

STARTERS

SHRIMP-AVOCADO TOAST

Grilled Carolina Shrimp, Smashed Avocado, Watermelon Radish 13

BURRATA

Heirloom Tomato, Avocado Crema, Basil, Black Garlic Molasses 13

COCONUT CURRY SHRIMP

Red Curry-Coconut Broth, Jasmine Rice, Cilantro 14

CRISPY CALAMARI

Harissa Aioli, Caramelized Lemon 13

CHILLED GRILLED VEGETABLES

Grilled Seasonal Vegetables, Herbed Goat Cheese, Black Bean Hummus, Butter Bean Spread, Grilled Pita 16

TUNA TARTARE*

Ahi Tuna, Soy, Pickled Ginger, Seaweed, Wasabi Cream, Spring Roll Crisp 16

CEVICHE "A LA BARBADOS"*

Fresh Catch, Cucumber, Lime, Parsley, Onion, Tomato, Plantain Chips 12

DOUBLE DIPPING

Black Bean Hummus, Butter Bean Dip, Toasted Pita Chips 9

TRUFFLE FRIES

White Truffle Oil, Parmesan Cheese 7

GUAC & SALSA

Tortilla Chips 9

SOUPS & SALADS

TOMATO GAZPACHO

Cucumber, Onion, Bell Pepper, Jicama, Basil, Sherry Vinegar 8

AHI TUNA*

Soba Noodle, Jicama, Watermelon, Cilantro-Lime Vinaigrette 18

GRILLED SALMON*

Artisan Lettuce, Avocado, Roasted Tomatoes, Lemon-Basil Vinaigrette 16

CHICKEN CAESAR

Romaine, Crouton, Bacon, Asiago, Caesar Dressing 14

CLAM CHOWDER

Chopped Clams, Potatoes, Onions, Bacon, Cream Sherry 8

EXOTIC SALAD

Lobster, Shrimp, Romaine, Tomatoes, Avocado, Green Goddess 19

GRILLED FLANK STEAK*

Baby Spinach, Roasted Corn, Tomatoes, Egg, Queso Fresco, Chimichurri Vinaigrette 16

PASTAS & RICE

SHRIMP PESTO

Carolina Shrimp, Arugula Pesto, Sundried Tomatoes, Penne 22

LINGUINE WITH CLAMS

Littleneck Clams, White Wine, Calabrian Chili 22

SCALLOP RISOTTO

Creamy Arborio Rice, Asiago, Sweet Corn, Fine Herbs 26

AHI RICE BOWL*

Seared Ahi Tuna, Jasmine Rice, Radishes, Sprouts, Farm Egg, Ponzu Sauce 21

FROM THE GRILL

LAND

NY STRIP*	28	Served with: Whipped Yukon Gold Potatoes, Grilled Asparagus, Charred Tomatoes <i>Choice of Chimichurri or Demi Glace</i>
FILET MIGNON*	33	
HALF CHICKEN	19	
SURF & TURF*	35	Filet Mignon & Scallops

SEA

MAHI	25	Served with: Steamed Jasmine Rice, Grilled Zucchini, Roasted Bell Peppers
SWORDFISH	28	
SALMON	23	<i>Choice of Salsa Verde or Creole Sauce</i>
LOBSTER TAIL	33	

SKEWERS

BEEF TENDERLOIN*	19	Served with: Mixed Green Salad <i>Choice of Salsa Verde, Creole Sauce, Chimichurri, or Demi Glace</i>
SWORDFISH	19	
SHRIMP	15	
CHICKEN	13	

SANDWICHES

Served with choice of Fries, Slaw or Fruit

BLACKENED FISH SANDWICH

Catch of the Day, Golden Sriracha-Preserved Lemon Mayo, LTO, Herb Focaccia 13

BLACKENED MAHI TACOS

Napa Cabbage, Pico de Gallo, Jalapeño Aioli 12

GRILLED BLACK ANGUS BURGER*

Cheddar, Applewood Smoked Bacon, LTO, Pickle, Brioche Bun 13

LOBSTER & SHRIMP ROLL

Lobster, Shrimp, Celery, Tarragon, Mayo, Lemon Juice, New England Roll 16

BAXTER'S ROAD CHICKEN SANDWICH

Crispy Chicken Sofrito, Honey-Garlic Aioli, Brioche 13

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

WINE BY THE GLASS

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

SIGNATURE COCKTAILS

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

FROZEN COCKTAILS

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

BEER

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

BLU
BEACH
BAR & GRILL