

BEACH HOUSE BISTRO

Summer Lunch Menu

Served from 11:30 to 4

Soups 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

2-WAY CORN DUSTED CALAMARI 9.95

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

BEACH HOUSE POTATO CHIPS 4.95

Hand Sliced Kennebec Spuds, Spiced and Golden Fried served with Walter's Amazing Smoked Onion Dip

"OMG" CRAB CAKE 12.95

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

QUESADILLA 7.95

Grilled Flour Tortilla Filled with Cheddar and Jack Cheeses, Green Peppers and Onions, Garnished with Guacamole and Cumin Tomato/Lime Salsa

Add Sonoran Spiced Chicken OR Shrimp 10.95

SMOKIN' FISH DIP 9.95

In-house Smoked Whitefish Dip served with Celery, Carrots, Jalapeños and Crostini

AHI TUNA TOSTADA 9.95

Rare Seared Tuna with Spicy Aioli, Avocado and Jalapenos

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 Lemon Pepper Vinaigrette w/ Focaccia Crisps

CAESAR SALAD 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

CALIFORNIA COBB SALAD 13.95

Roasted Chicken, Bleu Cheese, Egg, Bacon, Tomato and Avocado Piled High with Chopped Mixed Greens Served with Classic Ranch Dressing

GRILLED SALMON SPINACH SALAD 14.95

Juniper Spiced Salmon Served with Shaved Red Onion, English Cucumber, Baby Grape Tomatoes Tossed in a Light Orange and Pink Peppercorn Vinaigrette

SEARED TUNA SALAD 15.95

Baby Greens tossed with French Beans, Onion and Kalamata Olives, Garnished with New Potatoes and Hard Eggs topped with Coriander Crusted Seared Rare Tuna

House Dressings: Balsamic, Lemon Pepper or Pink Peppercorn Vinaigrettes, Classic Ranch, Caesar or Big Bleu Cheese

Sandwiches

Substitute your choice of Fries, Kettle Chips, Sweet Potato Fries or "Sweet and Spicy" Beach House Slaw

FRESH CATCH "REUBEN" 13.95

Today's Catch on Golden Grilled Rye w/Melted Swiss, Our Sweet and Spicy Beach House Slaw and Special Sauce
Rye served with Kettle Chips

THE "BHB" BURGER 9.95

Broiled Prime Ground Chuck served on a Brioche Roll
Add Your Own Toppings: \$1 each
Swiss, Cheddar or Provolone, Bacon, Mushrooms, Grilled Onion

GRILLED PORTOBELLO SANDWICH 9.95

Marinated in Olive Oil w/ Garlic and Rosemary topped with Roasted Red Peppers and Sundried Tomato Pesto on a French Bun with Lettuce, Tomato & Kettle Chips

"THE ULTIMATE GRILLED CHEESE" 11.95

Golden Grilled Texas Toast with Aged Cheddar, Bacon and Tomato w/ a cup of Tomato Bisque and Fries

Light Entrees

CHICKEN AND SHRIMP FRIED RICE 12.95

Wok Fried with Asian Vegetables, Lemongrass and Ginger Tossed in Pineapple/Mango Salsa and Ponzu

SHRIMP TACOS 11.95

(3) Tri-colored Shells filled with Sonoran Spiced Shrimp, Sour Cream, Guacamole, Shredded Lettuce and Salsa
Served with Black Bean Rice

CHEF'S SELECT CATCH MKT

Choose "Hammered", Pan Fried, Batter Fried or Broiled
with Wilted Spinach and Island Rice

Ask Your Server about our Daily Specials !!

CHEF'S CATCH SANDWICH MKT
Grilled, Fried or Blackened on a French Bun with
Lettuce, Tomato and House Remoulade
Served with French Fries

MAINE LOBSTER ROLL 18.95
Served New England Style on a Grilled Split Top Roll with French Fries and Sweet and Spicy Beach House Slaw

BISTRO CHICKEN BREAST SANDWICH 10.95
Grilled Navajo Spiced Chicken with Crispy Bacon, Melted Cheddar, Lettuce, Tomato and Red Onion Served with Ranch Dressing
on the side and French Fries

BBQ PULLED PORK SANDWICH 13.95
A Mountain of Roasted Pork Smothered in Our BBQ Sauce Topped with Batter Fried Onion Rings Served on a Brioche Roll with
Sweet Potato Fries

Desserts

STRAWBERRY SHORT CAKE 7.95
Fresh Strawberries "au jus" Ladeled over Old Fashioned Yellow Cake with Oodles of Whipped Cream

WARMED FUDGE BROWNIE SUNDAE 6.95
With Edy's Vanilla Ice Cream, Chocolate Sauce

OUR KEY LIME PIE 7.95
Secret Recipe "Floridian" Filling and a Mountain of Golden Baked Sweet Meringue

DEEP DISH APPLE PIE A LA MODE 6.95
Served with Fresh Cinnamon Whipped Cream

BANANA CRÈME BRULEE 7.95
Topped with Caramelized Slices of Ripe Banana

The consumption of raw or undercooked protein may result in serious illness.
Some Dishes Prepared with Wheat, Nuts, Soy and Dairy. Please inform your server In Advance of Special Dietary Needs
For Your Convenience 20% Gratuity will be added to All Parties of 6 or More

Executive Chef: John Mecoli