



STARTERS

Chips, Salsa, and Guacamole \$12

Nachos \$14

Corn Tortilla Chips Topped with Melted Jack and Cheddar Cheese, Served with Guacamole, Salsa Fresca, and Sour Cream.

Add Grilled Chicken \$6, Pulled BBQ Pork \$6, Blackened Shrimp \$9

Quesadilla \$12

Flour Tortilla Folded with Jack and Cheddar Cheese, Poblano Peppers, Black Beans and Yellow Corn with Salsa and Guacamole Topped with sour cream.

Add Grilled Chicken \$6, Pulled BBQ Pork \$6, Blackened Shrimp \$9

Beach House Wings \$16

Crispy Chicken Wings, Plain or Tossed in Buffalo or Sweet Chili Sauce with Celery and Carrots

Chicken Fingers \$14

Crispy Chicken Fingers, Plain or Tossed in Buffalo or Sweet Chili Sauce with Celery and Carrots

Shrimp Ceviche \$18

Shrimp, Cucumbers, Onions, Tomatoes in a Savory Citric Marinade served with Corn Tortilla Chips

Smoked Fish Dip \$14

Served with carrots, celery and tortilla chips

SALADS

Add Grilled Chicken \$6 or Blackened Shrimp \$9

Beach House Salad \$14

Spring Mix Lettuce, Tomatoes, Cucumbers, Croutons, Onions

Mozzarella Salad \$14

Sliced Tomatoes, Sliced Mozzarella Cheese drizzled with Balsamic Glaze

Southwest Chicken Salad \$16

Spring Mix Lettuce, Tomatoes, Black Beans, Corn, Mixed Cheese, Grilled Chicken, Ranch Dressing

Caesar Salad \$14

Fresh Romaine Tossed in Caesar Dressing, with Parmesan Cheese & Croutons

Quinoa & Kale Salad \$15

Chopped Baby Kale, Craisins, Slivered Almonds, Goat Cheese Tossed in a Raspberry Vinaigrette

Chef's Tacos!

Add Rice and Beans to any Taco for \$4

Grilled Chicken Tacos \$16

Flour Tortilla, Grilled Chicken, Citrus Slaw, Island Sauce, Cotija Cheese, Parsley

Fish Tacos \$15

Fried Fish, Flour Tortilla, Citrus Slaw, Island Sauce, Cotija Cheese, Parsley

Shrimp Tacos \$19

Fried Shrimp, sweet chili sauce, Citrus Slaw, Island Sauce, Cotija Cheese, Mango Salsa, Parsley

Mojo Pork Tacos \$16

Marinated Pork, Mango salsa, Island Sauce, Cotija Cheese, Parsley

BURGERS & SANDWICHES

*All Burgers and Sandwiches are Served with Fries.
Any Substitution Will be a \$2 Up Charge.*

All Burgers are 8oz ground beef Served with Lettuce, Tomato and Toasted Bun.

Add Bacon to Any Burger or Sandwich \$2

Classic American Cheese Burger \$18

Ground Beef and Melted American Cheese

Mushroom, Onion and Swiss Burger \$19

Sautéed Mushrooms, Onions and Melted Swiss Cheese

Whoop! Hah! Burger \$19

Combination of Sweet & Heat, Glazed with Sweet Chilli Sauce, Jalapeños, Swiss Cheese and Bacon

Impossible™ Burger \$17

Plant Based Burger Patty

BBQ Pulled Pork \$16

BBQ Pulled Pork with Cole Slaw on a Toasted Bun

Grilled Chicken Sandwich \$16

Chicken Breast, Bacon, Swiss Cheese & Guacamole, Lettuce & Tomato on Ciabatta Bread

Crispy Fish Sandwich \$18

Fried Fish, Toasted Bun Lettuce, Tomato

Jumbo Hot Dog \$14

Footlong Beef Hot Dog Served with Fries

Turkey BLT \$16

Turkey, Swiss Cheese, Bacon, Lettuce, Tomato & Herb, Mayo on Toasted Multigrain Ciabatta

Grilled Cheese \$12

Melted Cheese on Toasted Texas Toast

ENTRÉES

Chicken Alfredo Pasta \$18

Penne Pasta tossed in a Creamy Alfredo Sauce with Grilled Chicken, Topped with Parmesan Cheese served with Garlic Bread
Add Shrimp \$9

Veggie Pasta \$16

Penne Pasta Tossed in Creamy Alfredo Sauce with Broccoli, Mushrooms, Tomato, Onions & Bell Peppers. Served with Garlic Bread
Add Chicken \$6 Shrimp \$9

Beach House Salmon \$25

Perfectly Seared and Seasoned Half Pound Salmon glazed with Sweet Chili Sauce Topped with Mango Salsa Served with Mashed Potatoes and Broccoli

Lemon Pepper Tilapia Filet & Shrimp \$28

Served with Rice & Broccoli

Fried Shrimp \$25

Perfectly fried large Shrimp served with Fries and Cole Slaw

Pork Chops \$18

Grilled Pork Chops served with Rice, Black Beans & Sweet Plantains

NY Strip \$32

Seasoned to Perfection Grilled to Your Desire Served with Mashed Potatoes, Broccoli

Additional Side Dishes - \$6 each

Broccoli, French fries, Plantains, Mashed Potatoes, Rice, Black Beans and Corn

DESSERTS

Brownie and Ice Cream \$8

Pineapple Cake \$8



Signature Drinks

Make it a Double - \$5

Margarona \$17

Margarita made with Casa Noble Tequila, Triple Sec and Sour Mix, with a Bottle of Coronita.

"The Best Way to Get a 21 oz. Drink in a 14 oz. Glass."

Fire Roasted Margarona \$17

Margarita with Casa Noble Tequila, Fire Roasted Jalapeños, Agave Nectar and a Coronita.

Classic Mojito \$14

Bacardi Light Rum, Fresh Mint Leaf, Fresh Lime, Simple Syrup and a Splash of Soda.

Have it Flavored: Raspberry, Mango, Watermelon, Peach, or Strawberry

Goombay Smash \$12

Bacardi Light and Myers Dark Rum, Banana Liqueur, Pineapple Juice, and Fresh Florida Orange Juice.

Beach House Sunrise \$12

Bacardi Light Rum, Triple Sec, Peach Schnapps, Fresh Florida Orange Juice, Pineapple Juice and Grenadine.

Beach House Margarita \$15

Don Julio Tequila, Triple Sec, Fresh Lime Juice, Agave Nectar, Sour Mix and a Salted Rim.

Pomegranate Margarita \$15

Casa Noble Tequila, Triple Sec, Pomegranate Juice, Lime Juice and Soda Water.

Corona Beach House Stress Reliever \$12

Svedka Vodka and Bacardi Light Rum with Peach Schnapps, Fresh Florida Orange Juice and Cranberry Juice.

Beach House Mule \$12

Tito's Vodka, Bundaberg Ginger Beer, Fresh Lime Juice

Beach House Caipirinha \$14

Our version of Brazil's National Drink with Leblon Cachaca, Limes and Simple Syrup.

Red Guitar Red Sangria \$12

Loaded with Fresh Fruits.

Michelada \$10

Corona Light with Worcestershire, Hot Sauce, Lime Juice and a Salted Rim.

Frozen Cocktails \$12

Bacardi Light Rum with a Choice of Strawberry, Piña Colada, or Mango Breeze Daiquiri.

Beer Selections

Bottle + Can

Corona Extra \$8.00

Corona Light \$8.00

Corona Premier \$8.00

Coors Light \$6.95

Narragansett Lager \$8.00

Modelo Negra \$8.00

Heineken \$8.00

Angry Orchard Cider \$6.95

New Belgium Voodoo IPA \$6.95

Ask your server for today's seasonal offerings.

Draft

Wicked Hazy IPA \$8.50

Pacifico \$8.50

Modelo Especial \$8.50

Samuel Adams \$8.50

Blue Moon \$8.50

La Tropical Lager \$8.50

Wine Selections

Reds

Meiomi - Pinot Noir \$13

Kenwood - Pinot Noir \$13

Pali "Huntington" - Pinot Noir \$16

Colores del Sol - Malbec \$12

Callaway - Cabernet \$12

Noble Vines 181 - Merlot \$12

Whites

Ruffino - Pinot Grigio \$12

Chateau Ste Michelle - Chardonnay \$12

Pali "Charm Acres"- Chardonnay \$16

Simi - Sauvignon Blanc \$12

Kim Crawford - Sauvignon Blanc \$13

Champagne

J Roget Brut - Split bottle \$12

Gambino Prosecco \$12

Non-Alcoholic Drinks

No Free Refills

\$2

Pepsi

Diet Pepsi

Sierra Mist

Iced Tea

\$3.50

Lemonade

Orange Juice

Apple Juice

Pineapple Juice

Cranberry Juice

Grapefruit Juice

"Coronita It!"

Add an upside down Coronita to any margarita. \$3