



STARTERS

Chips, Salsa, and Guacamole \$12

Nachos \$15

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 \$13

Flour Tortilla Folded with Jack and Cheddar Cheese, 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 \$17

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

Caesar Salad \$15

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

Quinoa & Kale Salad \$16

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 \$19

Ground Beef and Melted American Cheese

Mushroom, Onion and Swiss Burger \$20

Sautéed Mushrooms, Onions and Melted Swiss Cheese

Whoop! Hah! Burger \$20

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

Impossible™ Burger \$18

Plant Based Burger Patty

BBQ Pulled Pork \$17

BBQ Pulled Pork with Cole Slaw on a Toasted Bun

Grilled Chicken Sandwich \$17

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

Crispy Fish Sandwich \$18

Fried Fish, Toasted Bun Lettuce, Tomato

Jumbo Hot Dog \$15

Footlong Beef Hot Dog Served with Fries

Turkey BLT \$18

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 \$20

Penne Pasta tossed in a Creamy Alfredo Sauce with Grilled Chicken, Topped with Parmesan Cheese served with Garlic Bread

Add Shrimp \$9

Veggie Pasta \$18

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 \$26

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 \$20

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

Beach House Mule \$12

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

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 Margona \$17

Dos Hombres Mezcal, 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

Don Q 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 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.

Tito's
HANDMADE VODKA

Beer Selections

Ask your server for today's seasonal offerings.

Bottle + Can

Corona Extra \$8
Corona Light \$8
Corona Premier \$8
Coors Light \$7
Guinness Draught \$9
Narragansett Lager \$9
Atletica NA Copper Ale \$9

Modelo Negra \$8
Heineken \$8
New Belgium Voodoo IPA \$7
Angry Orchard Cider \$7
Twisted Hard Iced Tea \$7
Happy Dad Hard Seltzer \$7
Hey Hei Seltzer \$7
Upside Dawn NA Golden Ale \$8

Draft

Wicked Hazy IPA \$9
Samuel Adams Seasonal \$9
Modelo Especial \$9

Samuel Adams \$9
Blue Moon \$9
La Tropical Lager \$9

Wine Selections

Reds

Meiomi - Pinot Noir \$13
Kenwood - Pinot Noir \$13
Pali "Huntington" - Pinot Noir \$16
Colores del Sol - Malbec \$12
Callaway - Cabernet \$12
Josh Cellars - 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