

# BEACH HOUSE

— BAR & GRILLE —

## THE TABLE

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### CHEF SIGNATURE MENU

82 PER PERSON | 110 WITH WINE PAIRINGS  
Four Course Tasting Menu Created Nightly by Our Chefs  
Entire Table Must Participate  
Served Until 8:30 PM

### SHARED & GREENS

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ADD GRILLED CHICKEN OR GRILLED SHRIMP 8

- CAESAR 11 ROMAINE HEARTS | HERB BUTTER CROUTONS | PARMESAN | CAESAR DRESSING
- ANJOU PEAR SALAD 15 SAFFRON | VANILLA | SMOKED BLEU | CANDIED PECANS | HONEY TRUFFLE VINAIGRETTE
- BERRY & CHEVRE 13 SPINACH | BERRIES | WARM GOAT CHEESE FRITTER | LEMON POPPY SEED DRESSING
- SESAME CHICKEN SALAD 18 ROMAINE | CABBAGE | SWEET CHILI CHICKEN | WONTONS | SESAME SOY
- SUMMER CEVICHE 21 SHRIMP | LOBSTER | OCTOPUS | PICO DE GALLO | AVOCADO | CORN TORTILLA CHIPS
- YAKITORI 25 RIBEYE & LOBSTER SKEWER | SWEET SOY | NUOC CHAM SLAW | CHILI SPIKED KEWPIE MAYO
- CRAB DIP 21 SERVED IN A SOURDOUGH BREAD BOWL
- PORK BELLY & BRUSSELS 18 PICKLED PEAR | SMOKED BLEU | CANDIED PECANS | CHAMPAGNE & HONEY BUTTER
- PEAR & PROSCUITTO FLATBREAD 16 GARLIC | MOZZARELLA | FRESH MINT | TRUFFLE-HONEY

## THE PUB

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ALL ENTREES COME WITH FRENCH FRIES

- FISH & CHIPS 21 BEER BATTERED ATLANTIC WHITE COD | LEMON-CAPER TARTAR
- CHEESEBURGER 16 CUSTOM BLEND ANGUS PATTY | CHEDDAR | LETTUCE | TOMATO | ONION | PICKLES
- STEAKHOUSE BURGER 20 CUSTOM BLEND ANGUS PATTY | PORK BELLY | CHEDDAR | ONION TANGLES | B2 SAUCE

## MAINS

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- ROASTED VEGETABLES 23 SEASONAL VEGETABLES | WARM OLIVES | WHITE BEAN HUMMUS | GRILLED PITA | FETA
- COCONUT CRUSTED GROUPER 40 CILANTRO LIME RICE | PINEAPPLE PICO DE GALLO | CITRUS BEURRE BLANC
- ALASKAN HALIBUT 49 PEA PUREE | CHARRED LEEK | BACON | BLISTERED PEPPERS | PEA TENDRIL SALAD | LEMON OIL
- GRILLED SWORDFISH 43 ROASTED FINGERLING POTATOES | CREAMED SPINACH & CHARRED CORN | GARLIC HERB BUTTER
- CANNELLONI 28 SHRIMP | CHORIZO | RICOTTA | CHARRED CORN | ROASTED PEPPERS | ONIONS | ROMESCO SAUCE
- STICKY CHICKY 27 GINGER SOY HALF CHICKEN | CILANTRO RICE | NUOC CHAM SLAW | SWEET CHILI GLAZE
- 6OZ FILET 41 ROASTED OR MASHED POTATOES | ASPARAGUS | CHOICE OF SAUCE ADD SHRIMP 8 ADD LOBSTER MP
- 16OZ RIBEYE 50 ROASTED OR MASHED POTATOES | ASPARAGUS | CHOICE OF SAUCE ADD SHRIMP 8 ADD LOBSTER MP
- MARKET CUT MP ROASTED OR MASHED POTATOES | ASPARAGUS | CHOICE OF SAUCE ADD SHRIMP 8 ADD LOBSTER MP

## DESSERTS

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- KENTUCKY BOURBON BREAD PUDDING 15 BOURBON CARAMEL SAUCE | VANILLA ICE CREAM
- CHEESECAKE 8 YOUR CHOICE OF CLASSIC | BERRY | TURTLE | ALL WITH WHIPPED CREAM
- CHOCOLATE CAKE 8 WHIPPED CREAM
- PANNA COTTA 12 ASK YOUR SERVER ABOUT OUR SEASONAL SELECTION!

Parties of 6 or more are subject to a 20% gratuity | Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness: Especially if you have certain medical conditions. \*\*Allergy cards are available upon request \*\*

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## WINE

### --CHARDONNAY--

CK MONDAVI- YOLO COUNTY, CA	9	32
SIMI- SONOMA COUNTY, CA	14	52
ROBERT MONDAVI- MONTERAY COUNTY, CA	10	36

### --PINOT GRIGIO--

RUFFINO LUMINA- TUSCANY, ITALY	9	32
SEAGLASS- SANTA BARBARA, CA	11	40

### -- SAUVIGNON BLANC--

KIM CRAWFORD- MARLBOROUGH, NZ	12	44
ROBERT MONDAVI- MONTERAY COUNTY, CA	10	36
JOEL GOTT- SONOMA COUNTY, CA	12	44

### -- RIESLING--

SCHLOSS VOLLRADS RHEINGAU, GERMANY	13	48
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### --PINOT NOIR--

SEAGLASS- SANTA BARBARA, CA	11	40
ERATH- DUNDEE HILLS, OR	14	52

### --CABERNET SAUVIGNON--

CK MONDAVI- YOLO COUNTY, CA	9	32
14 HANDS- COLUMBIA VALLEY, WA	10	36
JOEL GOTT- SONOMA COUNTY, CA	12	44
SIMI- SONOMA COUNTY, CA	14	52

### --REDS--

BOOM BOOM SYRAH- COLUMBIA VALLEY, WA	11	40
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### -- SPARKLING--

WYCLIFF BRUT- CALIFORNIA	9	32
LA MARCA PROSECCO- TREVISO, ITALY SPLIT		14

### -- BOTTLE ONLY--

CAMBRIA VIOGNIER- SANTA MARIA COUNTY, CA	80
VUEVE CLIQUOT BRUT REIMS, FRANCE	120
CAYMUS CABERNET SAUVIGNON NAPA VALLEY, CA	250
CONUNDRUM RED BLEND MONTERAY COUNTY, CA	104

## HAND CRAFTED

### TWIST ON AN OLD FASHIONED 15

REPOSADO TEQUILA | AGAVE SYRUP  
SMOKED CHILI BITTERS

### SAZERAC 15

KNOB CREEK RYE | TURBINADO SYRUP  
PECHAUDS BITTERS | ABSINTHE RINSE

### NAKED & FAMOUS 15

ILLEGAL MEZCAL | GREEN CHARTREUSE | APEROL

### COFFE & CIGARETTES 15

DEWARS SCOTCH | CRÈME DE CAFÉ | SWEET VERMOUTH  
BLACK WALNUT BITTERS

### OLD FASHIONED MP

CHOICE OF BOURBON | TURBINADO SYRUP  
CHERRY & ORANGE BITTERS

## BEER

### -- DOMESTIC 7 --

BUD LIGHT | COORS LIGHT | JAI LAI | MICH ULTRA  
MILLER LITE | SAM ADAMS | HEINEKEN 0.0

### -- CRAFT & IMPORT 8.5 --

ANGRY ORCHARD | BLUE MOON | CORONA EXTRA  
CORONA LIGHT | MODELO | STELLA | YUENGLING

*ASK YOUR SERVER FOR LOCAL CRAFTS!*

### -- DRAFT --

*ASK YOUR SERVER ABOUT OUR SEASONAL  
SELECTIONS!*

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