

# DINNER

## Soups & Appetizers

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

**Blue Crab Fritters** 11 • Sweet corn, blue crab, garlic  
aioli

**Crispy Thai Calamari** 15 • 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** 13 • Crispy Baja Mahi Mahi, pickled red  
onion & radish, roasted corn and poblano salsa,  
avocado crema

**GF Carnitas Tacos** 12 • 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** 14 • Black Infusions Fig vodka glaze,  
prosciutto, goat cheese, mozzarella, baby arugula

**Margarita** 13 • Overnight tomatoes, fresh mozzarella,  
basil, extra virgin olive oil

**Tropical** 14 • 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** 25 • Soy glaze, wasabi  
aioli

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

**GF Peruvian Half Roasted Chicken** 22 • marinated in  
Aji Amarillo paste & Peruvian spices

## Beach House Classics

**Chicken Milanese** 22 • Crispy panko bread crumbs,  
grape tomatoes, baby arugula, citrus vinaigrette,  
shaved parmesan

**Fish & Chips** 20 • Hand battered local cod, hand cut  
fries, house made slaw

**Lobster & Scallop Roll** 30 • Lobster, scallop, celery,  
red onion, tarragon aioli, buttered brioche roll

**Surf & Turf Burger\*** 25 • Certified Angus beef, warm  
buttered lobster, herb mayo, arugula

**GF Spanish Paella** 31 • 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\*** 26 • Potato gnocchi, sliced steak,  
balsamic rosemary cream sauce

**Tequila Seafood Pasta** 31 • 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.