

BEACH HOUSE

POMPAÑO

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, avocado, cilantro, shredded coconut

LOBSTER ROLL 19

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

BEACH BITES

TUNA POKE SURF STACK* 17

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

NAKED GRILLED ARTICHOKEs 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 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

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



 Certified Gluten Free

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

Celiac Allergy - please let your server know