

Small Plates

Caramelized Sea Scallops 18

applewood smoked bacon, corn purée, pickled sweet peppers, sriracha lime pearls, scallions

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

Lobster Empanadas 18

lobster claw meat, potato, fontina cheese, herbs, chipotle lime crema

Lobster Fondue 19

succulent South African cold water 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

Hamachi Crudo 18

raw yellowtail tuna, marinated cucumbers, cherrybell radish, black sesame aioli

Grilled Octopus 20

tender grilled octopus, charred eggplant brown butter, crispy new potatoes, cherry tomatoes, red onion

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 12 / shrimp 16 / salmon 24 / sesame seared ahi tuna 20

Twin Maple Farms Tomato Salad 16

housemade whipped ricotta, locally sourced tomatoes, basil, grilled batard

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

served with fries & cole slaw

Lighthouse Burger 22

two 4 oz. patties, cooper cheese, bacon, romaine lettuce, tomato, garlic mayo
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 12 / shrimp 16 / scallops 22 / jumbo lump crab 22

Beck's Bouillabaisse 40

scallops, cod, clams served in a rich tomato fennel seafood broth,

zucchini, onions, peppers, pesto, rouille toast

add 4.5 oz. lobster tail +24

Pan Seared Truffle Scallops 46

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

Grilled Pork Chop 36

grilled Duroc pork loin, Twin Maple Farms roasted corn salad, peperonata

Soy Ginger Seafood 40

seared scallops and shrimp, linguine, napa cabbage, carrots, red onion, shitake mushrooms, sesame wonton crumble, charred scallions

Bronzed Chilean Sea Bass 60

sweet corn agnolotti, spanish chorizo, cherry tomatoes, romesco sauce, toasted breadcrumbs

Grilled Norwegian Salmon 36

grilled salmon, toasted couscous, tomato-bacon jam, asparagus

Ahi Tuna 32

seasoned and seared tuna, edamame-wasabi purée, jasmine rice, napa slaw, kimchi aioli
crispy rice paper

Beck's Classics

choice of two sides

add a house salad or soup du jour +5

Beck's Famous Maryland Crab Cakes

Single 32 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 44

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 49

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 44

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

Broiled Cod 32

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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