

BEACH HOUSE SOCIAL

SHARED & GREENS

ADD CHICKEN OR SHRIMP 8

CARDINAL SIN 38 MINI STEAKHOUSE BURGER | SHRIMP SKEWER | BACON | CHICKEN TENDER
CHEESE | PICKLED VEGGIES | SERVED ON TOP OF A BLOODY MARY

CAPITAL VICES 85 MINI 55'ER BURGER | LOBSTER TAIL | SHRIMP SKEWER | BACON | CHICKEN TENDER
CHEESE | PICKLED VEGGIES | SERVED ON TOP OF A BLOODY MARY

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 & BALSAMIC 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

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 MORNAV | 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 FRESH CATCH | CABBAGE | CHIMICHURRI | PICKLED ONIONS | COTIJA

DESSERTS

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

BEACH HOUSE SOCIAL

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

BANANAS FOSTER COCONUT RUM | BANANA | 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

ROCKS

MANGO MARGARITA TEQUILA | MANGO | LIME

GUAVA MOJITO RUM | GUAVA | MINT

BEER

-- DOMESTIC 7 --

BUD LIGHT | COORS LIGHT | MICH ULTRA
MILLER LITE | ATHLETIC N/A

-- CRAFT & IMPORT 8.5 --

BLUE MOON | CORONA EXTRA | CORONA LIGHT
STELLA | YUENGLING | KEY LIME CIDER
STRAWBERRY RHUBARB SOUR

-- HARD SELTZER 7 --

HIGH NOON

-- BUCKETS --

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

-- DRAFT 8.5--

ASK YOUR SERVER ABOUT OUR SEASONAL SELECTIONS!



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