

DINNER

Soups & Appetizers

New England Clam Chowder 9 • Local hand
shucked clams, bacon, potatoes, creamy broth

Blue Crab Fritters 13 • Sweet corn, blue crab, garlic
aioli

Crispy Thai Calamari 16 • Sweet Thai chili, banana
peppers, bell peppers, cucumber salsa

Wings 13 • Jumbo wings tossed in your choice of:
Buffalo, Garlic Parmesan, Sweet Thai Chili
• Boneless \$15

Fish Tacos 14 • Crispy Baja Mahi Mahi, pickled red
onion & radish, roasted corn and poblano salsa,
avocado crema

GF Carnitas Tacos 13 • Slow cooked hand pulled pork,
roasted corn & poblano salsa. pickled red onion &
radish, avocado crema

Cauliflower Bites 12 • Hand breaded cauliflower
florets, mango jalapeno sauce

Tuna Poke 16 • Sushi grade ahi tuna poke, crispy
wontons, wasabi aioli, scallions

GF Mussels 15 • Chourico, onion, overnight tomatoes,
white wine

GF Craft Nachos 16 • Slow cooked hand pulled pork,
cheddar jack cheese, avocado crema, salsa verde,
roasted corn and poblano salsa

Mediterranean Hummus Plate 12 • Naan, grape
tomatoes, cucumbers, red onion, extra virgin olive oil

Salads

ADD: Chicken 7, Shrimp 11, Salmon 12, Steak* 13,
Sesame Crusted Ahi* 12

Classic Caesar 12 • Romaine, shaved Parmesan, herb
croutons, house made Caesar dressing

GF Roasted Beet 13 • Roasted beets, baby seasonal
mixed greens, candied walnuts, goat cheese, red wine
vinaigrette

GF The Beach House Chopped 14 • Romaine, red
onion, crumbled bacon, tomatoes, cucumbers,
Gorgonzola, roasted corn, cilantro lime vinaigrette

Burrata & Prosciutto Caprese 14 • Vine ripened
yellow tomato, whole milk burrata, prosciutto, extra
virgin olive oil, balsamic glaze

Rustic Flat Breads

Fig & Prosciutto 15 • Black Infusions Fig vodka glaze,
prosciutto, goat cheese, mozzarella, baby arugula

Margarita 14 • Overnight tomatoes, fresh mozzarella,
basil, extra virgin olive oil

Tropical 15 • Grilled chicken, bell pepper, red onion,
pineapple, mozzarella

Entrées

Served with your choice of two sides: Hand cut fries, Mashed potato,
Saffron rice, Mixed greens, or Vegetable of the day.
Sweet potato fries \$2

Brown Sugar Glazed Salmon 26 • Roasted
pineapple and pepper salsa, pomegranate glaze

Sesame Encrusted Ahi Tuna 26 • Soy glaze, wasabi
aioli

NY Sirloin* 32 • Garlic & herb butter, house made
steak sauce

GF Peruvian Half Roasted Chicken 23 • marinated in
Aji Amarillo paste & Peruvian spices

Beach House Classics

Chicken Milanese 23 • Crispy panko bread crumbs,
grape tomatoes, baby arugula, citrus vinaigrette,
shaved parmesan

Fish & Chips 21 • Hand battered local cod, hand cut
fries, house made slaw

Lobster & Scallop Roll 33 • Lobster, scallop, celery,
red onion, tarragon aioli, buttered brioche roll

Surf & Turf Burger* 26 • Certified Angus beef, warm
buttered lobster, herb mayo, arugula

GF Spanish Paella 33 • Shrimp, mussels, calamari,
scallops, chicken, chourico, English peas, bell peppers,
cilantro, saffron rice

Pasta

Spinach & Feta Ravioli 20 • Mushrooms, onions,
peppers, garlic & lime beurre blanc

Gnocchi & Steak* 27 • Potato gnocchi, sliced steak,
balsamic rosemary cream sauce

Tequila Seafood Pasta 32 • Shrimp, mussels,
calamari, salmon, scallops, pink tequila sauce

Sides

Fresh Vegetable of the day 6

Hand-cut Fries 6

Sweet Potato Fries 6

Mashed Red Bliss Potatoes 6

Saffron Rice 6

*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. 20% gratuity added to parties 8 or more.