

# Starters and Entree Salads

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

**New England Clam Chowder** Cup 3.95 Bowl 4.95

**Fried Pickles** - Dill pickle chips prepared with South Beach's secret batter and ranch dipping sauce - You know you want to try them !! 5.95

**Low Country Spiced Shrimp** - 1/3 pound of chilled fresh shrimp with Old Bay seasoning 9.95

**Fried Calamari** - lightly breaded, served with traditional spicy plum tomato marinara sauce and a lemon-basil spiced syrup. 8.50

**Seafood Nachos Platter For Two**-Creamy crabmeat & fresh seafood salsa over crispy flour tortilla chips w/ jalapenos, green onions, tomatoes, sour cream, jack & cheddar cheese 9.95

**Beach House Salad** - Fresh Mesclun greens topped with cucumbers, carrots, tomatoes, sprouts, and herbed croutons. 6.95 Try it with blackened chicken !

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

**Caesar Salad** - Romaine lettuce, grated imported asiago cheese, homemade croutons, and classic caesar dressing. 7.95 Great topped with fried oysters !

**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

## Entree Salad Additions

**Grilled or Blackened Chicken** . . . 3.95 **Catch of the Day** . . . Market  
**Fried or Grilled Shrimp** . . . 4.95 **Fried Oysters** . . . 4.95

**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. 12.95

**"High Cotton" Seafood Salad** Our Makers Mark Salad topped with chilled backfin lump crab and low country spiced shrimp.  
13.95

# Classic Sandwiches, Wraps and Flatbreads

Sandwiches and wraps served with fries, slaw, or homemade chips. Flatbreads do not come with sides.

Substitute balsamic marinated cucumbers, tomatoes & red onion salad for 1.95

**B.L.T.** - Thick bacon, ripe tomato, crisp lettuce & mayo on white. 6.95

**Classic Reuben** - Corned beef, sauerkraut, swiss cheese, and 1000 island on rye. 7.95

**Buffalo Chicken Wrap** - Fried chicken, spicy ranch, monterey, lettuce & tomato. 7.95

**Classic Chicken Melt** - Boneless breast grilled with thick bacon, melted swiss cheese and a spiced honey mustard sauce served on a kaiser. 8.95

**South Beach S.L.T.** - Shrimp salad, lettuce and tomato on whole wheat 8.95

**North Beach Club** - Smoked turkey, bacon, swiss, lettuce, tomato, & mayo on whole wheat. 8.95

**Garden Flatbread** - Portabella mushroom, fire roasted red peppers, marinated onions, artichoke hearts, and smoked gouda cheese, drizzled with balsamic vinaigrette. 7.95

**Southwestern Wrap** - Grilled marinated chicken, monterey jack, black bean puree, salsa, lettuce, tomato, & jalapenos - a South Beach favorite !! 7.95

**Shrimp Po' Boy Wrap** - Fried shrimp, monterey, cilantro tarter, tomatoes, & lettuce 8.95

**Surfer Wrap** - Homemade shrimp salad, sliced roma tomatoes, lettuce, and basil pesto. 8.95

**Neptune Wrap** - Grilled chicken, spinach, artichoke hearts, red peppers, feta & basil pesto. 8.95

**Shrimp Pesto Flatbread**- Grilled shrimp, basil pesto, roma tomatoes & melted asiago cheese. 9.95

## Artisan Sandwiches

**Cuban Fish Tacos** - Two soft flour tacos with pan-seared Tilapia, fresh cilantro slaw, diced roma tomatoes, shredded monterey and cheddar finished with an ancho chili, sour cream sauce. 8.95

**Chef James' Chicken Salad** - homemade chicken salad made from grilled boneless breast on a pita with a spiced cranberry chutney, lettuce & roma tomatoes. 8.95

**Smoked Turkey Wrap** - maple smoked turkey, spiced cranberry chutney, herbed cream cheese, fresh spinach and sliced roma tomatoes. 8.95

**Ahi Tuna Sandwich**- Yellowfin Tuna grilled medium rare with candied ginger, spinach, roma tomatoes served with an avocado-wasabi cream served in pita bread. 11.95

# From The Grill

Our Burgers are 6 oz. of Char-grilled Fresh Ground Beef.

**Burgers and Seafood specialties** served with french fries, slaw, or fried potato chips.

Substitute balsamic marinated cucumbers, tomatoes & red onion salad for 1.95

**Lumina Burger** - Lettuce, tomato, pickles and mayonnaise. 6.95

Add cheese .50 or bacon .75

**Black and Bleu Burger** - Blackened with cajun spices and melted bleu cheese. 7.25

**Mushroom Swiss Burger** - Topped with mushrooms and onions sautéed in a red wine and rosemary demi-glace and melted swiss cheese. 7.95

**Key-West Burger** - A South Beach Favorite ! Jalapenos, guacamole, red onions, monterey jack & Caribbean mayonnaise. 7.95

**Carolina Burger** -with bacon, cheddar, red onions, slaw, & BBQ sauce. 7.95

# Local Seafood Specialties

Our Chef uses only *zero trans fat oil* when preparing these specialties

**Fresh Catch Sandwich** - Chances are it was swimming last night! See your server for details.

**Crabmelt Sandwich** - Our homemade crab cake on grilled buttered rye with monterey. 9.95

**Fish & Chips**- tilapia filet fried light golden brown served with our homemade chips. 8.95

**Crab Cake Sandwich** - Our famous crab cake, just the way you like it - lot's of crab.

Served on a warm kaiser roll with lettuce and tomato. 9.95

**Shrimp Basket** - Fresh medium shrimp lightly breaded and fried. 8.95 **Oyster Basket** 9.95

**Scallop Basket** - Large Fresh Sea Scallops fried light golden brown. 11.95

**Combination Basket** - any two 12.95, any three 13.95

**Shrimp and Grits** - Fresh Shrimp sautéed with tasso ham, green onions and a parmesan cream sauce over a fried grit cake. 10.95 \*(Grit cake replaces fries or chips)

**Fried Flounder Platter**-Local Fresh Flounder fried light golden brown served with slaw and malt vinegar upon request (*subject to availability*) 10.95

**Salmon BLT** - Grilled Salmon with thick bacon, spinach, & tomato on rye with a dill sour cream. 12.95

# Kids Menu (12 and under only)

All served with French Fries

|                       |                       |                        |      |
|-----------------------|-----------------------|------------------------|------|
| <b>Cheeseburger</b>   | 5.50                  | <b>Kid's Shrimp</b>    | 7.95 |
| <b>Grilled Cheese</b> | 4.95                  | <b>Chicken Fingers</b> | 5.95 |
|                       | <b>Pasta Marinara</b> | 4.95                   |      |

## Beers On Tap

Longboard Ale    1554 Dark Lager    Red Hook    Yuengling  
Fat Tire

## Bottled

Amstel Light, Heineken, Corona, Budweiser, Coors Light,  
Michelob Ultra, Miller Lite, and Haake Beck.

## Wines

|   | Glass | Bottle |  | Glass | Bottle |
|---|-------|--------|--|-------|--------|
| <b>Glen Ellen W. Zinfandel</b><br>California-Refreshingly light flavors of strawberry                         | 5.95  |        | <b>Pine &amp; Post Cab. Sauvignon</b><br>Monterey-Deep blackberry and cassis with a balanced finished  | 6.95  | 27.00  |
| <b>Clos du Bois Chardonnay</b><br>California-Citrus and apple with notes of honey and light oak               | 6.95  | 27.00  | <b>Kenwood Yulupa Merlot</b><br>California- Flavorful and well balanced with cherry and vanilla  | 7.50  | 29.00  |
| <b>Sonoma Cutrer Chardonnay</b><br>North Coast- Lush ripe apple and pear with butter                          | 8.25  | 31.00  | <b>Blackstone Pinot Noir</b><br>California-Medium bodied spice and herbal aromas of cherry   | 7.50  | 29.00  |
| <b>Villa Pozzi Pinot Grigio</b><br>Northern Italy – Soft honeysuckle, perfumed rose and a light, crisp finish | 6.95  | 27.00  | <b>Valdivieso Malbec</b><br>Chili - Red berry fruits, aromatic nose, soft hints of spice, and a long sweet finish  | 6.95  | 27.00  |
| <b>Zonin Pinot Grigio</b><br>Northern Italy – Delicate fruit bouquet, hints of peach and almond blossom       | 7.50  | 29.00  | <b>Hob Nob Merlot</b><br>France - Rich juicy merlot combines cherry, plum and blackberry flavors with hints of licorice and herbs and a dark soft finish | 7.95  | 31.00  |
| <b>Louis Felipe Edwards Reserva Sauvignon Blanc</b><br>Chili – Crisp melon aromas, flavors of tropical fruit  | 7.25  | 29.00  | <b>J Lohr Cabernet Sauvignon</b><br>California- Rich black cherries and ripe plum fruit  | 7.95  | 31.00  |
|   |       |        | <b>Folie A Deux Zinfandel</b><br>Sierra Foothills-Dark fruit flavors with a spicy, smokey finish   | 7.95  | 31.00  |
| <b>Sonoma Cutrer Chardonnay</b><br>Russian River- flavors of pineapple, butter and mango                      | 8.95  | 36.00  | <b>Mark West Pinot Noir</b><br>California- Elegant with strong black cherry and hints of violet  | 7.95  | 31.00  |

Additional Select wines available on our wine list