

# bar•ONE

B A L T I M O R E

**APPETIZERS**

**FRIED ATLANTIC SALMON BITES ..... 22**

topped with pickled onions and a side of house made honey mustard sauce. (4 pcs)

**SCALLOPS TWO WAY ..... 30**

bacon wrapped jerk scallop and a simply sauteed scallop, served over a corn radish, red peppers, tomatoes and green scallions. (4 pcs)

**SOBE STYLE CRAB CAKE ..... 30**

with freshly thin sliced mango and cucumber, served on a grilled pineapple, topped with aioli sauce.

**GROUPEr BITES ..... 35**

served with fresh marinara, white truffle topped with black caviar. (5 pcs)

**FRIED CALAMARI ..... 20**

rings and tentacles with banana peppers served with house roma tomato marinara.

**NEW ORLEANS GRILLED OYSTERS. . . . 35**

freshly shucked oysters, grilled to perfection topped with pinco bread crumb, served with toasted garlic bread. (5 pcs)

**JAMAICAN OXTAIL DUMPLING STEW . 25**

served w/ butter bean stew, carrots, potatoes dumplings and a small portion of white rice.

**ATL HABANERO MANGO WINGS. . . . . 30**

fried chicken wings tossed in mango, rosemary, thyme and orange habanero peppers (10 pcs)

**JERK PINEAPPLE PEPPER WINGS . . . . 30**

grilled chicken wings tossed in Chef's special spicy sauce, served with slices of pineapple and bell peppers. (10 pcs)

**RAW OYSTERS .....3.5**

choice of curry mussels with coconut milk, or white wine marinara mussels, served with carrots, cucumber, cilantro and white rice.

**KING CRAB LEGS ..... 55**

choice of curry mussels with coconut milk, or white wine marinara mussels, served with carrots, cucumber, cilantro and white rice.

**CRAB COCKTAIL ..... 45**

choice of curry mussels with coconut milk, or white wine marinara mussels, served with carrots, cucumber, cilantro and white rice.

**SALADS AND SOUPS**

**LOBSTER BISQUE ..... 25**

smooth, creamy, highly seasoned lobster chunks in french style soup.

**BAR ONE CAESAR SALAD ..... 20**

iceberg lettuce, boiled egg whites, shaved parmesan, crispy shallots with house made caesar dressing.

**JUMBO LUMP CRAB SALAD ..... 30**

iceberg lettuce, baby tomato, smoked bacon, boiled eggs and thousand island dressing.

**CHOPPED KALE SALAD ..... 22**

organic white quinoa, cremini oven roasted mushrooms, feta cheese, European cucumber, crispy shallots, pickled onion, with truffle balsamic glaze.

**ADD JERK CHICKEN ..... 12**

**ADD JERK SHRIMP ..... 15**

**ADD JERK SALMON ..... 17**

**ADD LOBSTER ..... 22**

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B A L T I M O R E

## ENTRÉES

### JAMAICAN OXTAIL DINNER . . . . . 45

served w/ butter bean stew, carrots, potatoes, side of white rice, and plantains.

### NY STRIP . . . . . 75

14oz New York strip topped w/ sauteed peppers, onions in a white wine sauce.

### BAR ONE SURF AND TURF . . . . . 85

8oz filet mignon, mushroom red wine sauce, crispy shallots, blackened 8oz lobster tail and grilled asparagus.

### BONE IN FILET . . . . . 75

16oz bone in filet with shaved black truffles, with au poivre sauce on the side.

### CARIBBEAN LAMB CHOPS . . . . . 60

grilled lamb chops served w/ frisee lettuce, red onions, baby tomatoes and a mango chutney sauce. (4 pcs)

### RIBEYE STEAK . . . . . 75

22oz ribeye, grilled pineapple, onion and peppers w/ chef's specil sauce.

### JERK CHICKEN PENNE ALFREDO . . . . . 38

penne pasta, tossed in a creamy sauce with tomatoes, mushrooms and topped w/ parmesan cheese.

### GRILLED JERK SNAPPER FILET . . . . . 44

served w/ sweet potato mash, garlic asparagus, topped with a jerk butter sauce.

### WHOLE FRIED SNAPPER . . . . . MP

served w/ tangy mango relish, over a bed of garlic sauteed spinach.

### CRISPY SKINNED SNAPPER . . . . . 47

pan seared to perfection served over sauteed shrimp, cherry tomatoes, grilled bok choy w/ lemon better sauce.

### WHOLE GRILLED BRANZINO . . . . . 57

served with baby bok choy, asparagus, rosemary, thyme, orange slices and Chef Mario's secret strawberry sauce.

### KING CRAB CRUSTED GROUPER . . . . . 60

grouper topped w/ jerk king crab, spicy broccolini, string beans and horseradish sauce.

### CRAB STUFFED ATLANTIC SALMON . . . 55

stuffed with king crab and served over a bed of risotto.

### LOBSTER TAIL LINGUINI . . . . . 72

served with sun dried tomatoes, broccolini, mushrooms in a creamy white truffle sauce.

## ENTRÉES

### PETER'S FAVORITE CURRY CHICKEN . . 38

bone in chicken, w/ carrots and potatoes, served with white rice and plantains.

### CHICKEN & STRAWBERRY WAFFLE . . . 37

10oz fried boneless chicken breast topped w/ powdered sugar, served over a strawberry waffle w/ a side of spicy maple syrup.

## \$15 SIDES

### BAHAMIAN MAC AND CHEESE

BAKED FOUR CHEESES RED AND GREEN PEPPERS

### GARLIC SAUTEED SPINACH

### WHITE RICE AND BLACK BEANS

### TRUFFLE FRIES

TOSSED IN TRUFFLE OIL, TOPPED WITH PARMESAN CHEESE

### SLICED AVOCADO

### TOSTONES

### RISOTTO

### RICE AND PEAS

### SLOW BRAISED COLLARDS AND CABBAGE

COOKED IN TURKEY BROTH

### SWEET PLANTAINS

W/ RUM REDUCTION AND COCONUT SHAVINGS

### SAUTEED BROCCOLINI

### LOADED BAKED POTATO

W/CHEDDAR CHEESE, BACON, BUTTER AND SOUR CREAM