

Small Plates

Caramelized Sea Scallops 16

Seared scallops, butternut puree, crispy applewood bacon, pickled Korean radish, sriracha pearls

Steamed Clams 14

One dozen middleneck clams with brown butter

Seafood Sampler 15

Bacon wrapped scallops, clams casino, crab stuffed mushrooms

Clams Casino 14

Baked clams stuffed with diced peppers, onions, bacon, & parmesan cheese

Island Coconut Shrimp 14

Hand breaded, Malibu crusted, orange marmalade

Blistered Brussels 14

Chipotle seasoned, flash fried, bacon lardon, peppadew, parmesan cheese

Lobster Fondue 18

Succulent South African cold water lobster tail, smoked gouda cheese, caramelized onion, grilled batard

Flash Fried Calamari 14

Blistered peppadews, pomodoro & scallion aioli

Crab Eggrolls 16

Lump crab, honey-soy cream cheese, Arugula, red onion, sweet chili dipping sauce

Raw Oysters

(Three) 9 (Six) 16

Jumbo Shrimp Cocktail

(Four) 12

Prosciutto Mozzarella 14

Fresh mozzarella wrapped in thin sliced prosciutto and pan seared, pomodoro sauce

Soups

Beck's Famous Seafood Bisque

Cup 8 Bowl 10

Crock of French Onion 9

Served bubbling hot with melted cheeses & crostini

Soup du Jour

Cup 6 Bowl 8

Salads

(Add Grilled Chicken 10 / Shrimp 12 / Salmon 20 / Sesame Seared Ahi Tuna 20)

Roasted Beet & Butternut Squash Salad 16

Mixed greens, beets, butternut squash, dried cranberry, goat cheese, pickled red onion, sugared walnuts, fig balsamic

House 7 Large 10

Mixed greens, carrots, cucumber, cherry tomatoes

Caesar 8 Large 12

Romaine, croutons, shredded asiago
(anchovies +2)

~ House Made Dressings ~

Fig Balsamic Vinaigrette / Bleu Cheese / Buttermilk Ranch / Orange Ginger Vinaigrette / Creamy Caesar

Sandwiches

(French fries & cole slaw)

Beck's Double Smokehouse Burger 20

Two 4oz burgers, cheddar cheese, bacon, caramelized onions, lettuce, tomato, house pickle, toasted brioche bun
(Add Tomato-Bacon Jam +3)

Fried Crab Cake 24

Beck's award winning crab cake, lettuce, tomato, pickled red onion, brioche bun, tartar sauce

Complimentary first bread basket, additional available upon request charged a la carte.

*All menu items are cooked to order. Consuming raw or undercooked meats or shellfish may increase your risk of food borne illness.

Allergy Warning: Menu items may contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information.

Chef Signature Plates

Shared entrée charge +4

Add a House Salad or Soup du Jour for +4

(Add Sautéed Chicken 10 / Shrimp 12 / Scallops 20 / Jumbo Lump Crab 20)

Cajun Seafood Stew 46

Shrimp, scallops, clams and mussels in a buttery Cajun style broth, bell pepper, onion and cherry tomato, grilled batard
Add 4.5 oz. Lobster Tail +24

Crab Mac & Cheese 46

Jumbo lump crab meat, ricotta cavatelli, smoked gouda, herbed gratin, bacon, corn, red onion, arugula

Pan Seared Truffle Scallops 40

Pan seared scallops, creamy risotto with mushrooms, asparagus and shallots, white truffle oil

Seared Seafood Scampi Blush 38

Seared scallops and shrimp, garlic arugula tomato cream sauce, linguini pasta

Bronzed Chilean Sea Bass 48

Sweet basil & garlic beurre blanc, asparagus, saffron risotto *(Add Jumbo Lump Crab +20)*

Ahi Tuna 32

Sesame crusted, seared rare, stir fried jja-jong noodles with bell peppers, onions, carrots, napa cabbage, teriyaki, crushed peanuts and napa slaw topper

Grilled Salmon 34

Topped with tomato-bacon jam, grilled asparagus, balsamic reduction, chef's potato or rice

Upgrade to Risotto +3

Grilled Pork & Shrimp 36

8oz pork Delmonico and grilled shrimp, chef's potato, shaved brussel slaw, creamy bacon gravy

Beck's Classics

Choice of Two Sides

Add a House Salad or Soup du Jour for +4

Beck's Famous Maryland Crab Cakes

Single 32 Twin 48

Award winning! Broiled or Fried, housemade tartar

Fisherman's Catch Seafood Combo 48

Crab cake, scallops, cod, stuffed shrimp, and lemon butter

Ocean Seafood Combo 40

Crab cake, sea scallops, jumbo shrimp, lemon butter

Broiled Cod 30

14oz. Delicate, mild white fish, brown butter drizzle

South African Cold Water Lobster Tail

Single 30 Twin 56

4.5 oz., Sweet & succulent, brown butter
Stuffed with Crab Imperial 8 / 14

Outer Banks Fried Combo 44

Hand breaded scallops, shrimp & crab cake

Filet Mignon 46

8oz. Center cut, balsamic brown butter
Add 4.5 oz. Lobster Tail +24

Ribeye Bordelaise 48

16oz. cut, red wine demi-glace
Add 4.5 oz. Lobster Tail +24

Sides

Substitute any premium enhancement for +3

Baked Potato, Jasmine Rice, Starch du Jour, Vegetables du Jour, Cole Slaw, Apple Sauce

Premium Enhancements 6

Linguini Pomodoro / Asparagus / French Fries / Sweet Potato Fries / Tempura Green Beans

Beverages

Coke / Diet Coke / Sprite / Dr. Pepper / Unsweetened Iced Tea / Raspberry Tea / Lemonade/ Barq's Root Beer / Pellegrino

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