

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 mayonnaise

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.

BLACKBERRY & BASIL SODA

ketel one citroen vodka | fresh lemon juice
simple syrup | local blackberries | local basil | soda

NATURAL PIÑA COLADA

ketel one vodka | coconut water
pineapple and lime juices | agave nectar | soda

MANGO-RITA

chipotle salt rim | ginger-infused reposado tequila
agave nectar | fresh lime juice | cilantro | mango purée

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

PINK PALOMA

nolet's silver gin | sparkling pink grapefruit
grapefruit juice | pink salt rim

DUKE'S OLD FASHIONED

duke bourbon | house-made ipa syrup
angostura bitters

SURF'S UP SANGRIA

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

TED'S FAMOUS MARY

ketel one vodka | ted's secret bloody mary mix

