

LUNCH

Appetizers

<small>LOCAL</small> New England Clam Chowder • local clams, celery, bacon, potatoes in a thick creamy broth, crispy clam strips	6
<small>LOCAL</small> Clam Cakes • A Rhode Island favorite! Local clam fritters	8
Shrimp Cocktail • jumbo chilled shrimp, house made cocktail sauce, lemon	14
Oysters • chilled raw half dozen local oysters, on the ½ shell, house made cocktail sauce, spicy mignonette, lemon	15
Antipasto • assorted local cheeses, cured meats, olives, artichokes, pickled onions, portobello mushroom, grilled crostini	16
Chicken Wings • Eight jumbo wings in your choice of Buffalo, Garlic Parmigian, Sweet Thai Chili, or dry rub Salt & Pepper • Make it boneless for \$2	10
Crab Cakes • pan seared jumbo lump crab cake, mango salsa, sweet Thai chili aioli	14
Fish Tacos • pan seared local catch of the day, jicama slaw, double corn tortillas, salsa verde	13
<small>LOCAL</small> Rhode Island Stuffies • two local quahogs "casino style", herb breadcrumbs	9
Tuna Tartar • sushi grade ahi tuna, ginger, red onions, cilantro citrus aioli, wasabi, crispy wontons	15
<small>LOCAL</small> Little necks • local little necks, white wine, linguica, tomato garlic broth	16
<small>LOCAL</small> Calamari • crispy calamari tossed with olives, banana peppers, garlic, tomatoes	13

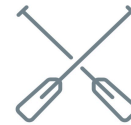
Rustic Flat Breads

Margarita • fresh tomatoes, mozzarella, basil, extra virgin olive oil	10
Honey Onion & Prosciutto • honey onions, prosciutto, goat cheese, mozzarella, baby arugula	13
Tropical • grilled chicken, red peppers, pineapple, red onions, mozzarella	13

Salads

ADD: Chicken \$6 * Steak \$8 * Shrimp \$10 Ahi Tuna \$10 * Salmon \$8

Grilled Watermelon • grilled watermelon steak, arugula, shaved parmigiana, roasted pepitas, lime cilantro vinaigrette	10
Chopped Salad • romaine, red onions, crispy bacon, tomatoes, cucumbers, avocado, crumbled bleu cheese, cilantro lime vinaigrette	10
Tomato & Burrata Caprese • tomato, Burrata cheese, basil, balsamic glaze	12
Grapefruit & Avocado • baby arugula, grapefruit, avocado, toasted almonds, blood orange vinaigrette	12
Classic Caesar • romaine, shaved parmigian, herb croutons, homemade dressing	9
Baby Greens • baby seasonal mixed greens, cucumber, tomato, red onion, balsamic vinaigrette	8



THE BEACH HOUSE
est. 2018

Hand Held

Served with your choice of hand-cut fries, sweet potato wedges (\$2 extra), or baby greens salad with balsamic vinaigrette

<small>LOCAL</small> Lobster & Scallop Roll • lobster, scallops, celery, red onion, tarragon aioli	Market
Mahi Mahi Sandwich • pan seared Mahi Mahi, chipotle mayo, lettuce tomato	15
Ahi Tuna Steak Burger • asian bbq, lettuce, tomato, soy ginger infused aioli	16
P.B. Burger • 8 oz beef burger, honey chipotle pork belly, Swiss cheese, arugula	15
Bayview Burger • caramelized onions, sautéed mushrooms, gorgonzola, sunny side egg	13
American Burger • cheddar, lettuce, tomato	12
Steak Wrap • grilled steak, sautéed red bell peppers, onions, mushrooms, mozzarella	13
Pork Belly B.L.T. • 6 hour slow cooked honey chipotle pork belly, lettuce, tomato	12
Caesar Wrap • romaine lettuce, shaved parmigiana, house made Caesar dressing • grilled chicken 12 grilled shrimp 14	

Entrées

<small>LOCAL</small> Fish & Chips • crispy hand battered local cod, served with hand-cut fries, & house made slaw	15
<small>LOCAL</small> Crispy Clam Strips or Whole Belly Clams • lightly battered and crispy, served with French Fries & Coleslaw	Market
Sesame Encrusted Ahi Tuna • seaweed salad, wasabi, Asian tamarind BBQ, mixed baby greens, sweet potato wedges	17
Salmon • pan seared lightly blackened Atlantic salmon, pineapple relish, mixed baby greens, sweet potato wedges	16
NY Strip Steak • Grilled NY Strip, Argentinian chimichurri, mixed baby greens, hand-cut fries	19
Baked Fusilli • grilled chicken, creamy pink tequila sauce, mozzarella	14