

LUNCH

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

Hand Helds

Served with hand cut fries or mixed greens
Sweet potato fries \$2 - Gluten Free Bun \$2

Classic Cheese Burger* 14 • ½ lb certified Angus
beef, lettuce, tomato choice of cheddar or Swiss

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

Bristol Harbor Burger* 16 • ½ lb certified Angus
beef, sautéed mushrooms and onions, house steak
sauce, Gorgonzola
• Add a fried egg \$2

Caesar Wrap • Romaine, shaved parmesan, house
made caesar dressing
• grilled chicken 15 grilled shrimp 17

Spicy Ahi Tuna Burrito* 17 • Pan seared sushi grade
ahi tuna, saffron rice, seaweed salad, avocado, wasabi
aioli

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

BLTA 14 • Jalapeno bacon, lettuce, tomato, avocado,
garlic & herb aioli

Steak Wrap* 17 • Grilled steak, sautéed onions,
mushrooms, bell peppers, cheddar jack

Mahi Mahi Sandwich 17 • Pan seared blackened
Mahi Mahi, garlic & herb aioli, lettuce, tomato, fire
roasted pineapple and pepper salsa

Entrées

Brown Sugar Glazed Salmon 26 • Roasted
pineapple and pepper salsa, pomegranate glaze,
sweet potato fries, mixed greens

Sesame Encrusted Ahi Tuna* 25 • Soy glaze,
wasabi aioli, mixed greens, sweet potato fries

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

NY Sirloin* 26 • House made steak sauce, hand cut
fries, mixed greens

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

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

*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.

Fiji Still Water & Saratoga Sparkling Water Available

Chef Juan Rodas