

NEXT DOOR

BEACH BISTRO

STARTERS

- SOUP DU JOUR 8**
Shaved Parmesan, dijon aioli crostini
- LOBSTER BISQUE 12**
Shaved Parmesan, dijon aioli crostini, sherry
- P.E.I. MUSSELS 17**
Traditional or Thai coconut
- SALMON TARTARE 15**
Fresh raw salmon, red onion, dill, capers, red peppers, crostini
- SRIRACHA CHICKEN QUESADILLA 15**
Carrot, celery, cilantro, Bleu cheese slaw

- JUMBO PEEL N' EAT SHRIMP (GF) 17**
Argentinian Reds, hot or cold, spicy or plain
- FILET MIGNON CARPACCIO 17**
Thinly sliced raw filet mignon, truffle oil, parmesan, capers, crostini
- ROASTED CHAMPAGNE OYSTERS 14**
3 oysters, cayenne garlic butter, parsley, bacon, peppers, breadcrumbs, charred lemon
- MARGHERITA FLATBREAD (VG) 15**
Mozzarella, tomato, pesto, balsamic drizzle
With Chicken 17

- TEMPURA COLOSSAL SHRIMP 19**
Chili ponzu, cilantro, sriracha mayo, charred lemon, pickled vegetables
- BEETROOT CARPACCIO (VG) 16**
Roasted Red Beets, oranges, goat cheese, lavender balsamic vinaigrette, frisée, pistachio
- CRISPY DUCK LETTUCE WRAPS 20**
Artisan lettuce, matchstick scallions, cucumber, ginger soy hoisin, pickled shallot, cilantro, radish

SALADS

- COBB SALAD (GF) 19**
Chicken breast, bacon, egg, tomato, crumbled Bleu cheese, avocado, romaine, house vinaigrette
- AHI TUNA SALAD NIÇOISE 20**
Seared Ahi Tuna, frisée leaves, egg, tomatoes, olives, green beans, sliced potatoes, house vinaigrette, Chili Ponzu

- CAESAR OR HOUSE SALAD 12**
With Chicken 17, Fresh catch or salmon MKT
Filet mignon or Colossal shrimp 25

- ATLANTIC SALMON (GF) 23**
Mixed greens, roasted butternut squash, red onion, house vinaigrette
- ROASTED BEET & GOAT CHEESE (VG) 18**
Panko crusted warm goat cheese with honey, frisée salad, roasted beets, red onion, candied pecans, house vinaigrette

SANDWICHES

- HALF POUND ANGUS BURGER 18**
Aged cheddar, thick cut bacon, caramelized onion, lettuce, tomato, bbq sauce, brioche bun, fries
- FRIED GREEN TOMATO BLT 16**
Cajun remoulade, romaine, bacon, avocado, Texas toast, fries
Vegetarian Option Available

- SHAVED FILET MIGNON 23**
Melted Mozzarella, caramelized onions, mushrooms, peppers, truffle oil, horseradish aioli, Texas toast, fries

- CROQUE MONSIEUR 15**
Gruyere and Parmesan cheese, shaved ham, béchamel sauce, dijon aioli, Texas toast, fries
- CHILLED LOBSTER BLT 36**
Fresh Maine lobster salad, buttered croissant, bacon, lettuce, tomato, key lime tartar, fries

FRITES

- STEAK & FRIES (GF) 37**
8 oz. Filet Mignon, truffle Parmesan fries, plated green salad
- FRENCH OMELETTE & FRIES (GF) 16**
Shaved ham, Gruyere cheese, fresh herbs, truffle Parmesan fries, plated green salad
Vegetarian Option Available

- FRESH LOBSTER & FRIES (GF) 50**
10 oz Maine lobster tail, truffle Parmesan fries, plated green salad
- FRESH CATCH & FRIES (GF) MKT**
Your choice of Today's Fresh Catch or Atlantic Salmon with truffle parmesan fries, plated green salad

- DUCK CONFIT & FRIES (GF) 31**
Slow cooked duck leg, truffle Parmesan fries, plated green salad, Grand Marnier sauce
- P.E.I. MUSSELS & FRIES 25**
Traditional or Thai coconut, truffle Parmesan fries, plated green salad

MAINS

- HALF ROAST CHICKEN 24**
Creamed potatoes, sausage & celery stuffing, buttered green beans, au jus
- BEEF BOURGUIGNON 31**
Slow cabernet braised beef, sliced mushrooms, pearl onions, carrots, creamed potato, roasted garlic aioli crostini.

- BONE IN PORK CHOP (GF) 30**
12 oz. Porterhouse pork chop, pureed parsnip, broccolini, apple and jalapeño chutney
- FRESH FETTUCCINE 22**
Garlic, lemon butter, white wine, fresh herbs.
With Chicken 25, Colossal shrimp, clams, mussels 27, Three Colossal shrimp 29
Vegetarian Option Available

- FRESH SPAGHETTI SQUASH (GF) 20**
White wine, Parmesan, garlic, butter, vegetables, herbs. With Chicken 25, Colossal shrimp 27
Vegetarian Option Available
- SEAFOOD POT PIE 32**
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 <i>Raw or Steamed</i>	16	26
MIDDLENECK CLAMS <i>Raw or Steamed</i>	11	16
SEASONAL STONE CRAB		MKT
SEAFOOD TOWER <i>Oysters, clams, shrimp, mussels</i>		51
LOBSTER TOWER <i>1/2 Maine lobster, oysters, clams, shrimp, mussels</i>		76

SIDES

- PETITE SALAD 5** **CREAMED POTATO 7**
SAUTÉED BROCCOLINI 7 **BUTTERED GREEN BEANS 7**
TRUFFLE PARMESAN FRIES 7 **PURÉED PARSNIP 7**
10 OZ. FRESH MAINE LOBSTER TAIL 40

DESSERTS

- CHOCOLATE MOUSSE (GF) 10**
Freshly whipped cream, berries, mint
- BOURBON RAISIN BREAD PUDDING 10**
Caramel sauce, vanilla ice cream
- CREME BRULEE (GF) 10**
Caramelized top, fresh berries, freshly whipped cream
- STICKY TOFFEE PUDDING 10**
Hot toffee sauce, vanilla ice cream
- FRESH FRUIT SORBET (GF) 10**
Two scoops of seasonal sorbet and fresh fruit

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 14
Absolut Pears, St. Germain elderflower liqueur, pear, pineapple juice, champagne, lemon, sugar rim

PARIS TONIGHT 13
Jefferson's Small batch bourbon, Calvados apple brandy, sweet vermouth, orange bitters, cinnamon sugared rim

ESPRESSO MARTINI 13
Absolut Vanilia, Kahlua, espresso

TROPICAL COSMO 14
New Amsterdam Pineapple, Bacardi Tropical, lime, Chinola passion fruit liqueur, Angustora bitters

CUCUMBER JALAPEÑO MARGARITA 15
Tanteo Jalapeño, Cointreau, lime, cucumber

THE FRENCH CONNECTION 14
Green Chartreuse herb liqueur, Midori, Falerum Caribbean liqueur, G.H. Mumm Champagne, pineapple, lime

RENDEZ-VOUS 15
Citadelle French Gin, St. Germain elderflower liqueur, Aperol, lemon, agave, champagne

CARIBBEAN MULE 14
Sailor Jerry, lime, pineapple, Luxardo cherry liqueur, Malibu floater, ginger beer

LAVENDER MARTINI 13
Empress 1908 Indigo Gin, St. Germain elderflower liqueur, Cointreau, lavender simple, lemon juice

APEROL SPRITZ 13
Aperol, peach, Prosecco, Club soda

MAI TAI 14
Santa Teresa Aged Rum, lime juice, Orgeat, Orange Curacao, Pusser's floater

WINE

WHITE	Glass Carafe Bottle 500 ml			RED	Glass Carafe Bottle 500 ml		
SYCAMORE LANE CHARDONNAY, California	8	19	29	SYCAMORE LANE MERLOT, California	8	19	29
VILLA POZZI MOSCATO, Italy	9		34	GSM RED BLEND, Australia	10		33
BERTANI PINOT GRIGIO, Italy	10	22	35	THE SHOW MALBEC, Argentina			35
CONUNDRUM BLEND, California			37	ANGELS INK PINOT NOIR, Monterey County	10	25	36
PIESPORTER RIESLING, Germany	10		37	CONUNDRUM RED BLEND, California			38
EMMOLO SAUVIGNON BLANC, California	11	24	38	HIGHLANDS 41 CABERNET, California	11		38
RAIMAT ALBARINO, Spain			38	ACROBAT PINOT NOIR, Oregon	13		40
JAM CELLARS BUTTER CHARDONNAY, California	12		40	GLORIOSO TEMPRANILLO, Spain			44
CASTELLO BANFI PINOT GRIGIO, Italy	13		41	SMITH & HOOK RED BLEND, California			45
WHITEHAVEN SAUVIGNON BLANC, New Zealand	14		45	RAVEL & STITCH CABERNET, California	14		48
ST. FRANCIS CHARDONNAY, Sonoma County			48	CHATEAU DE MAGNOL, Bordeaux			49
LOUIS JADOT PETIT CHABLIS, Burgundy			50	BELLE GLOS PINOT NOIR, California	16		49
SANTA MARGHERITA PINOT GRIGIO, Italy			52	EMMOLO MERLOT, Napa Valley			53
FOURNIER POUILLY-FUMÉ SAUVIGNON BLANC, Loire Valley, France			58	CAYMUS WALKING FOOL RED BLEND, California	17		58
DUCKHORN CHARDONNAY, Napa Valley			68	QUILT CABERNET, Napa Valley			60
COMTE DE LA CHEVALIERE SANCERRE, Loire Valley, France			70	RUFFINO CHIANTI GRAN SELEZIONE, Italy			64
				PRISONER RED BLEND, California			69
				CHATEAU DE SALES, Pommerol, Bordeaux			78
				DUCKHORN CABERNET, Napa Valley			83
				CAYMUS CABERNET, Napa Valley			125
BUBBLES	Glass Carafe Bottle 500 ml			AFTER DINNER... FEATURING LAVAZZA COFFEE'S			
WYCLIFF, California	9		31	ESPRESSO	5		
BISOL PROSECCO, Italy	13		40	CAPPUCCINO	7		
G.H. MUMM CHAMPAGNE, France	15		61	DOUBLE ESPRESSO	7		
PERRIER-JOUET CHAMPAGNE, France			80	SANDEMAN PORT 10 YEAR, Portugal	14		
PINK				HENNESSY VS COGNAC, France	12		
CHÂTEAU DE BERNE ROSÉ, Provence			39	D'USSE VSOP COGNAC, France	14		
WHISPERING ANGEL, Provence	13	32	45				

DRAFT

ALCATRAZ DOUBLE IPA

YUENGLING

GUINNESS • PERONI

SEASONAL ROTATING TAP

BEERS

BOTTLE

MILLER LITE • COORS LIGHT • BUD LIGHT • BUDWEISER • HEINEKEN

MICHELOB ULTRA • STELLA ARTOIS • SAM ADAMS

CORONA LIGHT • ALLAGASH WHITE • JAI ALAI IPA • VODOO RANGER IPA

FAT TIRE ALE • THE FLORIDIAN WHEAT FUNKY BUDDHA

WHITE CLAW • NUTRL SELTZER • STELLA CIDRE

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