



## APPETIZERS

**Ceviche** - Baby Shrimp and Crab Meat Cooked in a Blend of Citrus Juices, Mixed with Fresh Pico de Gallo, Served with Crispy Flour Tortilla Wedges \$10.99

**Stuffed Portabella** - A large Portabella Cap Stuffed with Shrimp, Crab Meat and Pepper Jack Cheese, Baked, Topped with Diced Tomatoes and Drizzled with Basil Infused Olive Oil \$11.25

**Seared Tuna** - ♥ Seasoned, Pan-Seared Rare, Yellow Fin Tuna Served Chilled with Seaweed Salad, Wasabi, Pickled Ginger and Soy Sauce \$12.50

**Coconut Shrimp** - Sweet, Crunchy and Delicious Shrimp Served with Tropical Fruit Dipping Sauce \$9.99

**Beachhouse Wings** - One Pound of Fresh Chicken Wings, Served Fiery Hot or BBQ \$10.99

**Spinach Artichoke Dip** - A Creamy Blend of Cheeses, Loaded with Fresh Spinach and Artichoke Hearts, Baked in a Bread Bowl, Topped with Cheddar Cheese, Diced Tomatoes and Scallions \$10.99

**Calamari** - Tender Bite Sized Squid Dusted and Lightly Fried, Served with Marinara Sauce \$11.99

**Conch Fritters** - Ground Conch Meat Mixed with Finely Diced veggies and Breadcrumbs, Served with Cocktail Sauce \$8.99

**Peel & Eat Shrimp** - **Gluten Free** - Half Pound of Tender, Pink Shrimp Served Icy Cold with Cocktail Sauce \$14.50

**Smoked Fish Dip** - Dive into this Delicious Smoked Fish Dip, Garnished with Capers, Onions, Pico de Gallo and Served with Crackers \$9.50

## CHEF'S SELECTION

**Maple Glazed Salmon** - **Gluten Free** - Grilled Filet of Salmon Maple Glazed and served on a Bed of Sautéed Spinach, with Goat Cheese and Sundried Tomatoes, Bathed in Lemon Butter Market Price

**Red Fish Creole** - Iron Skillet Blackened Red Fish served over Savory Creole Sauce and our House Rice Market Price

**Seafood Au Gratin** - Shrimp, Sea Scallops, Crab and Fish Blended with Our Rich Lobster Cream and Cheddar Cheese Sauce, Baked to a Golden Brown \$20.25

All Chef's Selections Served with Warm BREAD, VEGETABLE and Your Choice of

*Where the Fish Hits the Fire!*

## BY SEA

**Maryland Crab Cake Dinner** - Two Hand Formed Cakes Loaded with Chunks of Crab, Lightly Seasoned and Served with a Creole Mustard Sauce \$25.99

**Coconut Crusted Flounder** - Filet of Flounder Rolled in Flakes of Sweetened Coconut and Japanese Bread Crumbs, Flash Fried and Finished with a Dark Rum, Pineapple and Papaya Glaze \$21.25

**Stuffed Tilapia** - Golden Tilapia Filet Stuffed with Shrimp, Tomatoes and Pepper Jack Cheese Baked and Finished with a Lemon Beurre Blanc \$19.50

**Fried Fish Platter** - A Delicate Fresh Fish Filet, Quick Fried to a Golden Brown, Served with French Fries, Cole Slaw and Tartar Sauce \$15.99

**Shrimp or Scallops** - Choose Either Gulf Shrimp or Sweet Sea Scallops Fried to a Golden Brown, Served with Cole Slaw and Cocktail Sauce \$20.50

**Sesame Seared Tuna** - ♥ Fresh Yellow Fin Tuna Encrusted with Sesame Seeds, Seared Medium Rare, Accompanied with Wasabi, Pickled Ginger and Soy Sauce Market Price

**Coconut Shrimp** - Gulf Shrimp Rolled in Coconut and Japanese Breading, Lightly Fried and Served with a Tropical Dipping Sauce and Cole Slaw \$18.99

**Stuffed Flounder** - Delicate Flounder Filet Wrapped Around a Stuffing of Shrimp, Crab and Seasoned Breadcrumbs, Baked and Finished with a Rich Brandied Lobster Sauce \$21.99

**Seafood Medley** - For the Seafood Lover with a Big Appetite - A Maryland Crab Cake Surrounded by Fried Shrimp, Fish Filet and Sea Scallops \$26.99

All of the Above Served with Warm BREAD, VEGETABLE AND Your Choice of BAKED POTATO, YELLOW RICE, GARLIC MASHED POTATOES or FRENCH FRIES

**Seafood Gumbo** - A Fresh Medley of Shrimp, Fish, Scallops, Crawfish and Andouille Sausage Simmered in a Classic Cajun Stew, Served over Yellow Rice \$18.99

**Scampi Anna Maria** - Sautéed Shrimp in a Blend of Diced Tomatoes, Fresh Basil, White Wine and Garlic Butter, Served over Pasta. A Local Favorite \$21.99

To Any of the Entrees  
Add Our HOUSE SALAD for \$9.99  
or SIDE CAESAR for \$1.99

**Consuming Raw or Undercooked Meats or Seafood May Increase the Risk of Food Borne Illness**

♥ — Signifies one of our Healthy Choice Options

## SUNCOAST SALADS

**Coconut Shrimp Salad** - Mixed Field Greens, Cashews, Mango and Tomatoes, Topped with Coconut Crusted Shrimp, Served with Our Own Tropical Fruit Vinaigrette \$13.99

**Crab Pasta** - Chunks of Crab, White Fish and Seashell Pasta Tossed in an Herb Mayonnaise along with Finely Diced Veggies and Served with Fresh Fruit \$11.50

**Chilled Shrimp Salad** - ♥ **Gluten Free** - Seasoned, Char-grilled Gulf Shrimp, Glazed and Tossed with Mixed Greens, Diced Mango, Cashews, Tomatoes and Our Tropical Fruit Vinaigrette Dressing \$16.99

**Mediterranean Cruise** - Hummus and Tabouli over Fresh Mixed Greens with Feta Cheese, Pepperoncinis, Purple Onion, Tomatoes and Greek Olives, Served with Toasted Pita Wedges and Our Beachhouse Italian Herb Dressing \$14.99

**Caesar Salad** - Crisp Romaine Lettuce Tossed with Grated Romano and Shredded Parmesan Cheese, Garlic Herbed Croutons and Our savory Caesar Dressing \$8.99

Add Chicken \$4.99

Add Tuna or Salmon \$7.99

**Sunset Salad** - ♥ Grilled or Blackened Chicken Breast atop Fresh Greens with Diced with Tomatoes, Cooked Egg Wedges, and Walnuts, Served Honey Mustard Dressing \$14.99

## SOUPS

**New England Clam Chowder**  
**Black Bean**

CUP \$3.99

BOWL \$5.99

**Garlic Bread**

with a Cup of Marinara Dipping Sauce \$4.99

## DESSERTS

**Beach Castle** - A Beachhouse Original - a Goopy Chocolate Brownie with a Giant Scoop of Vanilla Ice Cream, Covered in Chocolate Sauce and a Cascade of Whipped Cream. Yum! \$5.99

**Key Lime Pie** - You Gotta Crack 106 Eggs and Zest a Whole Lotta Limes to Make a Key Lime Pie this Authentic \$4.50

**Chocolate Wave** - A Deep, Dark, Rich, Multi-Layered, Fudgy, Chocolate Cake \$4.99

**Cheesecake** - Classic New York Style \$4.99

**Peanut Butter Pie** - Peanut Butter and Chocolate Blended in a Chocolate Crumb Crust \$4.99

**An 18% Gratuity will be added to Parties of Six or More**

## BY LAND

**Top Sirloin** - **Gluten Free** - A Tender 10 oz Center Cut Sirloin, Seasoned, Char-Grilled and Topped with Garlic Butter \$19.99

**New York Strip** - **Gluten Free** - 14 oz Hand Cut Choice Beef Topped with Garlic Butter, Seasoned and Char-Grilled \$26.99

**Filet Mignon** - **Gluten Free** - A 9 oz Cut of Choice Tenderloin Char-Grilled as You Like It and Brushed with Garlic Butter \$27.99

Top Any Steak with

SCAMPI STYLE SHRIMP \$5.99

**Chicken Tropicale** - ♥ A Tender Breast of Chicken Marinated in Fruit Juices and Seasonings, Char-Grilled and Topped with Tropical Fruit Salsa \$15.99

ALL of the Above Served with WARM BREAD, VEGETABLE and Your Choice of BAKED POTATO, YELLOW RICE, GARLIC MASHED POTATOES or FRIES

**Chicken Alfredo** - Fresh Chicken Breast Grilled and Served over Pasta in a Creamy Rich Alfredo Sauce. \$17.99

Substitute GRILLED SHRIMP Add \$5.99

Add Our HOUSE SALAD for \$.99  
or SIDE CAESAR for \$1.99



## SANDWICHES

**Beach Burger** - A Half Pound of Ground Beef Cooked Just the Way You Like It \$10.99

Top Your Burger with Your Favorites for \$.49 Each American, Swiss, Cheddar, Pepper Jack or Provolone Cheese, Mushrooms, Sautéed Onions or Hot Peppers

Add Bacon for \$.75

**Beachhouse Chicken** - A Tender Marinated Breast of Chicken Char-Grilled and Topped with Provolone Cheese, Served on a Whole Wheat Bun \$9.99

**Black Jack Mahi** - Mahi-Mahi Blackened and Topped with Melted Pepper Jack Cheese Market Price

**Soft Shell Crab** - A Whole Soft Shell Crab Fried Crispy. We Serve this Island Delicacy with a Smokey Chipotle Mayonnaise \$14.99

**Grouper Sandwich** - ♥ Fresh Gulf Grouper Served Blackened, Char-Grilled or Fried Market Price and Subject to Availability

**Crispy Fish Sandwich** - A Tender, Flaky Filet of White Fish Served Breaded and Fried \$12.50

All Sandwiches are Served with Lettuce, Tomato, Red Onion and a Pickle, with Choice of FRIES or RICE Substitute FRESH FRUIT for an Additional \$1.00