

# BEACH HOUSE BISTRO

## Contemporary American Seafood

### SOUP AND STARTERS

#### FRENCH ONION SOUP 7.50

Smothered in the Perfect Blend of Melted Provolone and Gruyere Cheese

#### SOUP DU JOUR Cup 4.95/ Bowl 6.95

#### "OMG" CRAB CAKES 12.95

Pan Fried, Golden Jumbo Lump Crab Cakes Served with Mango Tartar Sauce

#### 2-WAY CORN DUSTED CALAMARI 9.95

Crispy Fried and Served with Lemon Caper Aioli and Slightly Hot Marinara

#### GRILLED JUMBO SHRIMP 7.95

Grilled Tequila and Lime Marinated Jumbo Shrimp in the shell with Roasted Corn Pico di Gallo

#### SMOKED DUCK SPRING ROLL 8.95

Crispy Flash Fried Spring Roll of House Smoked Duck and Porcini Mushrooms served with Thai Chili Plum Sauce

#### STEAMERS BY THE POUND 12.95

PEI Mussels or Littleneck Clams in your choice of Thai Coconut Curry Broth or Lemon, Garlic & Chablis  
Served with Grilled Garlic Baguette

#### BHB PIZZETTE 8.95

Homemade Pie topped with Goat Cheese, Caramelized Onion and Sundried Tomatoes

#### BEACH HOUSE CHIPS 4.95

Handcut Crispy Fried & Seasoned Kennebec Spuds served with Walter's Amazing Smoked Onion Dip

#### AHI TOSTADA 9.95

Rare Seared Tuna with Spicy Aioli, Avocado and Jalapenos  
On a Crispy Flour Tortilla

#### CHEF'S SMOKIN FISH DIP 9.95

Served with Celery, Carrots, Jalapenos and Parmesan Baguette Crostini

## SALADS

### BEACH HOUSE SALAD 6.95

Lots of Mixed Greens with Grape Tomatoes and Sliced Cucumber with Balsamic Vinaigrette

### ROCKET SALAD 12.95

Macadamia Nut Crusted Goat Cheese Nuggets, Peppered Arugula, Sundried Cherries, Beets and Endive in Lemon Pepper Vinaigrette and Focaccia Crisps

### CAESAR SALAD Sm. 6.95 or Lg. 8.95

Just Cut Hearts of Romaine tossed with Focaccia Croutons, and Shaved Parmesan in Our Tangy Caesar Dressing Topped with Anchovies

Add Chicken 5.00 or Shrimp 8.00

### SEARED TUNA SALAD 15.95

Baby Greens tossed with French Beans, Onion and Kalamata Olives, Garnished with New Potatoes and Hard Eggs topped

The consumption of raw or undercooked protein may result in serious illness  
Some Dishes Prepared with Nuts, Wheat, Soy and Dairy Products. Please inform your server in advance of Special Dietary Needs

For your Convenience a Gratuity of 20 % will be applied to all Parties of 6 or more

## DINNER ENTREES

### Swimmer Selections

#### CHEF'S SELECT CATCH MKT

Simply prepared w/ Lemon, Olive Oil & Parsley served with Rice and House Vegetables

#### SNAPPER EN "PAPILLOTE" 22.95

Yellowtail & Julienne Vegetables, Baked in a Paper Bag w/Ginger Herb Butter & Chablis served with Jasmine Rice

#### MISO NORTH ATLANTIC SALMON FILLET 23.95

Ocean Farmed, Golden Grilled Salmon w/Miso Glaze Served with Wok Fried Vegetables and Steamed Jasmine Rice

#### SPAGHETTI & CALAMARI MEATBALLS 15.95

Delicious Meatballs of Ground Calamari, Herbs, Garlic & Cheese simmered in Tangy Seafood Sauce w/Spaghetti

#### ENGLISH STYLE FISH & CHIPS 17.95

Beer Batter Codfish Served with House Fried Potatoes, Malt Vinegar and Beach House Slaw

### Shellfish Selections

#### JUMBO LUMP CRAB CAKES 27.95

Pan Fried Jumbo Lump Crab Cakes served w/Chive Potatoes, Green Beans & Mango Tartar Sauce

#### MAINE LOBSTER ROLL 21.95

New England Style on a Grilled Split Top Roll with French Fries and Sweet and Spicy Beach House Slaw

CHICKEN & SHRIMP FRIED RICE 16.95

Tossed with Wok Fried Asian Vegetables, Lemongrass, Ginger, Pineapple & Mango Salsa w/Ponzu

BAKED JUMBO SHRIMP 24.95

Butterflied, Stuffed with Lump Crab and Baked topped with Lemon Beurre blanc served w/House Vegetables and Rice

Land Lover Selections

SKIRT STEAK SALAD 21.95

Grilled Marinated Skirt Steak w/Beefy Tomatoes, Arugula, Crispy Bacon, Maytag Bleu & Fried Onion Strings

MIGHTY MEATLOAF 18.95

Wrapped in Bacon served w/Garlic Mashed Potato, Cab/Mushroom Gravy with Carrots & Green Beans

BHB CHEESEBURGER 10.95

Prime Ground Chuck w/Cheese, Lettuce & Tomato on a Kaiser w/ French Fries

BBQ PORK SANDWICH 13.95

BBQ Roasted Pork Topped w/Fried Onion Rings Served on a Brioche Bun with Sweet Potato Fries

"SIMON & GARFUNKEL" 1/2 CHICKEN 18.95

Roasted w/Parsley, Sage, Rosemary and Thyme served w/Truffle Mashed Potatoes and Spring Vegetables

CHICKEN PENNE 15.95

Quill Pasta tossed w/Toasted Chicken, Exotic Mushrooms, Scallions, Tomato & Thyme in rich Chicken Broth w/Parsley

DESSERTS

VERY STRAWBERRY SHORTCAKE 7.95

Fresh Sliced Strawberries "au Jus" Ladled over Old Fashioned Yellow Cake w/ of Whipped Cream

FROZEN KEY LIME MERINGUE PIE 7.95

Special Recipe "Floridian" Pudding Poured into a Flakey Crust, Topped with a Mountain of Golden, Sweet Meringue Peaks

FUDGE BROWNIE SUNDAE 6.95

Homemade Warmed Fudge Brownie topped with French Vanilla Ice Cream, Royal Chocolate Sauce, Whipped Cream and a Cherry

BANANA CRÈME BRULEE 6.95

Silky, Smooth Banana Cream Custard served chilled and topped with Warm Caramelized Fresh Sliced Bananas

MANNY'S NONNA'S APPLE PIE 6.95

Deep dish, Flaky Crust, Perfect combination of Apple Baking Spices served Warm with Cinnamon Whipped Cream