

STARTERS

HOUSEMADE CHIPS & SALSA 11. VG

salsa negra +6. • queso blanco +8.
hass avocado guacamole +9.

FRIED CALAMARI 28.

marinated rings & tentacles | lemon wheels
sweet chili sauce | cajun aioli

CRISPY CHICKEN WINGS 24.

buffalo sauce | ranch | blue cheese | carrots | celery

SHRIMP COCKTAIL 29. GF

poached jumbo shrimp | house cocktail sauce | lemon

TUNA NACHOS* 37. DF

gochujang-marinated ahi tuna | wonton crisps
pickled shallots | ninja radish | togarashi mayo
sesame seeds | scallions

BAKED SEAFOOD DIP 37.

lobster | crab | shrimp | white cheddar cheese
green onion | parmesan | focaccia toast

SWEET AND SPICY BRUSSELS SPROUTS 18. V

flash-fried brussels sprouts | toasted peanuts
shishito peppers | kung pao glaze
sesame seeds | crispy shallots

SOUPS AND SALADS

CLAM CHOWDER CUP 12. • BOWL 18. GF

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 +13. • SHRIMP +16. • SALMON +19.

FARMER'S MARKET SALAD 16./24. GF V

farmers market greens | cherry tomatoes | cucumber
shredded carrots | house vinaigrette

CHICKEN +13. • SHRIMP +16. • SALMON +19.

BEET SALAD 26. GF VG

pickled baby beets | creamy goat cheese
toasted pine nuts | honey-balsamic glaze
shaved candy beets | petite sorrel

FALL HARVEST SALAD 26. GF VG

tuscan kale | frisée | honeycrisp apple slices
toasted almonds | pomegranate seeds | crumbled
feta cheese | tossed in tangerine vinaigrette

BAY CLUB COBB SALAD 34. GF

romaine lettuce | chopped chicken | bacon
cherry tomatoes | cucumber | grated egg
blue cheese crumbles | house dressing on the side

POKE BOWL* 37. GF DF

ahi tuna | cucumber | red onion | house poke sauce
togarashi mayo | sesame seeds | scallions
white rice or salad

ENTRÉES

CATCH OF THE DAY* MKT. GF

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

GRILLED BEEF FILET* 65.

8oz beef filet | creamy mashed
potatoes | garlic butter broccolini
red chimichurri sauce | fried parsley

PASTA BOLOGNESE 39.

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

KING SALMON* 48. GF DF

creamy coconut rice | roasted parsnips
sweet 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

PAN-SEARED CHICKEN 39. GF DF

7oz bone-in chicken breast
roasted root vegetables
brussels sprouts | cipollini onions
rosemary chicken jus

SLOWLY BRAISED BEEF

SHORT RIB 54. GF

butternut squash purée
roasted asparagus | beech mushrooms
port wine demi-glace | celery microgreens

LOBSTER RAVIOLI 54.

cherry tomatoes | sweet peppers
asparagus | buttery lobster reduction
herb oil

STEAMED BLACK MUSSELS 42.

P.E.I. black mussels | pancetta
black garlic butter | stewed tomatoes
fresh herbs | grilled toast

ON THE BOARDWALK

BAJA BEACH TACOS

choice of one protein: carne asada* 32. • blackened shrimp 32. • grilled chicken 27. • 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 AND CHIPS 32. DF

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 28.

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

GRILLED CHICKEN 33.

grilled pineapple relish | pickled red onion | butter lettuce
toasted ciabatta | house Polynesian sauce

LOBSTER MELT 42.

creamy lobster | provolone | gouda
toasted sourdough | tarragon aioli on the side

SPICY FRIED CHICKEN 32.

crispy fried chicken breast | house hot sauce | pickle chips
creamy coleslaw | chipotle aioli | thick-cut toast

BEACH HOUSE BURGER* 31.

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

SUB IMPOSSIBLE PATTY +3.

SIDE DISHES 10.

CREAMY POTATO PURÉE VG

GARLIC BUTTER BROCCOLINI GF VG

SAUTÉED BRUSSELS SPROUTS GF VG

SWEET GLAZED CARROTS GF V

ROASTED ROOT VEGETABLES GF V

GRILLED ASPARAGUS GF V

STEAMED MARKET VEGETABLES GF V

LEMON & HERB JASMINE RICE GF VG

GF - Gluten-free VG - Vegetarian V - Vegan DF - Dairy-free

*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

KEY LIME PIE 15. VG

coconut & graham crust | toasted meringue

SPICED CHOCOLATE POT DE CRÈME 15. VG

served with citrus madeleines

FIG CRUMBLE 15. VG

port wine fig compote | fior di latte honey gelato

WARM CHOCOLATE CHIP COOKIE 15. VG

vanilla ice cream

APPLE PIE CHEESECAKE 15. VG

apple cider caramel sauce | brown butter pecan streusel

SEASONAL GELATOS & SORBETS 6.

ask your server for today's selections

SPECIALTY COCKTAILS

GOLDEN HOUR 24.

Nolets Gin | Cointreau | lime juice
pineapple | bitters | grenadine

PINEAPPLE MARGARITA 28.

Otaca Tequila | pineapple | agave | cilantro | jalapeño

OAXACA OLD FASHIONED 22.

Don Julio Blanco | Campante mezcal
cinnamon syrup | Angostura bitters

CUCUMBER COOLER 22.

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

CATALINA SUNSET 22.

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

RASPBERRY REFRESHER 22.

Bacardi | raspberries | lime juice | agave | tonic

ORCHARD SOUR 26.

WhistlePig Rye | cinnamon syrup | apple nectar
lemon juice | egg white | muddled apple

BEACHSIDE ESPRESSO MARTINI 39.

Otaca Tequila | espresso | Baileys | Frangelico

MONARCH MANHATTAN 24.

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

BEACH CLUB BLOODY MARY 22.

Ketel One | house-made bloody mary mix
try it with pineapple juice for a tropical twist

