

## Small Plates

### **Caramelized Sea Scallops 16**

Seared scallops, dual corn purees, pickled shishito peppers, crispy applewood smoked bacon

### **Steamed Clams 14**

One dozen middleneck clams with brown butter

### **Seafood Sampler 15**

Bacon wrapped scallops, clams casino, crab stuffed mushrooms

### **Clams Casino 14**

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

### **Island Coconut Shrimp 14**

Hand breaded, coconut & panko crusted, orange marmalade

### **Lobster Fondue 18**

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

### **Flash Fried Calamari 15**

Blistered peppadews, pomodoro & scallion aioli

### **Crab Eggrolls 16**

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

### **Prosciutto Mozzarella 14**

Fresh mozzarella wrapped in thin sliced prosciutto, pan seared, pomodoro sauce

### **Maryland Crab Dip 16**

Crab claw meat, cream cheese, smoked gouda, old bay, served with house chips

## Soups

### **Beck's Famous Seafood Bisque**

Cup 8 Bowl 10

### **Crock of French Onion 9**

Served bubbling hot with melted cheeses, crostini

### **Soup du Jour**

Cup 6 Bowl 8

## Salads

*(Add Grilled Chicken 10 / Shrimp 12 / Salmon 20 / Sesame Seared Ahi Tuna 20)*

### **Arugula & Shaved Fennel Salad 16**

Arugula, shaved fennel, garden radishes, cucumbers, feta cheese, white balsamic 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 / Orange Ginger Vinaigrette / Creamy Caesar*

## Sandwiches

*(French fries & cole slaw)*

### **Beck's Double Smokehouse Burger 20**

Two 4oz burgers, cheddar cheese, bacon, caramelized onions, lettuce, tomato, house pickle, toasted brioche bun

### **Fried Crab Cake 24**

Beck's award winning crab cake, lettuce, tomato, pickled red onion, tartar sauce, toasted brioche bun

**Complimentary first bread basket, additional available upon request, charged a la carte.**

**\*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. Ask our staff for more information.**

# Chef Signature Plates

*Shared entrée charge +4*

*Add a House Salad or Soup du Jour for +4*

*(Add Sautéed Chicken 10 / Shrimp 12 / Scallops 20 / Jumbo Lump Crab 20)*

## Cajun Seafood Stew 46

Shrimp, scallops, clams & mussels,  
buttery Cajun broth, bell peppers, onions,  
cherry tomatoes, grilled batard

*Add 4.5 oz. Lobster Tail +24*

## Pan Seared Truffle Scallops 40

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

## Seared Seafood Scampi 38

Seared scallops and shrimp,  
lemon-garlic butter, linguine

## Bronzed Chilean Sea Bass 48

Spring pea risotto, basil pesto, grilled asparagus,  
*(Add Jumbo Lump Crab +20)*

## Ahi Tuna 32

Sesame crusted, seared rare, stir fried jja-jong noodles,  
bell peppers, onions, carrots, napa cabbage, teriyaki,  
crushed peanuts & napa slaw topper

## Grilled Salmon 34

Served with coconut curry sauce, roasted baby carrots,  
pickled golden raisins, jasmine rice

**Upgrade to Risotto +3**

## Grilled Pork & Shrimp 36

8oz pork Delmonico and grilled shrimp, chef's potato, summer succotash, mustard cream sauce

## Beck's Classics

*Choice of Two Sides*

*Add a House Salad or Soup du Jour for +4*

### Beck's Famous Maryland Crab Cakes

**Single 32      Twin 48**

Award winning! Broiled or fried,  
housemade tartar

### Fisherman's Catch Seafood Combo 48

Crab cake, scallops, cod,  
stuffed shrimp, & lemon butter

### Ocean Seafood Combo 40

Crab cake, scallops, jumbo shrimp,  
lemon butter, housemade tartar

### Broiled Cod 30

14oz. Delicate, mild white fish,  
brown butter drizzle

### South African Cold Water Lobster Tail

**Single 30      Twin 56**

4.5 oz., Sweet & succulent, brown butter  
*Stuffed with Crab Imperial 8 / 14*

### Outer Banks Fried Combo 44

Scallops, shrimp, crab cake

### Filet Mignon 46

8oz. Center cut, balsamic brown butter  
*Add 4.5 oz. Lobster Tail +24*

### Ribeye Bordelaise 46

16oz. cut, red wine demi-glace  
*Add 4.5 oz. Lobster Tail +24*

## Sides

**Substitute any premium enhancement for +3**

Baked Potato, Jasmine Rice, Starch du Jour, Vegetables du Jour, Cole Slaw, Apple Sauce

## Premium Enhancements 6

Linguine Pomodoro / Asparagus / French Fries / Sweet Potato Fries / Tempura Green Beans

## Beverages

Coke / Diet Coke / Sprite / Dr. Pepper / Unsweetened Iced Tea / Raspberry Tea / Lemonade / Barq's Root Beer / Pellegrino

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