

\*gluten free

\*\*can be modified

## Small Plates

### \*Caramelized Sea Scallops 18

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

### \*Hamachi Crudo 18

raw yellowtail tuna, calabrian chili aioli, pickled kumquats, ramp salsa verde, radishes

### \*Steamed Clams 14

one dozen middleneck clams, served with brown butter

### \*\*Lobster Fondue 18

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

### \*\*Shrimp Escabeche 14

poached shrimp salad, celery, radish, whipped old bay butter, served with crostini

## Soups

### \*\*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 15 / salmon 24 / sesame seared ahi tuna 20*

### Strawberry & Arugula Salad 16

arugula, fresh strawberries, red onions, cucumbers, feta cheese, roasted pecans, balsamic vinaigrette

### \*House 7 Large 10

mixed greens, carrots, cucumber, cherry tomatoes

### \*\*Caesar 8 Large 12

romaine, shredded asiago, croutons (add anchovies +2)

### *\*House Made Dressings*

*fig balsamic vinaigrette / bleu cheese / buttermilk ranch / orange ginger vinaigrette / creamy caesar*

## Chef Signature Plates

shared entrée charge +4

add a house salad or soup du jour +4

*add santéed chicken 10 / shrimp 12 / scallops 22 / jumbo lump crab 22*

### \*Pan Seared Truffle Scallops 44

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

### \*Half Roasted Chicken 32

seasonal vegetables, wild garlic salsa verde, chicken jus

### \*\*Soy Ginger Lime Seafood 40

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

### \*Ahi Tuna 32

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

### \*\*Bone In Pork Ribeye 36

12 oz., sage spätzle, pickled red cabbage, pork jus

### \*Grilled Salmon 34

shaved fennel, apples, turnips, parsnip puree

### \*\*Bronzed Chilean Sea Bass 59

parisian gnocchi, miso butter, charred broccoli, add jumbo lump crab +22

## Beck's Classics

choice of two sides

add a house salad or soup du jour +4

### \*\*Broiled Cod 30

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

### \*Ribeye Bordelaise 49

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

### \*Filet Mignon 50

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

### \*South African Cold Water Lobster Tail

Single 30 Twin 56  
stuffed with crab imperial +8 / +14  
4.5 oz., sweet & succulent, brown butter

## Sides

substitute any premium enhancement for +3

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

### Premium Enhancements 6

*asparagus / hand cut fries / sweet potato fries / risotto*

## 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.