

Sea Greens

WATER'S EDGE 10 ^{GF}

Baby iceberg lettuce, bacon, tomatoes, crumbled blue cheese, blue cheese dressing

BURRATA HEIRLOOM 13

Fresh Burrata, heirloom tomatoes, served over a bed of baby mesclun mix, frisee, and watercress tossed in white balsamic vinaigrette, balsamic glaze, sun-dried tomato oil and pine nuts

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 16

Pulled rotisserie chicken, charred corn, black beans, Parmesan cheese, avocado, tomatoes, corn tortilla, tossed with our famous kale salad, lemon vinaigrette

ADD ONS

Baja Chicken 6 | Jumbo Shrimp 8 | Salmon 8 | Fresh Catch MKT

SALAD DRESSINGS

Honey Mustard | Buttermilk Ranch | Blue Cheese
House Vinaigrette | Caesar

FRESH CATCH

Chef's Choice ^{GF} MKT

SERVED WITH RICE & BEANS

WOOD-FIRE GRILLED

FEELING SAUCY? ADD OUR LOBSTER GINGER REDUCTION

BEACH HOUSE

POMPANO

SUSHI

CALIFORNIA ROLL 12

Krab, cucumber, avocado

CRUNCHY SALMON ROLL*16

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

COCONUT SHRIMP ROLL 16

Jalapeño, avocado, cilantro, shredded coconut

SHORT RIB ROLL 16

Slowly braised, sautéed peppers, onions, shiitake mushrooms, drizzled with spicy mayo

SPICY TUNA ROLL* 17

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

BEACH BITES



NAKED GRILLED ARTICHOKE 14 ^{GF}

Fresh artichokes, remoulade sauce, butter and seasoning

FOLLY BEACH SLIDERS 6 EACH

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

OH HONEY! ROASTED BBQ WINGS 14

Seasoned, oven roasted, lightly fried, served with chipotle ranch and blue cheese dressing

CHICK-Y DIP 12 ^{GF} ^{VEG}

Garbanzo beans, Tahini, garlic, fresh lemon juice, extra virgin olive oil, house seasoning served with wood-fire grilled pita bread

SMOKED TROUT DIP 14

Fresh Idaho smoked trout, signature house-made dip, chives, served with wood-fire grilled pita bread

TUNA SURF STACK* 17

Ahi tuna, avocado, crispy wonton, ponzu, pickled ginger, sour cream, wasabi

CHARCUTERIE BOARD 18 | 32

Chef's choice of assorted special reserve meats and cheeses served with woodfire grilled baguettes

BEACH HOUSE CLAMS 17

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

SHUCKED TO ORDER HALF DOZEN | ONE 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.

RAW OYSTERS* ^{GF}

Craft TACOS

SERVED ON WARM TORTILLAS

PUNALUU BEACH FISH 16

MKT catch, blackened, topped with Beach House slaw, mango salsa, avocado creme

COSTA RICAN SHRIMP 15

Seasoned jumbo white shrimp, topped with Beach House slaw, mango salsa, avocado creme

CHICKEN TACOS 14

Blackened chicken breast, lettuce, tomato, cheddar cheese, avocado creme

SANDWICHES

SERVED WITH HOUSE-MADE POTATO CHIPS

THE GREEN GODDESS

Ricotta Cheese, pesto, cashews, alfalfa sprouts, avocado, tomatoes, 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, mayonnaise, on a poppy seed toasted bun

16

CRISPY FRESH CATCH

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

MKT

BEACH HOUSE CLUB

Sliced roasted chicken, honey ham, cherrywood smoked bacon, cheddar and jack cheese, mayonnaise on toasted white bread

14



Vegan option



Certified Gluten Free



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

Celiac Disease- please let your server know

*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.

Burgers

BRG BURGER 16

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

VEGGIE BURGER 14

Housemade from brown rice, mushrooms and beets, topped with jack cheese, on a toasted Challah bun, fully loaded

TUNA BURGER* MKT

Hand chopped Ahi tuna, Asian marinated, topped with bok choy slaw, mango chutney, spicy mustard, on a toasted Challah bun

ADD ONS

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

BEACH DOG 13

Chicago Style all beef frank, topped with mustard, relish, onion, tomato, pickle, sport pepper and celery salt

SEA-SIDES

Chilled Kale Salad 7 ^{VEG}

Peanut & Ginger Cole Slaw 6 ^{GF}

White Cheddar Grits 6 ^{GF}

French Fries 6

Mac & Cheese 7

Sweet Potato Fries 7

Broccoli 6 ^{GF} ^{VEG}

Rice & Beans 6

Asparagus 7 ^{GF} ^{VEG}

Parmesan Potatoes 7

BEACH HOUSE SPECIALTIES

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 29 ^{GF}

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

SHORT RIB 28

Slowly braised boneless Special Reserve, shitake mushroom jus, served with Parmesan potatoes

NAUT YOUR AVERAGE PASTA 36

Jumbo shrimp scampi, tomato confit and Pappardelle pasta

CILANTRO KEY LIME CHICKEN 23

All-natural half chicken topped with cilantro key lime sauce, served with French fries

BABY BACK RIBS 29 ^{GF}

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

THE BEST DAMN FILET MKT

8 oz. wood-fire grilled center-cut Special Reserve, aged for 30 days topped with béarnaise, served with asparagus and Parmesan potatoes

VEGAN POKE BOWL 17 ^{VEG}

Sushi rice, cucumber, carrot, avocado, cilantro, scallion, corn, mango, ginger, seaweed salad, ponzu, jalapeño, sriracha, drizzled with eel sauce

BACON WRAPPED SCALLOPS 37

Wood-fire grilled served over dirty rice with a tequila lime cream sauce

HINT OF MINT

MOJITOS 14

BOLIVIAN MOJITO
Agwa de Bolivia, fresh lime, mint

COCONUT MOJITO
Rum Haven, fresh lime, mint

KEY LIME MOJITO
KeKe lime, fresh lime, mint

DRAGONBERRY MOJITO
Dragonberry Rum, fresh lime, mint

MULES 12

CLASSIC
Tito's, lime, ginger beer

KENTUCKY
Redemption, lime, ginger beer

MEXICAN
Milagro, lime, ginger beer



FROZEN Cocktails 12

- STRAWBERRY DAIQUIRI
- PINA COLADA
- MANGO DAIQUIRI
- SPICED VICE
- FROZE

Martinis 14

ELECTRIC DAISY
Patron, lime, simple syrup, blueberry
Red Bull, Szechuan flower

CUCUMBERTINI
Hendricks, fresh lime and simple syrup

PASSIONFRUIT
Don Julio, Triple Sec, passionfruit puree

ON THE ROCKS 14

KETEL YOUR SODA
Ketel One Cucumber, fresh mint, soda water

GRAPEFRUIT SMASH
Finlandia Grapefruit, fresh lime, basil

MADI MAMMA
Madi Rum, pineapple, cranberry, coconut

SUNNY DAY
Grey Goose, St. Germain, lemonade, mint



WINES ON TAP

- Stemmari Rosé, Italy
- Stemmari Pinot Grigio, Italy
- Pomello Sauvignon Blanc, California
- Toad Hollow Chardonnay, California
- Seaglass Pinot Noir, California
- Line 39 Merlot, California
- 14 Hands Cabernet, Washington
- Altos Hormigas Malbec, Mendoza

9

SANGRIA by the glass

HOUSEMADE RED 12
SPARKLING WHITE

BREWS

DOMESTIC

- Michelob Ultra
- Miller Lite
- Coors Light
- Blue Moon
- Yuengling

IMPORTS

- Labatt
- Heineken
- Corona

NON ALCOHOLIC

- Heineken 0.0

WHITE CLAW

- Mango
- Black Cherry

CRAFT BEERS

Dogfish 60 Minute, 6.0%

Drink Local

- Funky Buddha Pineapple Beach, 5.0%
- Wynwood La Rubia, 5.0%
- Cigar City Jai Alai IPA, 7.5%

POPS 14

Prosecco

STRAWBERRY MOJITO
INVISIBLE BIKINI



Wine A Little

WHITE WINE

BUBBLES

Ruffino, Italy	split 9
Ruffino Rosé Italy	split 10
La Marca, Italy	split 10
Anna Brut, Spain	split 10
Moët & Chandon Imperial, France	split 20
Moët & Chandon Imperial Rosé, France	split 20
La Marca, Italy	- / 32
Moët & Chandon Imperial, France	- / 95
Veuve Clicquot, France	- / 110

CHARDONNAY

Kendall Jackson Vinter's Reserve, California	- / 38
Sonoma Cutrer, Russian River	- / 50

SAUVIGNON BLANC

Whitehaven, Marlborough, New Zealand	- / 42
Kim Crawford, Marlborough, New Zealand	- / 45

PINOT GRIGIO

Gabbiano, Italy	- / 35
Maso Canali, Trentino, Italy	- / 38
Santa Margherita, Alto Adige, Italy	- / 58

INTERESTING WHITES

Riesling, Bex, Germany	- / 33
Moscato d'Asti, Bartenura, Italy	- / 45

ROSÉS

Chateau Minuty, Provence	- / 42
Whispering Angel, France	- / 50

RED WINE

CABERNET SAUVIGNON

Josh Cellars, California	- / 35
Hess Select, North Coast, California	- / 42
Freakshow, Lodi, California	- / 45
Newton Skyside, Sonoma, California	- / 58
Stag's Leap "Artemis", Napa	- / 95
Jordan, Alexander Valley	- / 100
Adobe Road, Napa	- / 120

MERLOT

Kenwood, California	- / 33
Santa Ema Reserve, Maipo Valley	- / 35

PINOT NOIR

Meiomi, California	- / 45
Belle Glos, Santa Maria Valley	- / 55
La Crema, Sonoma, California	- / 58

MALBEC

Achaval Ferrer, Mendoza	- / 35
Terrazas RSV, Argentina	- / 42

INTERESTING

Zinfandel, Predator, Lodi, California	- / 35
Riddler, Napa Valley, California	- / 50
Prisoner, Napa Valley, California	- / 80

N/A BEV!

- ACQUA PANNA**
Small 4 | Large 7
- SAN PELLEGRINO**
Small 4 | Large 7
- RED BULL 5**
Regular | Sugar Free | Blueberry
- PAKK PUNCH 5**
Pineapple with ginger