



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 \$9.99

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 \$9.99

Seared Tuna - Seasoned, Pan-Seared, Rare Yellow Fin Tuna Served Chilled with Seaweed Salad, Wasabi, Pickled Ginger, and Soy Sauce \$10.99

Coconut Shrimp - Sweet, Crunchy and Delicious Shrimp Served with Tropical Fruit Dipping Sauce \$8.99

Beachhouse Wings - One Pound of Fresh Chicken Wings, Served Fiery Hot or BBQ \$8.99

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 \$9.99

Calamari - Tender Bite Sized Squid Dusted and Lightly Fried, Served with Marinara Sauce \$9.99

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

Peel & Eat Shrimp - Half Pound of Tender, Pink Shrimp Served Icy Cold with Cocktail Sauce \$9.99

Crab & Artichoke Dip - A Creamy Blend of Blue Crab Meat and Artichoke Hearts, Presented in a Bread Bowl Topped with Seasoned Bread Crumbs and Scallions \$11.99

CHEF'S SELECTION

Twin Tail Dinner - Two 5oz Warm Water Lobster Tails Char-Grilled and Generously Basted with Garlic Butter Market Price

King Crab Legs - One Full Pound of Legs from the King of the Sea Served with Lots of Drawn Butter Market Price

Seafood Au Gratin - Shrimp, Sea Scallops, Crab and Fish Blended with a Rich Lobster Cream and Cheddar Cheese Sauce, Baked to a Golden Brown \$18.99

All Chef's Selections Served with Our HOUSE SALAD or Side CAESAR SALAD and BREAD with Your Choice of BAKED POTATO, YELLOW RICE, GARLIC MASHED POTATOES or FRIES

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 \$22.99

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 \$19.99

Stuffed Tilapia - Golden Tilapia Filet Stuffed with Shrimp, Tomatoes and Pepper Jack Cheese Baked and Finished with a Lemon Beurre Blanc \$17.99

Fried Fish Platter - Deliciously Flaky Fish Filets, Quick Fried and Golden Brown, Served with French Fries, Cole Slaw and Tartar Sauce \$14.99

Shrimp or Scallops - Choose Either Tender Gulf Shrimp or Sweet Sea Scallops Fried to a Golden Brown, Served with Cocktail Sauce \$18.99

Sesame Seared Tuna - Fresh Yellow Fin Tuna Encrusted with Sesame Seeds, Seared Medium Rare, Served with Wasabi, Pickled Ginger and Soy Sauce \$21.99

Coconut Shrimp - Tender Gulf Shrimp Rolled in Coconut and Japanese Breading, Lightly Fried and Served with a Tropical Dipping Sauce \$17.99

Stuffed Flounder - Delicate Flounder Filet Wrapped Around a Stuffing of Shrimp, Crab and Seasoned Breadcrumbs, Baked and Finished with a Rich Brandied Lobster Sauce \$20.99

Seafood Medley - For the Seafood Lover with a Big Appetite - A Maryland Crab Cake Surrounded by Fried Shrimp, Fish Filet and Sea Scallops \$23.99

All of the Above Served with 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 \$15.99

Scampi Anna Maria - Sautéed Shrimp in a Blend of Diced Tomatoes, Fresh Basil, White Wine and Garlic Butter Served over Pasta. A Local Favorite \$20.99

ALL Entrees Served with Our HOUSE SALAD or Side CAESAR SALAD and WARM BREAD

Add Garlic Bread to Any Meal for \$2.99

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

SUNCOAST SALADS

Coconut Shrimp Salad - Mixed Field Greens, Cashews, Mango and Tomatoes, Topped with Coconut Crusted Shrimp, Served with Our Own Tropical Fruit Vinaigrette \$12.99

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 \$10.99

Chilled Seafood Salad - Pan Seared Gulf Shrimp and Sea Scallops Tossed with Mixed Greens, Diced Mango, Cashews, Tomatoes and Our Tropical Fruit Vinaigrette Dressing \$14.99

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 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 Tomatoes, Cooked Egg Wedges, Alfalfa Sprouts and Walnuts, Served with Honey Mustard Dressing \$13.99

Basket of Garlic Bread \$2.99

SOUPS

New England Clam Chowder
Black Bean

CUP \$3.99

BOWL \$5.99



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

BY LAND

Top Sirloin - A Tender 10 oz Center Cut Sirloin Seasoned, Char-Grilled and Topped with Garlic Butter \$18.99

New York Strip - 14 oz Hand Cut Choice Beef Topped with Garlic Butter, Seasoned and Char-Grilled \$23.99

Filet Mignon - A 9 oz Cut of Choice Tenderloin Char-Grilled as You Like It and Brushed with Garlic Butter \$24.99

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 Our HOUSE SALAD or Side CAESAR SALAD and WARM BREAD with 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. Served with Our House Salad or Small Caesar and Warm Bread \$15.99

Substitute GRILLED SHRIMP Add \$4.99

DELICIOUS ADDITIONS to Any ENTRÉE

5 OZ ROCK LOBSTER TAIL or
A HALF POUND of SUCULENT KING
CRAB LEGS \$11.99

SANDWICHES

Beach Burger - A Half Pound of Ground Beef Cooked Just the Way You Like It \$8.99

Buffalo Burger - A Half Pound of 97% Fat Free Buffalo Meat, Grilled Your Way \$9.99

Top Either Burger with Your Favorites for \$.49 Each
American, Swiss, Cheddar, Pepper Jack or Provolone
Cheese, Mushrooms, Sautéed Onions or Hot Peppers
Bacon Add \$.75

Beachhouse Chicken - Tender Marinated Breast of Chicken Char-Grilled and Topped with Provolone Cheese, Served on a Whole Wheat Bun \$8.99

Black Jack Mahi - Mahi-Mahi Blackened and Topped with Melted Pepper Jack Cheese \$11.99

Soft Shell Crab - A Whole Soft Shell Crab Fried Crispy. We Serve this Island Delicacy with a Smokey Chipotle Mayonnaise \$12.99

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

Crispy Flounder Sandwich - A Tender, Flaky White Fish Served Breaded and Fried \$10.99

All Sandwiches are Served with Your
Choice of FRENCH FRIES or RICE
FRESH FRUIT is Available for an Additional \$1.00

15% Gratuity will be added to Parties of Six or More