

STARTERS

<b>SHRIMP-AVOCADO TOAST</b> Grilled Carolina Shrimp, Smashed Avocado, Watermelon Radish	13	<b>TUNA TARTARE*</b> Ahi Tuna, Soy, Pickled Ginger, Seaweed, Wasabi Cream, Spring Roll Crisp	16
<b>BURRATA</b> Heirloom Tomato, Avocado Crema, Basil, Black Garlic Molasses	13	<b>CEVICHE "A LA BARBADOS"*</b> Fresh Catch, Cucumber, Lime, Parsley, Onion, Tomato, Plantain Chips	12
<b>COCONUT CURRY SHRIMP</b> Red Curry-Coconut Broth, Jasmine Rice, Cilantro	14	<b>DOUBLE DIPPING</b> Black Bean Hummus, Butter Bean Dip, Toasted Pita Chips	9
<b>CRISPY CALAMARI</b> Harissa Aioli, Caramelized Lemon	13	<b>TRUFFLE FRIES</b> White Truffle Oil, Parmesan Cheese	7
<b>CHILLED GRILLED VEGETABLES</b> Grilled Seasonal Vegetables, Herbed Goat Cheese, Black Bean Hummus, Butter Bean Spread, Grilled Pita	16	<b>GUAC &amp; SALSA</b> Tortilla Chips	9

SOUPS & SALADS

<b>TOMATO GAZPACHO</b> Cucumber, Onion, Bell Pepper, Jicama, Basil, Sherry Vinegar	8	<b>CLAM CHOWDER</b> Chopped Clams, Potatoes, Onions, Bacon, Cream Sherry	8
<b>AHI TUNA*</b> Soba Noodle, Jicama, Watermelon, Cilantro-Lime Vinaigrette	18	<b>EXOTIC SALAD</b> Lobster, Shrimp, Romaine, Tomatoes, Avocado, Green Goddess	19
<b>GRILLED SALMON*</b> Artisan Lettuce, Avocado, Roasted Tomatoes, Lemon-Basil Vinaigrette	16	<b>GRILLED FLANK STEAK*</b> Baby Spinach, Roasted Corn, Tomatoes, Egg, Queso Fresco, Chimichurri Vinaigrette	16
<b>CHICKEN CAESAR</b> Romaine, Crouton, Bacon, Asiago, Caesar Dressing	14		

EXECUTIVE CHEF: **Glen Benskin** | SOUS CHEF: **Victoria Summers**

\* Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity will be added to parties of 8 or more

PASTAS & RICE

<b>SHRIMP PESTO</b> Carolina Shrimp, Arugula Pesto, Sundried Tomatoes, Penne	22	<b>SCALLOP RISOTTO</b> Creamy Arborio Rice, Asiago, Sweet Corn, Fine Herbs	26
<b>LINGUINE WITH CLAMS</b> Littleneck Clams, White Wine, Calabrian Chili	22	<b>AHI RICE BOWL*</b> Seared Ahi Tuna, Jasmine Rice, Radishes, Sprouts, Farm Egg, Ponzu Sauce	21


FROM THE GRILL

<b>LAND</b>	<b>NY STRIP*</b>	28	Served with: Whipped Yukon Gold Potatoes, Grilled Asparagus, Charred Tomatoes <i>Choice of Chimichurri or Demi Glace</i>
	<b>FILET MIGNON*</b>	33	
	<b>HALF CHICKEN</b>	19	
	<b>SURF &amp; TURF*</b> Filet Mignon & Scallops	35	
<b>SEA</b>	<b>MAHI</b>	25	Served with: Steamed Jasmine Rice, Grilled Zucchini, Roasted Bell Peppers <i>Choice of Salsa Verde or Creole Sauce</i>
	<b>SWORDFISH</b>	28	
	<b>SALMON</b>	23	
	<b>LOBSTER TAIL</b>	33	
<b>SKEWERS</b>	<b>BEEF TENDERLOIN*</b>	19	Served with: Mixed Green Salad <i>Choice of Salsa Verde, Creole Sauce, Chimichurri, or Demi Glace</i>
	<b>SWORDFISH</b>	19	
	<b>SHRIMP</b>	15	
	<b>CHICKEN</b>	13	

SANDWICHES

Served with choice of Fries, Slaw or Fruit

<b>BLACKENED FISH SANDWICH</b> Catch of the Day, Golden Sriracha-Preserved Lemon Mayo, LTO, Herb Focaccia	13	<b>LOBSTER &amp; SHRIMP ROLL</b> Lobster, Shrimp, Celery, Tarragon, Mayo, Lemon Juice, New England Roll	16
<b>BLACKENED MAHI TACOS</b> Napa Cabbage, Pico de Gallo, Jalapeño Aioli	12	<b>BAXTER'S ROAD CHICKEN SANDWICH</b> Crispy Chicken Sofrito, Honey-Garlic Aioli, Brioche	13
<b>GRILLED BLACK ANGUS BURGER*</b> Cheddar, Applewood Smoked Bacon, LTO, Pickle, Brioche Bun	13		

 WINE BY THE GLASS


WHITE	RED	SPARKLING
<b>Dr. Loosen "L" Riesling</b> 8	<b>Etude Pinot Noir "Lyric"</b> 10	<b>Costaros Prosecco</b> 9
<b>Ken Forrester Chenin Blanc</b> 8	<b>Benton Lane Pinot Noir</b> 12	<b>Costaros Prosecco Rosé</b> 9
<b>Impero Pinot Grigio</b> 8	<b>Artezin Zinfandel</b> 10	<b>Villa Balestra Moscato Rosé</b> 9
<b>Haymaker Sauvignon Blanc</b> 9	<b>Kaiken Malbec</b> 8	ROSE
<b>Cambria Chardonnay</b> 10	<b>Silver Palm Cab</b> 11	<b>Seaglass, Central Coast</b> 9
<b>Benziger Chardonnay</b> 9	<b>Hidden Crush Cab</b> 9	<i>See additional menu for wines by the bottle</i>

 SIGNATURE COCKTAILS

<b>Ocean Side Cooler</b> Nippitaty Gin, Chateau Aloe Liqueur, Cardamom Bitters, Club Soda 10	<b>Green Thumb</b> Ketel One Cucumber-Mint Botanical, Green Chile Vodka, Genepey, Soda Water 10	<b>Charleston Tea</b> Firefly Sweet Tea Vodka, Water, Lemonade 9
<b>Le Cocó</b> Myer's Platinum Rum, Triple Sec, Coconut Water 10	<b>Peach Spritz</b> Ketel One Peach-Orange Blossom Botanical, Aperol, Moscato Rosé 10	<b>Passion Fruit Mimosa</b> Sparkling Wine, Chinola Passion Fruit Liqueur 9
<b>Botanical Breeze</b> Ketel One Grapefruit-Rose Botanical, Hibiscus Tea, Grapefruit Juice 10	<b>Mai Tai</b> Myer's Platinum Rum, Triple Sec, Orgeat, Velvet Falernum, Myer's Dark 10	
<b>Kentucky Buck</b> Bulleit Rye Whiskey, Cinnamon Bitters, Ginger Beer 10	<b>Watermelon Sour</b> Denizen Merchants Rum, Cardamom Bitters, Watermelon Purée, Basil 10	

 FROZEN COCKTAILS

<b>Frosé</b> Rosé Wine, Strawberry Purée 9	<b>Bushwacker</b> Captain Morgan Rum, Coconut Rum, Crème De Cacao, Cappuccino Mix 10	<b>Nutty Monkey</b> Captain Morgan Pineapple Rum, Amaretto, Banana Mix 10
<b>Folly Vice</b> Naked Turtle Rum, Piña Colada & Strawberry Mix 10	<b>Ocean Potion</b> Captain Morgan Pineapple Rum, Piña Colada & Mango Mix 10	<b>Atlantic Breeze</b> Captain Morgan Pineapple Rum, Strawberry & Mango Mix 10
<b>Blu Rita</b> Tequila, Grand Marnier, Blue Curaçao, Margarita Mix 10	<b>Dirty Colada</b> Captain Morgan Rum, Piña Colada Mix 10	<b>Salted Watermelon Smash</b> Smirnoff Watermelon Vodka, Salted Watermelon Mix, Lime Juice 10

 BEER

DOMESTIC	IMPORTED	DRAFT	CIDER	CRAFT
<b>Bud</b>	<b>Heineken</b>	<b>Bud Light</b>	<b>Bold Rock</b>	<b>Seasonal &amp; Local Selections</b>
<b>Bud Light</b>	<b>Modelo</b>	<b>Pacifico</b>	<b>Ships Wheel</b>	
<b>Michelob Ultra</b>	<b>Corona</b>	<b>Shocktop</b>	6	7
<b>Coors Light</b>	<b>Corona Light</b>	5		
<b>Miller Lite</b>				
5	6			

**BLU**  
**BEACH**  
**BAR & GRILL**