

*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, marinated cucumbers,
cherrybell radish, black sesame aioli

*Grilled Octopus 20

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

**Lobster Fondue 19

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

*Steamed Clams 14

one dozen middleneck clams, served with
brown butter

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 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, 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 +5

add a house salad or soup du jour +5

add sautéed chicken 12 / shrimp 16 / scallops 22 / jumbo lump crab 22

**Soy Ginger Seafood 40

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

*Grilled Pork Chop 36

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

*Pan Seared Truffle Scallops 44

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

**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

*Ahi Tuna 32

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

**Bronzed Chilean Sea Bass 59

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

*Grilled Norwegian Salmon 36

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

Beck's Classics

choice of two sides

add a house salad or soup du jour +5

**Broiled Cod 32

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

*Ribeye Bordelaise 50

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.