

STARTERS

HOUSEMADE CHIPS & SALSA 11.

queso blanco +8 • hass avocado guacamole +9

CHICHARRONES 17.

crispy fried pork rinds | tajín
fire-charred salsa negra

FRIED CALAMARI 28.

marinated calamari | lemon wheels
sambal sweet chili sauce | grilled lemon

CRISPY CHICKEN WINGS 22.

buffalo sauce | ranch | blue cheese | carrots | celery

SHRIMP COCKTAIL 29.

poached jumbo shrimp | house cocktail sauce | lemon

POKE NACHOS* 37.

citrus yuzu-marinated ahi tuna | wonton crisps | pickled
fresno chilis | togarashi mayo | sesame seeds | scallions

SHRIMP CEVICHE* 34.

citrus-marinated shrimp | cucumber | avocado
tomato | onions | cilantro | house tortilla chips

SOUPS AND SALADS

CLAM CHOWDER CUP 12. • BOWL 18.

smoky bacon | ocean clams | chives

SOUP OF THE DAY CUP 12. • BOWL 18.

rotating seasonal soup

BEACH HOUSE CAESAR 17./25.

chopped romaine | heirloom tomatoes | shaved
parmesan | lemon caesar dressing | garlic croutons
CHICKEN +11. • SHRIMP +14. • SALMON +18.

FARMER'S MARKET SALAD 16./24.

farmers market greens | cherry tomatoes | cucumber
shredded carrots | pickled onions | house vinaigrette
CHICKEN +11. • SHRIMP +14. • SALMON +18.

BUFFALO SHRIMP SALAD 32.

buffalo sauce basted shrimp | butter lettuce | red onion
shredded carrots | blue cheese crumbles | buttermilk
ranch | chives

SOUTHWEST COBB SALAD 34.

chicken | bacon | tomatoes | black bean and corn salsa
queso fresco | grated egg | creamy chipotle dressing

WATERMELON AND FETA 29.

agave & lime infused watermelon | petite arugula
diced cucumber | crumbled feta | lemon oil | torn mint

POKE BOWL* 37.

cucumber | red onion | sesame & ginger dressing
togarashi mayo | sesame seeds | scallions
white rice or salad

ENTRÉES

CATCH OF THE DAY* MKT.

lemon & herb jasmine rice | farmers market vegetables | caper beurre blanc fresh dill

GRILLED BEEF FILET* 65.

8oz beef filet | creamy potato purée | grilled broccolini | roasted shallot au poivre sauce

PASTA BOLOGNESE 39.

spiced pork and beef bolognese | parmesan cheese | linguini pasta | fresh basil | garlic butter toast

KING SALMON* 48.

creamy coconut rice | summer squash bell peppers | wilted spinach | red curry sauce

SHRIMP SCAMPI 42.

sautéed shrimp | chardonnay butter broth | linguine pasta | preserved lemon caper berries | garlic butter toast grilled lemon

GRILLED CHICKEN BOWL 37.

citrus-marinated chicken breast | jasmine rice | grilled pineapple | pickled onion | roasted bell peppers | house polynesian sauce | scallions

SLOWLY BRAISED BEEF

SHORT RIB 54.

cauliflower purée | blistered okra roasted wild mushrooms | porcini demi-glace | crispy potato strings

LOBSTER RAVIOLI 54.

heirloom tomatoes | spring peas | sweet-pickled peppers | mascarpone tarragon cream sauce | lemon oil grilled lemon

ON THE BOARDWALK

BAJA BEACH TACOS

choice of one protein: carne asada* 32. • blackened shrimp 32. • blackened whitefish 27. • impossible meat 32. pico de gallo | cilantro-lime crema | queso fresco | lime | salsa roja
MAKE IT PROTEIN-STYLE WITH SAUTÉED VEGGIES AND LETTUCE CUPS +2

BAY CLUB FISH & CHIPS 32.

crispy beer-battered whitefish | french fries | grilled lemon | lemon & caper tartar sauce | malt vinegar

SANDWICHES

choice of french fries, sweet potato fries, creamy coleslaw, side salad or sub truffle fries +3.

BLTA 27.

smoky bacon | butter lettuce | beefsteak tomato | hass avocado | toasted sourdough | garlic aioli

CAPRESE SANDWICH 28.

heirloom tomatoes | buffalo mozzarella | creamy basil pesto | balsamic glaze | toasted ciabatta roll

SHRIMP PO'BOY 32.

crispy fried cajun-spiced shrimp | shredded lettuce | sliced tomatoes | tartar sauce | french roll

BEACH HOUSE BURGER* 30.

aged cheddar | butter lettuce | grilled onions | sliced tomato | garlic aioli | pickle spear | brioche bun

SUB GRILLED OR FRIED CHICKEN +2.

SUB IMPOSSIBLE PATTY +3.

SIDE DISHES 10.

CREAMY POTATO PURÉE

GRILLED BROCCOLINI

BLISTERED OKRA

ROASTED CORN ESQUITES

POTATO SALAD

ROASTED WILD MUSHROOMS

FARMERS MARKET VEGETABLES

LEMON & HERB JASMINE RICE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Parties of 6 or more will have an automatic 20% gratuity applied to the check.

DESSERTS 15.

KEY LIME PIE

coconut & graham crust | toasted meringue

CHOCOLATE SACHER TORTE

apricot chutney

WARM PEACH COBLER

vanilla ice cream

WARM CHOCOLATE CHIP COOKIE

vanilla ice cream

VANILLA CHEESECAKE

dark cherry compote

SPECIALTY COCKTAILS 20.

TAMARIND TANGO

mezcal | St. Germain | tamarind syrup
lime juice | pineapple juice

SUMMER TIME TEA

Sazerac Rye | lemon juice | honey syrup
strawberries | iced tea

OAXACA OLD FASHIONED

Don Julio Blanco | Campante mezcal
cinnamon syrup | Angostura bitters

CUCUMBER COOLER

Ketel One vodka | fresh lime juice | simple syrup
local mint | cucumber | tonic

CATALINA SUNSET

Ketel One Citroen vodka | blood orange and
lemon juices | simple syrup | sparkling rosé

RASPBERRY REFRESHER

Bacardi | raspberries | lime juice | agave | tonic

HIBISCUS MARGARITA

Otaca tequila | Cointreau | lime juice
hibiscus simple syrup

SURF'S UP SANGRIA

a refreshing blend of California wine | brandy
sliced fruits | freshly squeezed juices
orange and peach liqueurs
red or white wine

MONARCH MANHATTAN

Maker's Mark | Grand Marnier | cinnamon syrup
sweet vermouth | Angostura bitters

BEACH CLUB BLOODY MARY

Ketel One vodka | Ted's secret Bloody Mary mix
try it Ted-style, add pineapple juice