

# Starters

***Coyote Oysters*** - Lightly fried, cornmeal dusted select oysters served with a spicy chipotle & tasso ham sauce . 8.95

***New England Clam Chowder*** - cup 3.95 / bowl 4.95

***Grilled Vegetable Flatbread*** - Seasonal vegetables, portabellas, and smoked gouda served with basil & spinach pesto sauce finished with a balsamic reduction. 7.95

***Fried Pickles*** - A South Beach Original !!! Crinkle cut dill pickle chips lightly battered and breaded, served with ranch dipping sauce. 5.95

***Calamari*** - lightly breaded and fried, served with spicy plum tomato marinara and shaved asiago cheese. 8.50

***South Beach Beef Negamaki*** - Thin slices of tender filet mignon rolled around spring onions, ocean greens and toasted sesame seeds, char grilled & served with a Japanese horseradish sauce and sweet chili cellophane noodles. 8.95

***Carolina Spiced Shrimp*** - Chilled shrimp with old bay spices and lemon zest served with horseradish cocktail and saffron aioli. 8.95

***Shrimp and Grits*** - Sautéed shrimp with tasso ham and green onions with an asiago sauce over a crispy fried grit cake. 8.95

***Crab Cake*** -Our homemade backfin crab cake served with a saffron cream and a lemon beurre blanc. 9.95     ***Crab Cake entrée*** 20.95

***Crab and Seafood Nacho Platter for Two*** - a creamy crabmeat, shrimp, and fresh seafood salsa over fresh fried flour tortillas, tomatoes, green onions, jalapenos, sour cream, with jack and cheddar cheeses. 9.95

***Seafood Napoleon*** - Fried tomatoes layered with backfin crabmeat, spiced shrimp and boursin cheese topped with a cream sherry beurre blanc. 9.95

# Very Fresh Entrée Salads

## *Wedge Salad*

Crisp iceberg lettuce with homemade creamy herb & feta dressing topped with bacon, red onion and oven roasted roma tomatoes. 7.95

## *Beach House Salad*

Fresh mesclun greens with cucumbers, carrots, roma tomatoes, sprouts, and house made croutons. 6.95

Dressings: Raspberry Vinaigrette, Bleu Cheese, Ranch, Mandarin Orange Sesame Vinaigrette, 1000 Island, Italian Balsamic Vinaigrette, Fat Free Honey Mustard.

## *Caesar Salad*

Romaine lettuce, grated imported romano cheese, house made croutons, and classic caesar dressing. 7.95

## *Entrée Salad Toppings*

Grilled or Blackened Chicken . . . 4.75

Catch of the Day . . . Market

Fried or Grilled Shrimp . . . 4.95

Fried Oysters . . . 4.95

## *Makers Mark Salad*

Fresh spinach with crumbled gorgonzola, granny smith apples, spiced pecans and mandarin orange supreme tossed with a bourbon & honey dressing. 8.95

## *Candied Ginger Ahi Salad*

Char-Grilled rare Yellowfin Tuna atop mesclun greens with candied pecans, mandarin oranges, sun dried cranberries, & a fresh ginger, orange and sesame vinaigrette.

16.95

## *"High Cotton" Seafood Salad*

Our Makers Mark Salad topped with chilled backfin crab and low country spiced shrimp.

17.95

# Chef's Signature Seafood

Our Chef purchases only the freshest, sustainable and whenever possible, local fish.  
Entrees served with appropriate sides - to add a small house or Caesar salad 1.95

## ***Shrimp Scampi***

Shrimp pan sautéed with pinot grigio wine, garlic, green onion, kalamata olives & diced tomato over linguine. 18.95

## ***Classic Fried Coastal Seafood***

Our chef lightly breads and fries using only **zero trans fat oil**, served with fries and slaw. Shrimp 17.95 Oysters 18.50 Flounder 18.75 Scallops 18.95

## ***Eggplant and Shrimp Stack***

Herb crusted eggplant layered with sautéed shrimp, tasso ham and fire-roasted red peppers in a light roasted garlic, boursin and asiago sauce. 18.95

## ***Sweet Potato Crusted Flounder***

Fresh local flounder with spiced sweet potatoes and herbs pan sautéed with a meyer lemon, thyme and honey sauce. 18.95

## ***Salmon Lumina***

Crab and horseradish crusted over bacon gorgonzola risotto finished with a citrus beurre blanc. 19.95

## ***BBQ Mahi-Mahi***

Chargrilled local Mahi served over black bean mashed potatoes with a spicy chipotle bbq sauce. 19.95

## ***Flounder "Francais"***

Fresh local flounder pan sautéed with a classic lemon, parsley butter sauce. 18.95

## ***Yellowfin Tuna***

Pan seared, ginger candied tuna served medium rare over wasabi whipped potatoes and oriental ocean greens. 20.95

## ***Grouper Linda*** (market)

Fresh local Grouper with a spiced pecan crust, pan seared with a backfin crabmeat, spring onion, cream sherry beurre blanc sauce. **\*\*A South Beach Specialty for 13 years.**

# Steaks, Pasta, Pork and Chicken

## *Carolina Osso Bucco*

Slow roasted, "falling off the bone" tender pork shank with a rich cabernet and tomato demi glace served over cheddar grits with sautéed spinach. 17.95

## *Sage Chicken*

Boneless breast pan seared, layered with boursin cheese, mushroom, sundried tomato, & fresh basil served with garlic mashed potatoes and finished with a rich sage, pinot grigio pan jus. 17.95

## *Smoked Chicken Tortellini*

Hickory smoked chicken breast, fresh spinach, sun dried tomatoes and andouille sausage tossed with three cheese tortellini in a light, roasted garlic sauce. 17.95

## *Low Country "Mac and Cheese"*

Sauté of shrimp, backfin crab and crawfish served with penne pasta tossed in a spicy Cajun cheese sauce. 18.95

## *Filet Mignon*

Hand trimmed tenderloin grilled with a rosemary demi-glace, fried Vidalia onion ring, mashed red potatoes, and sautéed vegetables. 23.95

## *South Beach Sampler*

A tasting of our Chef's best - Grouper Linda, Crab Cake and Filet Mignon. 24.95

## Kids' Menu

12 and under only *please*

Grilled Cheese	4.95	Chicken Fingers	5.95
Pasta Marinara	4.95	Fried Shrimp	7.95
Cheeseburger	5.95		

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Executive Chef - James "Firetruck" Rivenbark

**Gift cards available**

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