

BEACHWOOD



AT THE DUNES

RAW BAR

***LOCAL OYSTERS ON THE HALF**
SANGRIA MIGNONETTE
HALF 16 DOZ 28

***OYSTER SHOOTER**
GAZPACHO 3 EACH
ADD VODKA [TITOS] 3 ADD MEZCAL [VIDA] 3

***BEACHWOOD SHRIMP COCKTAIL 14**
AVOCADO, CUCUMBER,
CHERRY TOMATO CONFIT,
RED ONION, HORSERADISH
TOMATO GAZPACHO,
LIME, CILANTRO

***SASHIMI 13**
DAILY SUSHI GRADE FISH,
FENNEL AND BASIL LIMEADE,
MUSHROOM ESCABECHE,
WHITE TRUFFLE SCENT,
CHIVE, MALDON SALT

***TUNA CEVICHE 15**
AJI AMARILLO,
COCONUT LECHE DE TIGRE,
MICRO CILANTRO,
CRISPY CORN TORTILLA

SMALL PLATES

***HOUSE GUACAMOLE 9.5**
ADD CRAB 6 ADD SHRIMP 7
SERVED WITH MANGO PICO DE GALLO, CILANTRO AND CORN CHIPS

ARGENTINEAN EMPANADAS (2) 11
BEEF-GREEN ONIONS, EGG, OLIVES, RAISINS, PAPRIKA
CRAB-ROASTED CORN, GRILLED POBLANO,
CARAMELIZED ONION, PROVOLONE

TAQUITOS (3) 14
SHRIMP, CHARRED PINEAPPLE AND ROASTED POBLANO PICO,
SPICY CHIPOTLE MAYO, MICRO CILANTRO

BRICK OVEN NAAN 14
SAN MARZANO TOMATOES, ROASTED BROCCOLI, RICCOTA
AND PARMESAN CHEESE, GARLIC OLIVE OIL

***PIMIENTO CHEESE DEVEILED EGG (4 HALVES) 11**
PICKLED RED ONION AND SMOKED PAPRIKA FLAKES,
SMOKED TROUT ROE, DILL

CHOWDER 13
MIDDLE-NECKS, CARAMELIZED ONIONS AND
FENNEL, PEEWEE POTATOES, CELERY ROOT,
BACON LARDONS, CLAM BROTH, PESTO CROUTON

MUSSELS & FRITES 13
PEI MUSSELS, PROVENCAL FRIED POTATOES,
PARSLEY, SAFFRON ROUILLE

***ROASTED CAULIFLOWER 13**
COAT CHEESE MOUSSE, GOLDEN RAISINS,
GRAIN MUSTARD, SALTED CANDIED WALNUTS

MAC & SEA 17/30
MACARONI PASTA, BLUE CHEESE AND CHEDDAR MORNAY,
LOBSTER, CRAB, SHRIMP, CARAMELIZED ONION AND FENNEL,
HERBED BREADCRUMBS

FRIED CALAMARI 13
PICKLED VEGETABLES, CARMALIZED PLANTAINS,
SHISHITO PEPPERS, CHIPOLE MAYO, CILANTRO

***BBQ FISH RIBS 16**
BAKED BEAN CASSEROLE, TAMARIND BBQ SAUCE,
TOASTED SESAME

***STICKY WINGS 13**
SPICY KOREAN PESTO, KIMCHI, CILANTRO, SESAME SEEDS

***BOSTON WEDGE SALAD 12**
ADD SHRIMP 7 ADD CRAB 6
BIB LETTUCE, CUCUMBER, FENNEL, PICKLED BEETS,
MARINATED STRAWBERRIES, CANDIED WALNUTS, RANCH

***ROMAINE SALAD 11**
ADD SHRIMP 7 ADD CRAB 6
ROMAINE HEARTS, TOMATO CONFIT, PICKLED RED ONIONS,
RADISH, QUESO FRESCO CROUTONS, ANCHOVY SALT

MAINS

***STEAK AND FRITES 29** ADD CRAB CAKE 12
10 OZ NEW YORK STRIP STEAK, CHIMICHURRI
MAITRE'D BUTTER, FARM SALAD, HERB FRIES

PAPPARDELLE 26
BRAISED SHORT RIBS, SAN MARZANO TOMATO,
CHERRY TOMATOES, ARUGULA LEAFS, SHAVED PARMESAN

***GRILLED FISH OF THE DAY 29**
CREAMY CORN PUDDING, GRILLED ASPARAGUS,
BUTTERMILK EMULSION, RED SORREL

***BANANA LEAF WRAPPED MAHI MAHI 29**
CARIBBEAN QUINOA SALAD, YUCCA FRIES,
HERB CUBAN MOJO,

***PAN ROASTED SKATE WING 28**
CHIVE POTATO PUREE, BABY BOK CHOY,
CAPER BEURRE NOISETTE

***TANDOORI JERSEY SCALLOPS 29**
MADRAS CURRY RICE, BROCCOLI,
CAULIFLOWER, FRIED CHICK PEAS, PEA TENDRILS

***BRICK OVEN ROASTED WHOLE BRANZINO 36**
ROASTED YOUNG POTATOES AND VEGETABLES,
LEMON THYME VINAIGRETTE

***CLAM BAKE 35**
MIDDLE NECK CLAMS, MUSSELS, SHRIMP, POTATOES,
CARAMELIZED FENNEL AND ONIONS, HARD BOILED EGG,
CLAM BROTH, HOUSE SLAW, CORN ON THE COB

***LOBSTER BAKE MP**
1 1/2 LOBSTER, MIDDLE NECK CLAMS, MUSSELS, SHRIMP,
POTATOES, CARAMELIZED FENNEL AND ONIONS, HARD
BOILED EGG, CLAM BROTH, HOUSE SLAW,
CORN ON THE COB

***GRILLED FISH TACOS (3) 22**
GRILLED MAHI, GUACAMOLE, HOUSE SLAW,
CHIPOTLE MAYO, BEACHWOOD CHIPS

TUNA BURGER 22
SEARED RARE TUNA, HOUSE KIMCHI, AVOCADO,
SPICY SOY EMULSION, BEACHWOOD CHIPS

LOBSTER ROLL 25
FENNEL, RADISHES, TARRAGON MAYO, CHIVE BUTTER,
CORN ON THE COB, BEACHWOOD CHIPS

OUR PLATTERS

ALL PLATTERS ARE SERVED WITH HOUSE CUT
OLD BAY FRIES, COLE SLAW, CORN ON THE COB

FRIED FLOUNDER/PEA AIOLI 24
FRIED SHRIMP/TARTAR SAUCE 25
ST. LOUIS BBQ RIBS/BLUEBERRY BBQ SAUCE 28
CRAB CAKES/TARTAR SAUCE 29

Kids Platters 12

ALL COMES WITH CORN ON THE COB AND
A CHOCOLATE CHIP COOKIE

HOMEMADE MAC & CHEESE / CHICKEN FINGERS AND FRIES
FISH STICKS AND FRIES / PASTA WITH BUTTER OR MARINARA

***ALL MENU ITEMS WITH AN (*) ARE OR
COULD BE PREPARED GLUTEN FREE
AND
ASK ABOUT OUR VEGAN AND
VEGETARIAN OPTIONS**