



HAPPY EASTER

STARTERS



Beck's Sampler

Bacon wrapped scallops, clams casino, crab stuffed mushrooms

Crab Eggrolls

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

Crock of French Onion Soup

Avocado Toast

Multi-grain toast, fresh avocado, sea salt

Fried Calamari

Blistered peppadems, pomodoro and scallion aioli

Seafood Bisque with lobster

Cup | Bowl

Salmon Gravlox

House cured Salmon, cream & goat cheese, horseradish, red onion, toasted bagel

Jumbo Shrimp Cocktail

Raw Oysters

Three | Six

CHEF SIGNATURE BRUNCH

BENEDICTS

Classic

Housemade English muffin, Canadian bacon, poached egg, spinach, hollandaise

Ala Beck

Housemade English muffin, South African Lobster tail, poached egg, spinach, hollandaise

Crab Imperial

Housemade English muffin, Crab Imperial, poached egg, spinach, hollandaise

French Toast Casserole

Challah Bread, Cinnamon Cream Cheese, Mixed Berries, home fries

Biscuits & Sausage Gravy

Housemade biscuits, sausage-bacon gravy, home fries

Bigtime Breakfast

French Toast Casserole, two eggs, bacon, sausage patty, home fries

Sailor's Scramble

Three eggs, lump crab meat, cooper cheese, home fries

CREATE YOUR OWN OMELETTE

Three egg omelette, customized to your liking, served with home fries

Standard

Diced onion, Spinach, Bell Peppers, diced tomatoes, Mushrooms, Asparagus

Premium Proteins

Canadian bacon +1, Bacon +1, Chorizo +2, Sausage +1, Cheddar cheese +1, Cooper cheese +1
Lump Crab +10, Lobster meat +14



BECK'S CLASSICS

Add a House Salad for \$4



The following entrees are served with choice of mashed sweet potatoes & fresh green beans

Virginia Ham

Smoked Virginia pit ham, pineapple-brown sugar glaze, ham gravy

Jumbo South African Cold Water Lobster Tail

*Sweet and succulent, 8 oz. Tail, brown butter
Stuffed with Crab Imperial add +12*

Twin Maryland Crab Cakes

Award winning! Broiled, housemade tartar

Stuffed Salmon

Stuffed with crab imperial, risotto, hollandaise, asparagus

Broiled Seafood Combo

Broiled Crab cake, sea scallops, jumbo shrimp, lemon butter

Lobster & Shrimp Scampi

Lobster & shrimp, garlic lemon butter, linguine pasta, fresh green beans

Seared Scallops Solstice

Saffron risotto, butternut squash puree, balsamic brown butter, bacon, scallions

Prime Rib

14oz cut, slow roasted and seasoned to perfection, au jus, horseradish cream sauce

Filet Mignon

*8oz Center cut, balsamic brown butter
Add 4.5oz Lobster Tail +22*

All items are cooked to order. Consuming Raw or undercooked shellfish or meats increase your risk of food borne illness
We pride ourselves in only serving the freshest ingredients; All items subject to availability. Menu subject to change.