

# Sea Greens



## AHI MANGO TUNA\* 22

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

## WATER'S EDGE 10 GF

Baby iceberg lettuce, bacon, tomato, crumbled blue cheese

## SEA-BREEZY CAPRESE 11 GF

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

# 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



## TUNA POKE SURF STACK\* 17

POKE STYLE, AVOCADO, CRISPY WONTON, PONZO, PICKLED GINGER, SOUR CREAM, WASABI



## NAKED GRILLED ARTICHOKE 13

FRESH ARTICHOKE, 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



## 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.

# FRESH CATCH®

## Chef's Choice 1

SERVED WITH WHITE RICE & BLACK BEANS

## Chef's Choice 2

FEELING SAUCY? CHOOSE ONE

Lemon Caper Butter | Lobster Ginger Reduction | Mango & Pineapple Chutney

# RAW Oysters® GF

## CHEF'S CHOICE SHUCKED TO ORDER

### 1/2 DOZEN MKT

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

There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

# Craft TACOS

SERVED ON WARM TORTILLAS

# SANDWICHES

SERVED WITH HOUSE-MADE POTATO CHIPS 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, cherrywood smoked bacon, honey ham, Swiss cheese, honey mustard, on poppy seed toasted bread

16

## 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, mayonnaise, buttermilk ranch, on toasted white bread

14

FOOD WITH A VIEW?  
@BHPOMPANO

## 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

# Burgers

## BRG PRIME BURGER 15

blend of short rib, brisket, and ground chuck on a toasted Challah bun, fully loaded

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

## DOUBLE FOLLY BEACH HOUSE 16

twin patties of our signature blend, pimento cheese, caramelized onions and chefs dressing on a toasted Challah bun

# SEASIDES

Chilled Kale Salad 7 GF

Peanut & Ginger Cole Slaw 6

White Cheddar Grits 6

French Fries 6

Mac & Cheese 7

Sweet Potato Fries 7

Steamed Broccoli 6 GF

Parmesan Potatoes 7

Rice & Beans 6

# BEACH HOUSE SPECIALTIES

## CREAMY NEW ENGLAND CLAM CHOWDER 9

## BEACHY SHRIMP + GRITS 27

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

## WALK THE CEDAR PLANK SALMON 28

Atlantic Salmon topped with whole-grain mustard butter, cooked on a cedar plank, served with kale salad

## LUMPY BEACH HOUSE CRAB CAKES 31

with house made remoulade sauce and grilled jumbo asparagus

## NAUT YOUR AVERAGE PASTA 32

Tender lobster tail, jumbo shrimp scampi and Parpedelle pasta

## BACON WRAPPED SCALLOPS 29

Served over dirty rice with a tequila lime cream 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

## THE BEST DAMN FILET MKT

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

## DRUNKEN RIB EYE MKT

Hawaiian marinade, topped with pineapple salsa served with Parmesan potatoes

Certified Gluten Free

Can be modified to be Gluten Free  
(ask server for details)

Celiac Allergy - please let your server know