



APPETIZER

PAN FRIED SOFT SHELL CRAB \$11.95
SERVED WITH ICE COLD KEY LIME WATERMELON GAZPACHO

FLASH FRIED CRISP CALAMARI \$8.95
WITH CHERRY PEPPERS, PARMESAN CHEESE
WHITE WINE AND TOMATO DIPPING SAUCE

TUNA TARTAR \$9.95
SERVED WITH SEAWEED, AVOCADO
TOSSED IN LEMON GRASS AND GINGER VINAIGRETTE

SHRIMP & CRAB \$13.95
SERVED WITH TRADITIONAL SAUCES AND SALAD BOUQUET

SALADS

FENNEL & CITRUS SALAD \$7.95
SHAVED FENNEL, GRAPEFRUIT, RED ONIONS AND BABY FIELD GREENS
ORANGE- PASSION FRUIT VINAIGRETTE

APPLE GORGONZOLA SALAD \$7.95
GREEN APPLES, CRUMBLER GORGONZOLA CHEESE, SUN DRIED TOMATOES
AND MIXED GREENS IN A CITRUS BALSAMIC DRESSING

BEACH CLUB CEASAR SALAD \$6.95
TRADITIONAL WITH HEARTS OF ROMAINE LETTUCE, SHAVED PARMESAN,
PARMESAN CROUTONS AND CEASAR DRESSING

ICEBERG LETTUCE SALAD \$5.95
WEDGE OF ICEBERG LETTUCE WITH BACON BITS
IN A PARMESAN DRESSING

BEACH CLUB HOUSE SALAD \$5.95
BABY FIELD GREENS, TOMATO, CUCUMBER, HEARTS OF PALM
BALSAMIC VINAIGRETTE

TO ANY SALAD ADD:
CHICKEN \$5.00 SHRIMP \$7.50 LOBSTER TAIL \$10.00





Fresh Catch of the Day

<i>Tuna</i>	<i>\$18.95</i>	<i>Sea Bass</i>	<i>\$23.95</i>
<i>Atlantic Salmon</i>	<i>\$17.95</i>	<i>Mahi Mahi</i>	<i>\$18.95</i>

Prepared Grilled, Pan Fried, Blackened or Poached

Choice of Sides

Baked Potato, Baked Sweet Potato, Mashed Potato, Mashed Sweet Potato,
Creamed Spinach, Garlic Spinach, Steamed Spinach
Sautéed Mushrooms, Caramelized Onions, Broccoli, Asparagus,
French Fries

Choice of Sauces

Demi-Glace, Mushroom Sauce, White Wine Butter Sauce, Scampi Sauce

Signature Dishes

Jumbo Lump Crab Cake \$18.95
6 oz. Crab Cake with Mango Gazpacho Salsa and Sweet Potato
Fries

Grandma's Meat Loaf \$12.95
Mashed Potatoes and Mushroom Sauce

Stuffed Chicken Breast \$12.95
Spinach, Goat Cheese, Sun Dried Tomato and Potato Cake





CHEF SPECIALS

MUSSELS A LA MEUNIERE \$9.95
SAUTEED MUSSELS WITH GARLIC, PARSLEY
WHITE WINE - BUTTER SAUCE

STEAK SALAD \$15.95
SIX OUNCES OF SLICED N. Y. STRIP STEAK
OVER MIXED GREENS, SLICED TOMATOES, GORONZOLA CHEESE
HERB DRESSING

SAUTEED TUNA STEAK \$20.95
WITH SWEET BELL PEPPER AND FIGS
PORT WINE SAUCE

PAN SEARED DIVER SCALLOPS \$21.95
WITH SPINACH GNOCCHI AND SWEET CORN MUSHROOM RAGOUT

MAINE LOBSTER TAILS \$24.95
GRILLED, STEAMED, OR BROILED WITH DRAWN BUTTER

BALSAMIC GLAZED SALMON \$18.95
WITH PINENUT-VEGETABLES RATATOULLI

FLAME GRILLED FILET MIGNON \$21.95
PROSCIUTTO CRUMBLES AND GOAT CHEESE POTATO CAKE

GRILLED PRIME NEW YORK STRIP STEAK \$28.95
SERVED WITH WHIPPED POTATO, ONION MARMALADE
"HOMEMADE" STEAK SAUCE

