

# DINNER

## SOUPS & APPETIZERS

**NEW ENGLAND CLAM CHOWDER** 10 • Local hand  
shucked clams | Bacon | Potatoes | Creamy broth

**BAOU BUN SLIDERS** 16 • Honey Gochujang pork belly |  
Pickled red onion | Daikon

**CALAMARI** 17 • Cherry peppers | Bean sprouts | Carrots |  
Scallions | Sweet Thai chili sauce

**OCTOPUS** 20 • Grilled octopus ceviche | Tostada | Lemon  
avocado aioli

**CRISPY SHRIMP TACOS** 15 • Lime creme fraiche |  
Pickled jalapeños | Vegetable slaw

**CHARCUTERIE** 25 • Chef's selection of locally cured  
meats and cheeses

**SOUP OF THE DAY** 10 • Ask for today's selection

**WINGS** 15 • Tossed in your choice of: Buffalo | Parmesan  
Garlic | Louisiana Golden BBQ  
• Boneless \$15

**BLUE CRAB EMPANADA** 16 • Sweet corn | Blue crab |  
Tamarind curry sauce

**CRAFT NACHOS** 18 • Grilled chicken | Cheddar jack |  
Corn salsa | Lime creme fraiche | Pickled jalapeños |  
Guacamole

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

## RAW BAR

GF MARKET

- Shrimp | Lobster | Oysters | Littlenecks | Crab •
- Ask your server for today's availability •

## SALADS

ADD: Chicken 8, Shrimp 13, Salmon 13, Steak\* 15, Sesame Crusted Ahi\* 13

GF **THE BEACH HOUSE CHOPPED** 15 • Romaine | Red  
onion | Crumbled bacon | Tomatoes | Cucumbers |  
Gorgonzola | Egg | Cilantro lime vinaigrette

**CLASSIC CAESAR** 14 • Romaine | Shaved Parmesan |  
Herb croutons | Caesar dressing

GF **THAI CRUNCH** 15 • Carrot | Cabbage | Kale | Radicchio |  
Cucumber | Edamamme | Roasted peanuts | Scallions |  
Cilantro | Sesame ginger dressing

GF **WATERMELON & BURRATA** 16 • Baby arugula |  
Roasted cashews | Greek yogurt citrus mint dressing

## RUSTIC FLAT BREADS

**TOMATO & HERB RICOTTA** 16 •  
Herbed whipped ricotta |  
Roasted toybox tomatoes |  
Mozzarella | Basil pesto drizzle

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

**BBQ CHICKEN** 17 • Grilled  
chicken | Bacon | Red Onion |  
Scallion | Mozzarella | Cheddar  
jack | BBQ drizzle

## THE BEACH HOUSE CLASSICS

**FISH & CHIPS** 27 • Hand battered local cod | Hand cut  
fries | Cole slaw | Tartar sauce

**SEAFOOD ANGEL HAIR** 35 • Lobster | Shrimp | Scallops  
| Salmon | English Peas | Lemon truffle cream sauce

**GNOCCHI & STEAK\*** 31 • Sliced steak | Gnocchi |  
Rosemary balsamic cream sauce

GF **SPANISH PAELLA** 35 • Shrimp | Scallop | Calamari |  
Chicken | Linguica | English peas | Bell peppers | Cilantro  
| Saffron rice

**LOBSTER ROLL** MARKET • Served chilled | Celery | Red  
onion | Tarragon aioli | Hand cut fries

**SURF & TURF BURGER\*** MARKET • Butter poached  
lobster tail | Arugula | Roasted garlic aioli | Hand cut  
Fries | Gluten Free Bun \$2

**AHI TUNA NOODLE BOWL** 27 • Sesame encrusted  
tuna | Red bell pepper | Scallion | Carrot | Bean sprouts |  
Soy glaze | Wakame salad

## ENTRÉES

**SALMON** 28 • Pan seared | Mandarin orange miso glaze

GF **PERUVIAN STATLER CHICKEN** 24 • Aji Amarillo paste  
marinade | Peruvian spices

GF **NY SIRLOIN\*** 34 • 12oz | Grilled pineapple chimichurri

GF **LIVE MAINE LOBSTERS** MARKET • Please ask your  
server for sizes and preparation

GF **PAN SEARED SCALLOPS** 37 • Local scallops | Curry  
cauliflower puree

## SIDES

GF **SAFFRON RICE** 7

GF **CHEF'S VEGETABLES** 7

**SWEET POTATO FRIES** 7

GF **STREET CORN** 7

**HAND CUT FRIES** 7

GF **MASHED POTATOES** 7

\*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.

*Chef Juan Rodas*