

STARTERS

Hanging Bacon & Deviled Eggs - \$17.74

Double cut house smoked bacon and deviled eggs with smoked paprika, chives

Ultimate Jalapeño - \$9.71

Fresh Jalapeño filled with cream cheese and shrimp wrapped in bacon, vegetable salad, honey BBQ glaze

Skewered Grilled Wings - \$13.23

Classic Buffalo, Lemon Garlic, or Dry Rub
Grilled served with celery, carrots and Bleu cheese or ranch

Chicken Quesadilla - \$9.74

Grilled chicken, onions, peppers, melted jack & cheddar, salsa, sour cream

Crab Cake - \$12.18

Signature recipe with lump crab meat, pan seared a with lemon dill chantilly

Polpette Napoletana - \$10.28

Our signature 10oz meatball made with beef, pork and veal, cooked in marsala marinara served on fresh mozzarella

Bam! Bam! Shrimp - \$14.76

Crispy wonton wrapped shrimp tossed in a creamy Asian chili sauce

Charred Brussel Sprouts - \$7.29

& Roasted Tri Color Carrots
Pancetta crackel & balsamic glaze

House Salad - \$8.83

Artisan greens blend, with julienne carrots, cucumber, tomato, croûton, choice of dressing

BEACH BURGERS

**Custom Blend of Ground
Short Rib, Chuck and Brisket**

California Dreaming - \$14.73

Toasted cumin and chipotle rubbed signature patty, queso fresco, avocado, bibb lettuce, tomatoes, red onion, pickle, cilantro aioli

Italian Longboard - \$14.87

Our signature Meatball made into a burger fresh mozzarella cheese, peppers, onions and garlic, on garlic bread

Surfing in Paris - \$14.68

Sea salt and black pepper rubbed patty, roasted garlic gloves, bacon, Gouda cheese, bibb lettuce, tomatoes, red onion, pickle

Beach Bum - \$14.96

BBQ dried rubbed signature patty, bacon, aged cheddar cheese, onion strings, bibb lettuce, tomatoes, red onion, pickle

Bourbon Steakhouse - \$15.93

Steak seasoning rubbed signature patty, caramelized onions & mushrooms, Bourbon steak sauce, Gruyere cheese, bibb lettuce, tomatoes, red onion, pickle.

ENTREE SALADS

Chop-Chop Chicken Cobb - \$12.96

Fresh Artisan greens, tomato, crisp bacon, grilled chicken breast, hard-boiled eggs, avocado, chives, crumbled blue cheese, and red-wine vinaigrette

Asian Chicken Sesame - \$11.35

Fresh Artisan greens, sliced almonds, sesame seeds, grilled chicken breast, chow mein noodles and Asian sesame vinaigrette

Greek with Chicken - \$12.70

Fresh Artisan greens, tomatoes, cucumbers, red onion, feta cheese, Greek olives, oregano, and lemon-feta dressing.

Caesar Salad with Chicken - \$14.09

Baby Artisan Romaine lettuce with parmesan, tomatoes, croutons, grilled chicken breast and Classic Caesar dressing.

ENTREE CLASSICS

Hawaiian Style Grilled Chicken - \$16.67

Teriyaki BBQ grilled, mango salsa, lime rice, asparagus

Steak Frites - \$36.82

Pan Seared N.Y Strip, topped with sauteed onions and mushrooms, demi, fries

English Style Fish and Chips - \$16.44

House made English ale batter, English style chips, English classic mushy peas, and a side of tarter sauce

Roasted Salmon - \$20.63

House-seasoned oven roasted, Yukon gold mashed, lemon-grigio cream sauce, asparagus

Blackened Mahi Tacos - \$17.94

Veg slaw, mango salsa, avocado crema, cilantro lime rice

Shrimp Fettuccine Alfredo - \$18.38

Fettuccine, sautéed shrimp, mushrooms and garlic in our house made Alfredo sauce



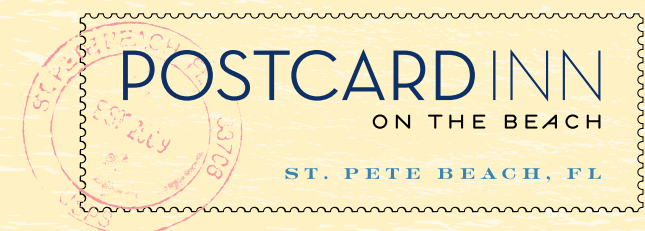
SODAS AND SUCH

Bottled Water - \$2

Red Bull - \$5

Fountain Soda 14oz - \$3

with free refills



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.