

**Wishing you a Happy Mother's Day from the
dedicated staff of Beck's Land & Sea House.**

Starters

Jumbo Shrimp Cocktail

Four jumbo shrimp served with cocktail sauce

Lobster "St. Jacques" en Croute

Lobster meat, shallots, sherry cream sauce, fontina cheese, wrapped in puff pastry, berry balsamic drizzle

Crab Eggrolls

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

Coconut Shrimp

Hand breaded, Malibu crusted, orange marmalade

Lobster Bisque Cup / Bowl

Caesar Salad

Romaine, croutons, shredded asiago

Beck's Sampler

Bacon wrapped scallops, clams casino, crab stuffed mushrooms

Flash Fried Calamari

Blistered peppadews, pomodoro & scallion aioli

Clams Casino

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

Lobster Sticks

Tempura battered South African lobster tail, sweet chili dipping sauce

Baked French Onion Crock

House Salad

Mixed greens, carrots, cucumber, cherry tomatoes

Roasted Beet & Squash Salad

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

Dressings: Fig Balsamic Vinaigrette / Bleu Cheese / Buttermilk Ranch / Orange Ginger Vinaigrette

Entrées

(Add a House Salad for \$)

Bronzed Chilean Sea Bass

Sweet basil garlic beurre blanc, fresh green beans, saffron risotto
Add Jumbo Lump Crab +

Lobster Francaise

Egg battered South African lobster tail loins, mushrooms, red onions, tomatoes, ricotta ravioli, lemon caper beurre blanc, fresh green beans

Seared Scallops Solstice

Saffron risotto, dueling corn purees, sriracha pearls, bacon, scallions, fresh green beans

Lobster & Shrimp Scampi

Lobster & shrimp, garlic lemon butter, linguine pasta, fresh green beans
Add Jumbo Lump Crab +

The following entrées are served with mashed potato or baked potato, and sautéed green beans

Reef & Beef

Filet Tips sautéed in au-jus with caramelized onions & a 4.5oz lobster tail
Upgrade to 8oz Tail +30

Jumbo Lobster Tail

8 oz. South African Cold Water Tail, brown butter
Stuffed with Crab Imperial add 14

Surf & Turf

4.5 oz Lobster Tail and 8 oz Filet Mignon
Stuff your Lobster with crab imperial add 10

Twin Maryland Crab Cakes

Award Winning! Broiled, housemade tartar

Filet Mignon

8 oz Center cut, balsamic brown butter
Add sautéed mushrooms & onions +3

Silver Broiled Seafood Combo

Broiled crab cake, sea scallops, jumbo shrimp, lemon butter, housemade tartar

Gold Broiled Seafood Combo

Crab cake, crab imperial stuffed shrimp, cod, sea scallops, housemade cocktail and tartar

All items are cooked to order.

Consuming raw or under cooked meats & shellfish may increase your risk of food borne illness.