

# BEACH HOUSE

— BAR & GRILLE —

## SHARED & GREENS

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ADD GRILLED CHICKEN OR GRILLED SHRIMP 8

- CAESAR 11 ROMAINE HEARTS | HERB BUTTER CROUTONS | PARMESAN | CAESAR DRESSING
- HOUSE 11 MIXED GREENS | CUCUMBER | ONIONS | CHERRY TOMATO | CHOICE OF DRESSING
- KALE SALAD 14 HONEY CRISP APPLE | TOASTED WALNUT | GRUYERE | WHITE BALSAMIC VINAIGRETTE
- BERRY & BALAMIC 13 SPINACH | FETA | CANDIED PECAN | BLUEBERRY BALSAMIC VINAIGRETTE
- GREENS & GRAINS 15 ARUGULA | RADISH | CARROT | PICKLED ONION | QUINOA | HARDBOILED EGG | CUCUMBER | HERB VINAIGRETTE
- SHISHITOS 12 FRIED SHISHITO PEPPERS | CHILI LIME AIOLI
- CEVICHE 17 CITRUS POACHED SHRIMP | GUACAMOLE | PICO DE GALLO | TORTILLA CHIPS
- CRAB DIP 29 LUMP CRAB | SPICED CREAM CHEESE | PEPPERS & ONIONS | SOURDOUGH BREAD BOWL | SERVES 3-4
- TAKE A DIP 16 CHIPS | WHITE BEAN HUMMUS | GUACAMOLE | ROASTED POBLANO SALSA
- PUB STYLE BAKED PRETZEL 16 WHOLE GRAIN MUSTARD | HOUSE BEER CHEESE

## HAND HELDS

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ALL ENTREES COME WITH FRENCH FRIES

- CHICKEN TENDER BASKET 16 SIX TENDERS | CHOICE OF SAUCES: RANCH | HONEY MUSTARD | BBQ
- FRESH CATCH SANDWICH 18 BLACKENED OR GRILLED | SEASONAL FISH | LTO | LEMON CAPER TARTAR
- THE 55'ER 55 CUSTOM BLEND ANGUS PATTY | COLD WATER LOBSTER CLAWS | TRUFFLE & SMOKED GOUDA MORNAY | TARRAGON AIOLI
- CHEESEBURGER 16 CUSTOM BLEND ANGUS PATTY | CHEDDAR | LETTUCE | TOMATO | ONION | PICKLES
- BOURBON BURGER 20 CUSTOM BLEND ANGUS PATTY | PORK BELLY | ONION TANGLES | BOURBON ADOBO GLAZE
- CHICKEN SALAD WRAP 15 HOUSE MADE | FRESH BERRIES | CANDIED PECANS | SPRING LETTUCE
- VEGETABLE WRAP 14 WHITE BEAN HUMMUS | ROASTED RED PEPPERS | ONION | FETA | BABY SPINACH
- CHICKEN TENDER WRAP 16 BBQ OR BUFFALO STYLE | ONIONS | TOMATO | MIXED GREENS | RANCH
- STREET TACOS 16 GRILLED STEAK OR GROUPER | CABBAGE | CHIMICHURRI | PICKLED ONIONS | COTIJA

## DESSERTS

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- BANANA BREAD PUDDING 15 BRANDY CARAMEL SAUCE | VANILLA ICE CREAM
- CHEESECAKE 10 YOUR CHOICE OF CLASSIC | BERRY | TURTLE | ALL WITH WHIPPED CREAM

Parties of 6 or more are subject to a 20% gratuity | To ensure proper service for our guests, we only allow up to 4 split checks.  
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 \*\*

Executive Chef: Kara Mardell    Sous Chef: Brad Johnson

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## ICED OUT

ADD A 1OZ FLOATER: 5  
CHOICE OF: 151 | PEANUT BUTTER WHISKEY | DARK RUM

BUSHWHACKER COCONUT RUM | CRÈME DE CACAO | VANILLA ICE CREAM

PINA COLADA COCONUT RUM

MIAMI VICE RUM | STRAWBERRY | PINA COLADA

LAVA FLOW RUM | MANGO | STRAWBERRY

MARGARITA TEQUILA | MARGARITA

STRAWBERRY MARGARITA TEQUILA | STRAWBERRY | MARGARITA

KEY LIME COLADA VANILLA VODKA | PINA COLADA | SOUR MIX

BLUE TURTLE RUM | PINA COLADA | BLUE CURACAO

DOUBLE DOWN DARK RUM | COCONUT RUM | PINA COLADA

BELLINI CHAMPAGNE | PEACH SCHNAPPS | PEACH

## BEER

### -- DOMESTIC 7 --

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

### -- CRAFT & IMPORT 8.5 --

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

### -- HARD SELTZER 7 --

TRULY

### -- BUCKETS --

5 DOMESTIC BEERS- 30  
5 CRAFT/IMPORT BEERS- 39

### -- DRAFT 8.5--

*ASK YOUR SERVER ABOUT OUR SEASONAL SELECTIONS!*



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