

DINNER

SOUPS & APPETIZERS

NEW ENGLAND CLAM CHOWDER 10 • Local hand shucked clams, bacon, potatoes, creamy broth

FISH TACOS 15 • Crispy potato crusted catch of the day, vegetable slaw, avocado and poblano crema, double corn tortilla

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

BAOU BUN SLIDERS 15 • Pork belly, vegetable slaw, hard boiled egg, Korean bbq

GF CARNITAS TACOS 14 • Slow cooked hand pulled pork, roasted corn salsa, poblano and avocado crema

CALAMARI 17 • Bean sprouts, carrots, scallions, sweet Thai chili sauce

LOBSTER BISQUE 12 • House-made traditional bisque with chunks of lobster meat

BLUE CRAB FRITTERS 13 • Sweet corn, blue crab, roasted garlic aioli

GF CRAFT NACHOS 16 • Slow cooked hand pulled pork, cheddar jack cheese, roasted corn salsa, roasted poblano crema, guacamole, pickled jalapeños

CAULIFLOWER BITES 13 • Hand breaded cauliflower florets, curry lime aioli

MEDITERRANEAN HUMMUS 14 • Chili crisp, fresh vegetables, naan bread

TUNA POKE 17 • Sushi grade ahi tuna poke, crispy wontons, wasabi aioli, scallions

SALADS

ADD: Chicken 8, Shrimp 12, Salmon 13, Steak* 14, Sesame Crusted Ahi* 13

GF THE BEACH HOUSE CHOPPED 15 • Romaine, red onion, crumbled bacon, roasted corn salsa, tomatoes, cucumbers, Gorgonzola, egg, cilantro lime vinaigrette

CLASSIC CAESAR 13 • Romaine, shaved Parmesan, herb croutons, Caesar dressing

BURRATA 15 • Roasted toybox tomatoes, baby arugula, extra virgin olive oil, aged balsamic reduction, crostini

THAI CRUNCH 14 • Carrot, cabbage, kale, radicchio, cucumber, roasted peanuts, scallions, cilantro, sesame ginger dressing

RUSTIC FLAT BREADS

HONEY ONION PROSCIUTTO 16 • Spiced honey onions, crumbled goat cheese, mozzarella, prosciutto, arugula

TOMATO & HERB RICOTTA 15 • Herbed whipped ricotta, roasted toybox tomatoes, mozzarella, basil pesto drizzle

TROPICAL 16 • Grilled chicken, bell pepper, red onion, pineapple, mozzarella

BEACH HOUSE CLASSICS

FISH & CHIPS 25 • Hand battered local cod, hand cut fries, house made slaw

GNOCCHI & STEAK* 28 • Potato gnocchi, sliced steak, aged balsamic rosemary cream sauce

GF SPANISH PAELLA 33 • Shrimp, scallop, calamari, chicken, linguica, English peas, bell peppers, cilantro, saffron rice

BLUE CRAB RAVIOLI 30 • Blood orange beurre blanc, shrimp, roasted toybox tomatoes, scallions

AHI TUNA NOODLE BOWL 27 • Sesame encrusted tuna, red bell pepper, scallion, carrot, bean sprouts, soy glaze, wakame salad

LOBSTER & SCALLOP ROLL Market • Small batches made fresh daily, limited availability, celery, red onion, tarragon aioli, buttered brioche roll

SURF & TURF BURGER* 24 • ½ lb Angus beef, shrimp and spicy queso sauce

ENTRÉES

Served with your choice of two sides: Hand cut fries, Mashed potatoes, Saffron rice, Mixed green salad, or Vegetable of the day. Sweet potato fries \$3

NY SIRLOIN* 34 • Porcini mushroom cream sauce

GF SALMON 28 • Lightly blackened, pineapple and poblano salsa

PAN SEARED SWORDFISH 32 • Red Thai coconut curry sauce

GF PERUVIAN HALF ROASTED CHICKEN 24 • Marinated in Aji Amarillo paste and Peruvian spices

GF PAN SEARED SCALLOPS 37 • Local scallops, Yuzu marmalade

*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. Pricing subject to change.