Soups & Appetizers	
New England Clam Chowder • Local clams, celery, bacon, potatoes in a creamy broth	7
Butternut Squash Bisque • velvety soup of local butternut squash	7
Clam Cakes • A Rhode Island favorite! Local clam fritters	8
🗝 Rhode Island Stuffies • Two local quahogs ''casino style'', herb breadcrumbs	9
Fish Tacos • pan seared local catch of the day, jicama slaw, double corn tortillas, salsa verde	13
Crab Cakes • pan seared jumbo lump crab cake, mango salsa	14
Little necks • local little necks, white wine, linguica, over night roasted tomatoes,garlic broth	16
NY Strip Crostini • Italian crostini, sliced NY Strip, shallot brandy cream sauce	12
Antipasto • assorted local cheeses, cured meats, olives, artichokes, pickled onions, portobello mushroom, grilled crostini, balsamic glaze	16
Craft Nachos • crispy hand-cut corn tortillas, pepper jack, Cotija cheese, diced tomatoes, salsa verde, avocado mousse • add braised short rib or grilled chicken 17	12
Chicken Wings • Eight jumbo wings in your choice of Buffalo, Garlic parmigiana, Sweet Thai Chili, BBQ, or dry rub Salt & Pepper • Make it boneless for \$2	10
Crispy Thai Calamari • crispy calamari, sweet Thai chili, banana peppers, red bell pepper, cucumber salsa	13
Stuffed Red Bell Peppers • grilled chicken, artichokes, red onion, cilantro, mozzarella cheese	10

Rustic Flat Breads

Margarita • over night tomatoes, fresh mozzarella, basil, extra virgin olive oil	12
Fig & Prosciutto • fig glaze, prosciutto, goat cheese, mozzarella, baby arugula	13
Duck & Apple • duck bolognese, ricotta cheese, mozzarella, drunken apples, basil	13

Salads

ADD: Chicken \$6 * Steak \$10 *Shrimp \$10 * Salmon \$8
Roasted Beet • roasted golden and ruby beets, baby field greens, candied walnuts, goat cheese, red wine vinaigrette
Chopped Salad • romaine, red onions, crispy bacon, tomatoes, cucumbers, avocado, crumbled bleu cheese, cilantro lime vinaigrette
Poached Pear • baby arugula, red wine poached pear, crumbled blue cheese, toasted almonds, fig glaze
Classic Caesar • romaine, shaved parmigiana, herb croutons, homemade dressing
Baby Greens • baby seasonal mixed greens, cucumber, tomato, red onion,
THE BEACH HOUSE
est. 2018

Entrées	
Served with your choice of two sides	
* NY Strip • grilled NY Strip, Black Hog Brown Ale, maple Dijon cream sauce	28
Pork Chop • brined in pineapple, brown sugar, cinnamon, then grilled, and topped with drunken bourbon apples	18
Free-Range Chicken • half roasted chicken, maple sage brown butter	18
Scallops • pan seared sea scallops, guava glaze	28
Salmon • pan seared lightly blackened Atlantic salmon, pineapple relish, Cabernet reduction	21
Grilled Swordfish • black bean and corn salsa, smoked tomato and onion aioli	25
Fish & Chips • crispy hand battered local cod, served with hand-cut fries, & house made slaw	16
Crispy Clam Strips or Whole Belly Clams • lightly battered and crispy, served with French Fries & Cole slaw	Market

Hand Held

Below items served with slaw and your choice of hand-cut fries, sweet potato wedges (\$2 extra), or mixed greens with balsamic vinaigrette	
Lobster & Scallop Roll • lobster, scallops, celery, red onion, tarragon aioli	Market
Crispy Clam Strips or Whole Belly Clam Roll • lightly battered and crispy, served with French Fries & Cole slaw	Market
Steak Wrap • grilled steak, sautéed red bell peppers, onions, mushrooms, mozzarella	13
Braised Short Rib Grilled Cheese • slow braised short rib, Swiss and cheddar, chipotle aioli, multigrain	14
American Burger • cheddar, lettuce, tomato	12
Bayview Burger • caramelized onions, sautéed mushrooms, Gorgonzola, sunny side egg	/ 13
Caesar Wrap • romaine lettuce, shaved parmigiana, house made Caesar dressing • grilled chicken 12 grilled shrimp 14	

Pasta & Risotto

	Braised Short Ribs • slow braised short ribs, butternut squash risotto	24
*	Gnocchi & Steak • potato gnocchi, grilled steak, balsamic rosemary cream sauce	22
	Duck Bolognese • slow braised duck, fresh pappardelle pasta, shaved Parmesan	21
	Lobster & Scallop Chipotle Mac & Cheese • cold water lobster meat, sea scallops, creamy smokey chipotle sauce, crumbled crackers	25
	Seafood Risotto • "paella style", shrimp, scallops, little necks, calamari, grilled chicken, linguica, saffron	29
	Baked Fusilli • grilled chicken, creamy pink tequila sauce, mozzarella	14

Sides

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Red Bliss Mashed Potatoes	5
Farm stand Vegetables	5
Hand-cut Fries	5
Sweet Potato Wedges	5
Bacon Roasted Brussels Sprouts	5
Mixed Greens	5
Butternut Squash Risotto	5