

Small Plates

Caramelized Sea Scallops 18

applewood smoked bacon, butternut squash purée,
asian radish coins, siracha dots, black garlic pearls

Seafood Sampler 16

bacon wrapped scallops, clams casino,
crab stuffed mushrooms

Tempura Green Beans 10

served with house made ranch

Clams Casino 14

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

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

Crab Eggrolls 16

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

Flash Fried Calamari 15

blistered peppadews, pomodoro & scallion aioli

Island Coconut Shrimp 14

hand breaded, coconut & panko crusted,
orange marmalade

Lobster Empanadas 18

butter poached lobster, potato, lemon, herbs, crispy
shells, saffron lime aioli

Smoked Trout Dip 16

creamy trout dip, everything spice crostini, pickled
vegetables, served cold

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

Beet Salad 16

red and golden beets, honey goat cheese, kale, pickled apples,
honey dijon, candied walnuts

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

Smokeyhouse Burger 20

two 4 oz. patties, cooper cheese, bacon, caramelized
onions, toasted brioche bun

Fried Crab Cake 26

award-winning crab cake, lettuce, tomato, pickled
red onion, tartar sauce,
toasted brioche bun

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 +4

add a house salad or soup du jour +4

add sautéed chicken 10 / shrimp 12 / scallops 22 / jumbo lump crab 22

Crab Mac & Cheese 48

lump crab meat, smoked gouda cheese, ricotta
cavatelli, arugula, red onion, corn, bacon,
brown butter bread crumbs
add 4.5 oz. lobster tail +24

Pan Seared Truffle Scallops 42

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

Creamy Garlic Parmesan Seafood 38

seared scallops and shrimp,
red onions, cherry tomatoes, creamy garlic
parmesan sauce, linguine

Bone In Pork Ribeye 36

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

Bronzed Chilean Sea Bass 48

mushroom tortellini, white beech mushrooms,
brussels sprouts, brown butter bread crumbs
add jumbo lump crab +22

Braised Lamb Shank 42

mashed potatoes, blistered brussels sprouts,
rosemary orange gremolata, lamb jus

Ahi Tuna 32

gochujang glazed tuna, sesame soy shitakes,
butternut puree, kimchi cream, jasmine rice, black
garlic pearls, pickled daikon
add wasabi +1

Grilled Salmon 34

shaved fennel, apples, turnips, parsnip puree

Beck's Classics

choice of two sides

add a house salad or soup du jour +4

Beck's Famous Maryland Crab Cakes

Single 32 Twin 48

award-winning! broiled or fried

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 40

broiled crab cake, scallops, jumbo shrimp,
lemon butter

Filet Mignon 48

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

Fisherman's Catch Seafood Combo 48

broiled crab cake, scallops, cod,
stuffed shrimp, lemon butter

Ribeye Bordelaise 48

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

Broiled Cod 30

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

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.