

NEXT DOOR

— BEACH BISTRO —

STARTERS

SOUP DU JOUR 7
Shaved Parmesan, dijon aioli crostini

LOBSTER BISQUE 10
Shaved Parmesan, dijon aioli crostini, sherry

P.E.I. MUSSELS 15
Traditional or Thai coconut

SALMON TARTARE 13
Fresh raw salmon, red onion, dill, capers, red peppers, crostini

SRIRACHA CHICKEN QUESADILLA 13
Carrot, celery, cilantro, Bleu cheese slaw

JUMBO PEEL N' EAT SHRIMP (GF)
Argentinian Reds, hot or cold, spicy or plain
1/2 Pound 15 Full Pound 28

FILET MIGNON CARPACCIO 15
Thinly sliced raw filet mignon, truffle oil, parmesan, capers, crostini

007 (GF) 18
6 oysters raw or steamed with a glass of Prosecco or house white wine

MARGHERITA FLATBREAD (VG) 13
Mozzarella, tomato, pesto, balsamic drizzle
With Chicken 16

TEMPURA COLOSSAL SHRIMP 17
Chili ponzu, cilantro, sriracha mayo, charred lemon, pickled vegetables

LOBSTER BEURRE BLANC (GF) 28
Half of a fresh Maine lobster, saffron, butter, white wine, parmesan crisp, tarragon, chili oil, charred lemon

CRISPY DUCK LETTUCE WRAPS 18
Bibb lettuce, matchstick scallions, cucumber, ginger soy hoisin, pickled shallot, cilantro, radish

SALADS

COBB SALAD (GF) 17
Chicken breast, bacon, egg, tomato, crumbled Bleu cheese, avocado, romaine, house vinaigrette

AHI TUNA SALAD NIÇOISE (GF) 18
Seared Ahi Tuna, frisée leaves, egg, tomatoes, olives, green beans, sliced potatoes, house vinaigrette, Chili Ponzu

HALF POUND ANGUS BURGER 16
Aged cheddar, thick cut bacon, caramelized onion, lettuce, tomato, bbq sauce, brioche bun, fries

FRIED GREEN TOMATO BLT 14
Cajun remoulade, romaine, bacon, avocado, Texas toast, fries
Vegetarian Option Available

CAESAR OR HOUSE SALAD 10
With Chicken 16, Fresh catch 21
Filet mignon or Colossal shrimp 24

ATLANTIC SALMON (GF) 21
Mixed greens, roasted butternut squash, red onion, house vinaigrette

ROASTED BEET & GOAT CHEESE (VG) 16
Panko crusted warm goat cheese with honey, frisée salad, roasted beets, red onion, candied pecans, house vinaigrette

SANDWICHES

SHAVED FILET MIGNON 21
Melted Mozzarella, caramelized onions, mushrooms, peppers, truffle oil, horseradish aioli, Texas toast, fries

CROQUE MONSIEUR 13
Gruyere and Parmesan cheese, shaved ham, béchamel sauce, Texas toast, fries

CHILLED LOBSTER ROLL 35
Chunks of fresh Maine lobster, mayo, lemon, buttered roll, fries

FRITES

STEAK & FRIES (GF) 35
8 oz. Filet Mignon, truffle Parmesan fries, plated green salad

LOBSTER & FRIES (GF) 48
8 oz Maine lobster tail, truffle Parmesan fries, plated green salad

FRESH CATCH & FRIES (GF) MKT
Truffle Parmesan fries, plated green salad

OMELETTE & FRIES (GF) 14
Shaved ham, Gruyere cheese, fresh herbs, truffle Parmesan fries, plated green salad
Vegetarian Option Available

DUCK CONFIT & FRIES (GF) 26
Slow cooked duck leg, truffle Parmesan fries, plated green salad, Grand Marnier sauce

P.E.I. MUSSELS & FRIES 21
Traditional or Thai coconut, truffle Parmesan fries, plated green salad

MAINS

HALF ROAST CHICKEN 19
Creamed potatoes, sausage & celery stuffing, buttered green beans, au jus

BOUILLABAISSÉ 29
Tomato, saffron and fennel broth, fresh fish, clams, mussels, colossal shrimp, potato, rouille crostini

BONE IN PORK CHOP (GF) 27
12 oz. Porterhouse pork chop, pureed parsnip, broccolini, apple and jalapeño chutney

FRESH FETTUCCINE 17
Garlic, lemon butter, white wine, fresh herbs.
With Chicken 22, Colossal shrimp, clams, mussels 29
Vegetarian Option Available

FRESH SPAGHETTI SQUASH (GF) 15
White wine, Parmesan, garlic, butter, vegetables, herbs. With Chicken 20, Colossal shrimp 25
Vegetarian Option Available

SEAFOOD POT PIE 28
Fresh fish, clams, shrimp, fresh lobster claw, golden flaky pastry, tempura green beans, Dijon Aioli

FRESH SHELLFISH

	1/2 DOZEN	FULL DOZEN
OYSTERS OF THE DAY Raw or Steamed	14	23
MIDDLENECK CLAMS Raw or Steamed	10	15
SEASONAL STONE CRAB		MKT
SEAFOOD TOWER Oysters, clams, shrimp, mussels		50
LOBSTER TOWER Lobster, oysters, clams, shrimp, mussels		95

SIDES

PETITE SALAD 5	CREAMED POTATO 7
SAUTÉED BROCCOLINI 7	BUTTERED GREEN BEANS 7
TRUFFLE PARMESAN FRIES 7	PURÉED PARSNIP 7

DESSERTS

CHOCOLATE FONDANT (GF) 9 Raspberry & caramel sauce, freshly whipped cream
BOURBON RAISIN BREAD PUDDING 9 Caramel sauce, vanilla ice cream
CREME BRULEE (GF) 9 Caramelized top, fresh berries, freshly whipped cream
STICKY TOFFEE PUDDING 9 Hot toffee sauce, vanilla ice cream
CHOCOLATE MOUSSE (GF) 9 Freshly whipped cream, berries, mint

If you have an allergy or a dietary restriction please inform your server and we will happily accommodate you.

(VG) = Vegetarian (GF) = Gluten Free

NEXT DOOR

BEACH BISTRO

SIGNATURE COCKTAILS

CHAMPAGNE PEAR MARTINI 13

Absolut Pears, St. Germain elderflower liqueur, pear, pineapple juice, champagne, lemon, sugar rim

PARIS TONIGHT 12

Jefferson's Small batch bourbon, Calvados apple brandy, sweet vermouth, orange bitters, cinnamon sugared rim

ESPRESSO MARTINI 12

Absolut Vanilia, Kahlua, espresso

TROPICAL COSMO 14

New Amsterdam Pineapple, Bacardí Tropical, lime, Chinola passion fruit liqueur, Angustora bitters

CUCUMBER JALAPEÑO

MARGARITA 14

Tanteo Jalapeño, Cointreau, lime, cucumber

MAI TAI 13

Santa Teresa Aged Rum, lime juice, Orgeat, Orange Curacao, Pusser's floater

RENDEZ-VOUS 14

Bombay Sapphire Gin, St. Germain elderflower liqueur, Aperol, lemon, agave, champagne

CARIBBEAN MULE 13

Sailor Jerry, lime, pineapple, Luxardo cherry liqueur, Malibu floater, ginger beer

LA MURE 13

Del Maguey Mezcal, St. Germain elderflower liqueur, lime, agave, ginger, blackberry purée, Habanero bitters

KIR ROYALE 13

G.H. Mumm Champagne, Crème de cassis, blackberry

APEROL SPRITZ 12

Aperol, peach, Prosecco, Club soda

WINE

WHITE

	Glass	Carafe	Bottle
	500 ml		
VISTA POINT CHARDONNAY, California	7	18	24
CORVO MOSCATO, Italy	8		29
CONUNDRUM BLEND, California			29
BERTANI PINOT GRIGIO, Italy	10	22	30
EMMOLO SAUVIGNON BLANC, California	10	22	30
RAIMAT ALBARINO, Spain			31
CAVE DE LUGNY CHARDONNAY, France	10		31
JAM CELLARS BUTTER CHARDONNAY, California	11		33
LIEVLAND CHENIN BLANC, South Africa			34
CASTELLO BANFI PINOT GRIGIO, Italy	13		37
WHITEHAVEN SAUVIGNON BLANC, New Zealand	13		37
ST. FRANCIS CHARDONNAY, Sonoma County			42
KING ESTATE PINOT GRIS, Oregon			44
JOLLY PETIT CHABLIS, Burgundy			45
FOURNIER SANCERRE LES BELLE SAUVIGNON BLANC, Loire Valley, France			49
MAISON BELLE COTES SANCERRE SAUVIGNON BLANC, Loire Valley, France			53

BUBBLES

	Glass	Carafe	Bottle
	500 ml		
WYCLIFF, California	8		29
NOBILISSIMA PROSECCO, Italy	11		35
G.H. MUMM CHAMPAGNE, France	13		56
PERRIER-JOUET CHAMPAGNE, France			75

PINK

VANDERPUMP ROSÉ, Provence	10	22	34
CHATEAU DE BERNE ROSÉ, Provence			39

RED

	Glass	Carafe	Bottle
	500 ml		
VISTA POINT MERLOT, California	7	18	24
FRENCH BLUE, Bordeaux	9	20	29
ELSA BIANCHI MALBEC, Mendoza			29
CONUNDRUM BLEND, California			29
OZV OLD VINE ZINFADEL, California			30
LAYER CAKE PINOT NOIR, California	9	22	31
HIGHLANDS 41 CABERNET, California	10		32
BE HUMAN MERLOT, Washington	10		32
JEAN LUC-CÔTES DU RHÔNE, France			33
PALI RIVIERA PINOT NOIR, Sonoma County	12		34
RAVEL & STITCH CABERNET, California	13		37
SMITH & HOOK RED BLEND, California			37
GLORIOSO TEMPRANILLO, Spain			38
CHÂTEAU MAGNOL, Bordeaux			39
CHÂTEAU DU BOUSQUET, Bordeaux			41
BELLE GLOS PINOT NOIR, California			42
MULDERBOSCH RED BLEND, South Africa			44
EMMOLO MERLOT, Napa Valley			45
GIRARD CABERNET, Napa Valley			49
LATOUR PINOT NOIR, Burgundy			57

AFTER DINNER... FEATURING LAVAZZA COFFEE'S

ESPRESSO	5
CAPPUCCINO	7
DOUBLE ESPRESSO	7
SANDEMAN PORT 10 YEAR, Portugal	14
HENNESSY VS COGNAC, France	12
D'USSE VSOP COGNAC, France	14

Ask your server or Bartender about our wide selection of Spirits & Liqueurs

DRAFT

COORS LITE • YUENGLING
GUINNESS • PERONI
SEASONAL ROTATING TAP

BEERS

BOTTLE

MILLER LITE • COORS LIGHT • BUD LIGHT • BUDWEISER • HEINEKEN
MICHELOB ULTRA • STELLA ARTOIS • SAM ADAMS • CORONA LIGHT
ALCATRAZ IPA • JAI ALAI IPA • VODOO RANGER IPA
ANCIENT CITY ORANGE AMBER ALE • ORMOND BREWERY BLONDE ALE
WHITE CLAW • NUTRL SELTZER • STELLA CIDRE