

RAW BAR

Served with Cocktail & Mignonette sauce

JUMBO SHRIMP COCKTAIL (4) 20

LOCAL OYSTERS (6) 21

LITTLE NECKS (6) 18

SOUPS + APPETIZERS

NEW ENGLAND CLAM CHOWDER

Local hand shucked clams | Bacon | Potatoes | Creamy broth 12

RHODE ISLAND CALAMARI Cherry peppers | Shredded carrots | Scallions | Red peppers | Sweet Thai chili sauce | Shredded cabbage 20

SWEET CORN & BLUE CRAB FRITTERS

Honey sriracha aioli 17

CRAFT NACHOS Slow braised shredded pork | Cheddar jack | Pico de Gallo | Lime creme fraiche | Pickled jalapeños | Guacamole 19

SHRIMP BISQUE House-made traditional bisque with chunks of shrimp 13

CHICKEN WINGS OR TENDERS

Tossed in your choice of: Teriyaki dry rub | Garlic buffalo | Big Katz Kitchen Habanero Mango BBQ 17

MAHI TACOS Governor style | Pico de Gallo | Cheddar | Salsa verde | Double corn tortilla 19

STEAMED SHUMAI DUMPLINGS

Peanut sauce | Chili oil | Scallions 15

AHI TUNA TOSTADA House Marinade | Cucumber | Mango | Red onion | Sliced jalapeno | Avocado aioli 20

Salads

ADD: Chicken 12 | Shrimp 15 | Salmon* 15
Steak* 19 | Sesame Crusted Ahi 16 | Lobster Salad 28

GF FIESTA SALAD Local baby greens | Roasted corn | Cucumber | Grape tomatoes | Black beans | Red onion | Radish | Tortilla strips | Avocado vinaigrette 17

CLASSIC CAESAR Romaine | Herb croutons | Pecorino | House-made Caesar dressing 16

GF COBB SALAD Romaine | Tomatoes | Bacon | Cucumber | Egg | Gorgonzola | Red onion | Roasted corn | Red wine vinaigrette 17

GF SUMMER PEACH Sliced tomatoes | Burrata | Balsamic reduction | EV00 | Fresh basil 17

DINNER

RUSTIC FLATBREADS

SPICY SAUSAGE & EGGPLANT Fresh mozzarella | Marinara | Fresh basil 17

ROASTED VEGETABLE

Zucchini | Summer squash | Red Pepper | Mushrooms | Corn | Cheddar jack 17

FIG & PROSCIUTTO Fig jam | Prosciutto | Goat cheese | Mozzarella | Arugula 17

MARGARITA Fresh mozzarella | Roasted tomato | Basil | EV00 17

The Beach House Classics

FISH & CHIPS Hand cut fries | Cole slaw | Tartar 32

GNOCCHI & STEAK* Sliced steak | Rosemary balsamic cream sauce 34

SUMMER LOBSTER PASTA Roasted corn | English peas | Meyer lemon cream sauce | Maria's Gourmet Fusilli Pasta 39

AHI TUNA NOODLE BOWL* Sesame encrusted | Red bell pepper | Scallion | Carrot | Shaved cabbage | Soy glaze | Wakame salad 30

JUMBO LOBSTER ROLL Served chilled | Celery | Red onion | Tarragon aioli 42

HOPE ST. BURGER* Prime beef | Pepper Jack | Horseradish aioli | Sautéed mushrooms & onions 26

GF GRILLED OCTOPUS Cilantro chimichurri | Spanish rice | Grilled vegetables 36

GF PAELLA Shrimp | Scallop | Littlenecks | Calamari | Peas | Chicken | Linguica | Bell peppers | Saffron rice 40

ENTREES

Choice of 2 sides.

GF SALMON* Blood orange glaze 32

BRONZINO Grilled pineapple & poblano salsa 38

GF HALF ROASTED CHICKEN - Lemon & Italian herbs 30

GF SURF & TURF* 12 oz Ribeye | Scallops | Charred onion & corn cream 48

GF NY SIRLOIN* 12oz | Gorgonzola butter | House steak sauce 38

Sides

GF SAFFRON RICE

HAND CUT FRIES

GF MEXICAN STYLE STREET CORN

SWEET POTATO FRIES

GF CHEF'S VEGETABLES

GF MASHED POTATOES

*We advise eating raw or under cooked meat, poultry, or seafood poses a threat to your health. Before placing your order, please inform your server if a person in your party has a food allergy. Pricing subject to change.