowers with a distinct minerality</i>	\$ 40.00	

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Champagne, Sparkling, and Dessert Wines

	<u>Bottle</u>	<u>Glass</u>
Moscato, Moschetto, 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
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
Rosé, Love Drunk, Willamette Valley, Oregon <i>Provocative aromas of strawberry and raspberry with hints of watermelon rind and kiwi</i>	\$ 33.00	\$ 11.00
Rosé, Commanderie del la Bargemone, Provence, France <i>Crisp and zesty, elegant red-currant and strawberry flavors</i>	\$ 42.00	

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Red Wines

	<u>Bottle</u>	<u>Glass</u>
Red Blend, 2019 Schlink Haus Sweet Red, Nahe, Germany <i>Sweet, dessert wine</i>	\$ 26.00	\$ 8.00
Red Bend, 2015 Elqui, Elqui Valley, Chile <i>Delicious Syrah, Carmenere, Malbec blend, rich dark fruit, herbs and oat</i>	\$ 38.00	\$ 11.00
Barbera d'Asti, 2017 Valmorena, Rocchetta Tanaro, Italy <i>Notes of maraschino cherries, violets and plums</i>	\$ 32.00	\$ 9.00
Pinot Noir, 2017 Cardwell Fender's Blue, Willamette Valley OR <i>Smooth and silky with tart cherry and raspberry fruit</i>	\$ 32.00	\$ 9.00
Pinot Noir, 2017 Poppy Monterey, Monterey CA <i>Smooth and silky with tart cherry and raspberry fruit</i>	\$ 34.00	\$ 10.00
Pinot Noir, 2015 J.L. Bonacorsi, Santa Barbara, California <i>Floral, raspberry and cranberry, earthy notes and touch of baking spice</i>	\$ 48.00	
Merlot, 2016 Peirano Six Clones, Lodi, California <i>Ripe blackberries, boysenberries and dried cherries, touch of oak</i>	\$ 32.00	\$ 9.00
Zinfandel, 2014 Immortal Zin, Lodi, California <i>Rich and jammy from ancient vines, blackberry, current, baking spices</i>	\$ 32.00	\$ 9.00
Syrah, 2017 Corvidae Lenore, Columbia Valley, Washington <i>Lush blueberry, boysenberry, and plum, hints of vanilla and smokiness</i>	\$ 36.00	\$ 10.00
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, 2018 Poppy, Paso Robles, CA <i>Rich and aromatic, with hints of blackberry, cassis, black cherry, toasted oak, vanilla, spice</i>	\$ 34.00	\$ 10.00

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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
Four Roses	10

Cognac

Camus	9
Hennessy VS	10

Gin

The Botanist	10
Drumshanbo Gun Powder Gin	10
Hendrick's	10
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

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
Milagro Reposado	9
Patron Silver	10
Milagro Silver	9
Milagro Anejo	11
Casamigos Reposado	15

Vodka

Chopin	11
Grey Goose	11
Ketel One	10
Nikka Japanese Vodka	11
Snow Leopard	9
Tito's	9

Whiskey

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

Sherry

Alvear Cream	5
Alvear Fino	7

Rum

Bumbu Original Rum	11
Gosling's Black Rum	8
Papa's Pilar 7 Yr Blonde	10
Pyrat XO Reserve	10
Sugar Island Coconut Rum	9
Don Q	9

Beer

4 Hands Cast Iron Oatmeal Brown	7
4 Hands City Wide	8
4 Hands Ripple White Ale	7
Urban Chestnut Zwickel	8
Melvin Back In Da Haze IPA	7
Melvin Killer Bees Blonde Ale	7

Non-Alcoholic

Refills not provided

Perrier Sparkling Water	3
Bartender's Special Mocktail	5

INSIDERS CLUB

We cannot guarantee availability.

Banhez Mezcal	12
Blanton's	16
Don Julio 1942	40
Hennessey Master Blender	25
Johnny Drum Private Stock	10
Johnnie Walker Blue	60
Remy XO	30
Uncle Nearest	12
Willett Pot Still Reserve	12