

Small Plates

Hamachi Crudo 18

soy pickled shitake mushrooms, brown butter, scallions, orange supremes

Seafood Sampler 16

bacon wrapped scallops, clams casino, crab stuffed mushrooms

Steamed Clams 14

one dozen middleneck clams, served with brown butter

Clams Casino 14

baked clams stuffed with diced peppers, onions, bacon, parmesan cheese

Tempura Broccoli 14

chili garlic aioli, pickled red onions

Jumbo Shrimp Cocktail 14

four poached shrimp, served chilled with cocktail sauce

Lobster Fondue 20

South African lobster tail, smoked gouda, caramelized onion, grilled batard

Crab Eggrolls 16

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

Flash Fried Calamari 16

blistered peppadews, pomodoro & scallion aioli

Island Coconut Shrimp 14

hand breaded, coconut & panko crusted, orange marmalade

Grilled Octopus 20

romesco sauce, lemony potatoes, fennel salad

Jumbo Crab Cocktail 22

jumbo lump crab served chilled with cocktail sauce

Caramelized Sea Scallops 18

seared scallops, bacon jam, monte butternut squash reduction, sweet pepper confetti, apple cider gastrique, chipotle pepitas

Soups

Beck's Famous
Seafood Bisque
cup **8** bowl **10**

Crock of French Onion 10
served bubbling hot with
melted cheeses, crostini

Soup du Jour
cup **6** bowl **8**

Salads

add grilled chicken 14 / shrimp 16 / salmon 24 / sesame seared ahi tuna 20

Beet Salad 16

roasted beets, kale, pickled apples, candied walnuts, goat cheese, honey dijon vinaigrette

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 / sesame ginger vinaigrette / creamy caesar

Sandwiches

served with fries & cole slaw

Beck's Burger 22

two 4 oz. patties, cooper cheese, bacon
onion jam, garlic aioli, toasted brioche bun

Jumbo Lump Crab Roll 28

jumbo lump crab salad, pickled red onions,
toasted new england split top roll

Beverages

*coke / diet coke / dr. pepper / unsweetened iced tea / raspberry iced tea
lemonade / barq's root beer / pellegrino*

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.

Chef Signature Plates

shared entrée charge +5

add a house salad or soup du jour +5

add sautéed chicken 14 / shrimp 16 / scallops 24 / jumbo lump crab 22

Pennsylvania Mushroom Bolognese 36

Pennsylvania mushrooms, mirepoix, tomatoes, cavatelli,
brown butter bread crumbs, asiago

Pan Seared Truffle Scallops 48

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

Bronzed Chilean Sea Bass 60

caramalized cauliflower tortellini, shaved
cauliflower, miso butter, charred broccoli

Beef Short Rib 42

braised beef short rib, horseradish cream,
mashed potatoes, crispy brussels sprouts

Grilled Norwegian Salmon 38

grilled salmon, sweet potato au gratin, brussels
sprouts, apple fennel salad, dijon cream sauce

Creamy Garlic Seafood 42

seared scallops and shrimp, creamy garlic sauce,
red onion, cherry tomatoes, served over linguini

Ahi Tuna 34

seasoned and seared tuna, stir fried vegetables,
jasmine rice, napa cabbage, carrots, red onion,
shitake mushrooms, edamame

Beck's Classics

choice of two sides

add a house salad or soup du jour +5

Beck's Famous Maryland Crab Cakes

Single 34 Twin 48

award-winning! broiled or fried,
housemade tartar

South African Cold Water Lobster Tail

Single 30 Twin 56

stuffed with crab imperial +8 / +14
4.5 oz., sweet & succulent, brown butter

Ocean Seafood Combo 46

broiled crab cake, scallops, jumbo shrimp,
lemon butter

Filet Mignon 50

add 4.5 oz. lobster tail +24
8 oz. center cut, balsamic brown butter

Fisherman's Catch Seafood Combo 50

broiled crab cake, scallops, cod,
stuffed shrimp, lemon butter

Ribeye Bordelaise 50

add 4.5 oz. lobster tail +24
16 oz. cut, red wine demi-glace

Outer Banks Fried Combo 46

panko breaded scallops, shrimp, crab cake,
housemade tartar & cocktail

Broiled Cod 34

stuffed with crab imperial +18
14 oz. delicate, mild white fish,
brown butter drizzle

Sides

substitute any premium enhancement for +3

baked potato / jasmine rice / starch du jour / vegetable du jour / cole slaw / apple sauce

Premium Enhancements 6

linguine pomodoro / asparagus / hand cut fries / sweet potato fries / risotto

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