

RAW SKYE BAR

66th Street Bayside 410-723-6762 skyebaroc.com
Open Daily • 7 Days A Week
Mon - Fri Open at 3pm • Sat & Sun Open at 11:30am



Party in the Skye this Weekend!
Live Entertainment:
Fri. April 21st • 4-8 pm • Test Kitchen
Sat. April 22nd • 4-8 pm • The Breakers

HAPPY HOUR EVERY DAY FROM 3PM-6PM

RAW BAR SPECIALS: \$1 OYSTERS • 1 1/4 LB. LOBSTER \$20

\$5 ORANGE CRUSHES • \$3.50 RAILS \$1 OFF DRAFTS • \$4 HOUSE WINES

FOOD SPECIALS

CELEBRATE RESTAURANT WEEK **APRIL 23RD – MAY 7TH**

Special Restaurant week lunch menu available on Sat & Sun.

Restaurant Week Dinner Menu 3 for \$30
(choose one from each group)

APPETIZERS, SOUPS AND SALADS

- Side House, Caesar, Caprese or Mediterranean Salad
- Cup of Roasted Crab and Corn Chowder or G66 Tomato Soup
- Clams Casino Topped With Bacon, Butter, Red Peppers And Parmesan Cheese
- 3 Chesapeake Raw Oysters or Rockefeller with Creamy Garlicky Spinach and Bacon
- Crispy Fried Calamari Served With Absolut Pepper A La Vodka Sauce
- Tenderloin Tips Seared Marinated Beef over Parmesan Truffle Fries
- House Cured Candied Fresh Bacon
- A Duo of Colossal Shrimp Cocktail served Up with Cocktail Sauce

ENTREES (most served with Starch and Vegetable of the Day)

- Roasted Garlic Rubbed Bleu Cheese Crusted Petite Filet With Truffle Demi-Glace
- Cajun Grilled Salmon In A Tarragon Lemon Cream Sauce
- Broiled Single Lump Crab Cake With Chipotle Tarter
- Lobster Club Lobster Salad Over Mixed Greens, Granny Smith Apples, Blue Cheese Crumbles, Smoked Scallop And Apple Butter Mayo
- Frenched Rib Pork Chop 10 Oz., Spiced Rum, Caramelized Onion, Apple Butter Glazed Topped With Crispy Onions
- Veggie Stir Fry Julienned Veggies Tossed In Sesame Soy Garlic Sauce Over Basmati Rice
- Chicken Rockefeller Stuffed With Our Rockefeller Mixture, Wrapped In Prosciutto, Topped With Parmesan With A Tarragon Lemon Cream Sauce
- Lobster Mac N' Cheese
- Seared Fresh Tuna With Seaweed Salad, Hawaiian Bbq Sauce, Red Chili And Cucumber Wasabi Aiolis
- Cheese Steak Slow Roasted Ribeye, Caramelized Onions, Shredded Lettuce Chimichurri Mayo And House Made Cheese Sauce With Fresh Cut Fries

HOUSE MADE DESSERTS

- Triple Layer Carrot Cake with Cream Cheese Icing • Vanilla Crème Brule
- Chocolate Decadent Cake • French Toast Bread Pudding with Ice Cream and Caramel Syrup Glaze