

LUNCH 11:30AM-3:30PM

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

GF 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

HAND HELDS

Served with hand cut fries or mixed green salad. Sweet potato fries \$3 - Gluten Free Bun \$2

CLASSIC CHEESE BURGER* 16 • ½ lb Angus beef, lettuce, tomato choice of cheddar or Swiss

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

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

MAHI SANDWICH 19 • Pan seared blackened Mahi, chili lime aioli, arugula, pineapple and pepper salsa

STEAK BOMB WRAP* 20 • Grilled steak, sautéed onions, mushrooms, bell peppers, cheddar jack

BRISTOL HARBOR BURGER* 17 • ½ lb Angus beef, sautéed mushrooms and onions, house steak sauce, Gorgonzola

SPICY AHI TUNA BURRITO* 19 • Pan seared sushi grade ahi tuna, saffron rice, seaweed salad, avocado, wasabi aioli

BAJA CHICKEN SANDWICH 17 • Grilled chicken, roasted corn salsa, cheddar cheese, avocado, pickled jalapeños

GRILLED CHICKEN CAESAR WRAP 15 • Romaine, shaved parmesan, house made caesar dressing

ENTRÉES

SALMON 28 • Lightly blackened, pineapple and poblano salsa, sweet potato fries, mixed green salad

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

GF PERUVIAN HALF ROASTED CHICKEN 24 • Marinated in Aji Amarillo paste and Peruvian spices, sweet potato fries, mixed green salad

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

NY SIRLOIN* 28 • 8oz hand cut, grilled to your liking, chimichurri, hand cut fries, mixed green salad

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

*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