

Sea Greens



AHI MANGO TUNA* 22

Greens, avocado, mangos, cherry tomatoes, diced red onion

WATER'S EDGE 10

Baby iceberg lettuce, bacon, tomato, crumbled blue cheese

SEA-BREEZY CAPRESE 11

Locally grown tomatoes, red onions, buffalo mozzarella, basil, drizzled with sun-dried tomato oil, balsamic glaze

BY THE CAESAR 12

Wood-fire grilled romaine, split and rubbed with house-made dressing, rustic croutons, Parmesan cheese, drizzled with sun dried tomato oil

BRG'S FAMOUS CHICKEN & KALE 15

Wood-fire roasted chicken, charred corn, black beans, avocado, tomatoes, corn tortilla, tossed with our famous kale salad

Add Baja Chicken 6 | Jumbo Shrimp 8 | Marinated Beef Tenderloin 9

Salad Dressings: Mustard Honey / Buttermilk Ranch / Blue Cheese / House Vinaigrette / Caesar

FLATBREADS

BASIL & PESTO SHRIMP 16

Pesto with fresh garlic, jumbo shrimp, Parmesan cheese, fresh basil

THE BELLA MARGHERITA 15

Buffalo mozzarella, tomatoes, pesto, fresh basil, garlic oil

THE HAPPY GOAT 14

Seasonal vegetables, crumbled goat cheese, drizzled with balsamic glaze

THE CHICKEN JOE 15

Roasted chicken, shredded mozzarella, house-made BBQ sauce, wood-fire grilled pineapple, red onion, cilantro

EL JEFE BURGER 15

Seasoned ground beef, cheddar, jack cheese, fully loaded



BEACH HOUSE

POMPANO

SUSHI

CALIFORNIA ROLL 12

Krab, cucumber, avocado

SPICY TUNA ROLL* 17

Cream cheese, cucumber, avocado, drizzled with spicy mayo and eel sauce

CRUNCHY SALMON ROLL* 16

Tempura style, avocado, cream cheese, spicy mayo, drizzled with eel sauce

COCONUT SHRIMP ROLL 16

Jalapeño, cilantro, shredded coconut

LOBSTER ROLL 19

Wrapped in Nori, forbidden black rice, Maine lobster, avocado, rolled in seasoned breading, lightly fried, with remoulade sauce

FRESH CATCH

SERVED WITH WHITE RICE & BLACK BEANS

Farm Raised Trout MKT
Fresh Florida Mahi Mahi MKT
Gulf Caught Grouper MKT

FEELING SAUCY?

choose one

Lemon Caper Butter
Lobster Ginger Reduction
Mango & Pineapple Chutney

BEACH BITES

TUNA POKE SURF STACK* 17

Poke style, avocado, crispy wonton, ponzu, pickled ginger, sour cream, wasabi

NAKED GRILLED ARTICHOKE 13

Fresh artichokes, remoulade sauce, butter and seasoning

FOLLY BEACH SLIDERS 15

A blend of short rib, brisket, ground chuck, pimento cheese, caramelized onions, chef's island dressing

OH HONEY! ROASTED BBQ WINGS 12

Seasoned, oven roasted, finished in the fryer, served with chipotle ranch and blue cheese dressing

BEACH HOUSE CLAMS 15

Little neck clams, garlic, shallots, andouille sausage, white wine, fresh herbs, grilled French bread

LIGHTHOUSE CEVICHE* 17

Scallops, shrimp, lobster, coconut milk, lime juice, cilantro, jalapeño, crispy plantains

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

RAW OYSTERS*

CHEF'S CHOICE SHUCKED TO ORDER

1/2 DOZEN

House-made cocktail sauce, horseradish, Tabasco, fresh lemon

MKT

Craft TACOS

SERVED ON WARM TORTILLAS

PUNALUU BEACH FISH 16

MKT catch, blackened, topped with Beach House slaw, fresh grilled mango

COSTA RICAN SHRIMP 15

Seasoned jumbo white shrimp, topped with Beach House slaw, fresh grilled mango

MALLIPO PULLED PORK 14

Marinated Korean style pork, slow roasted, topped with peanut and ginger cole slaw, fresh grilled pineapple

SANDWICHES

SERVED WITH FRENCH FRIES OR CHOICE OF SIDE

THE GREEN GODDESS

Ricotta cheese, pesto, cashews, alfalfa sprouts, avocado, tomato, on toasted multi-grain bread

12

CHICKEN CORDON-BLEU

Marinated buttermilk chicken, dredged in seasoned flour, lightly fried, cherry-wood smoked bacon, honey ham, Swiss cheese, honey mustard, on poppy seed toasted bread

16

JUMBO LUMP CRAB

Lettuce, tomato, remoulade sauce on a toasted Challah bun

17

CRISPY FRESH CATCH

Chef's choice marinated in buttermilk, dredged in seasoned flour, lightly fried, rustic slaw, remoulade sauce, on a toasted Challah bun

MKT

BEACH HOUSE CLUB

Grilled chicken, honey ham, cherrywood smoked bacon, cheddar and jack cheese, aioli, honey mustard, on toasted white bread

14

Burgers

15

Blend of short rib, brisket, ground chuck, toasted Challah bun, fully loaded

Add Cheese 1 | Avocado 2 | Fried Egg 1 | Bacon 2

SEA-SIDES

Chilled Kale Salad 7
Peanut & Ginger Cole Slaw 6
White Cheddar Grits 6
French Fries 6
Mac & Cheese 7
Sweet Potato Fries 7
Parmesan Potatoes 7

BEACH HOUSE SPECIALTIES

CREAMY NEW ENGLAND CLAM CHOWDER 9

WALK THE CEDAR PLANK SALMON 28
Atlantic Salmon topped with whole-grain mustard butter, cooked on a cedar plank, served with kale salad

BEACHY SHRIMP + GRITS 27

Jumbo white shrimp, stone-ground white cheddar grits, Smithfield ham, corn salsa, asparagus, sautéed in light creole sauce

CILANTRO KEY LIME CHICKEN 22

All-natural half chicken topped with cilantro Key Lime sauce, served with French fries

MEATY BBQ BEEF RIBS 29

Slow roasted, basted in housemade BBQ sauce, wood-fire grilled, served with peanut and ginger cole slaw

DRUNKEN RIB EYE MKT

Hawaiian marinade, topped with pineapple salsa served with Parmesan potatoes

THE BEST DAMN FILET MKT

8 oz. Wood-fire grilled center-cut Certified Angus Beef Filet, served with Parmesan potatoes



FOOD WITH A VIEW?
@BHPOMPANO

Take me to the Beach House