

## Small Plates

### Caramelized Sea Scallops 18

winter squash puree, sriracha pearls, crispy applewood smoked bacon, pickled Korean radish

### Lobster Fondue 18

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

### Steamed Clams 14

one dozen middleneck clams, with brown butter

### Flash Fried Calamari 15

blistered peppadews, pomodoro & scallion aioli

### Seafood Sampler 16

bacon wrapped scallops, clams casino, crab stuffed mushrooms

### Crab Eggrolls 16

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

### Clams Casino 14

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

### Prosciutto Mozzarella 14

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

### Island Coconut Shrimp 14

hand breaded, coconut & panko crusted, orange marmalade

### Tempura Green Beans 10

served with house made ranch

### Maryland Crab Dip 16

lump crab 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*

### Harvest Beet Salad 16

red & golden beets, delicata squash, whipped goat cheese, 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

*(fries & cole slaw)*

### Big Beck Burger 20

two 4oz patties, cooper cheese, shredded lettuce, house pickle, sliced onion, signature sauce, toasted brioche bun

### Fried Crab Cake 24

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

**\*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 22 jumbo lump crab 20**

## Stew Ala Beck 48

shrimp, scallops, clams & mussels,  
tomato anise broth, bell peppers, onions,  
fennel, cherry tomatoes, grilled batard, over rice

**add 4.5 oz. lobster tail +24**

## Bronzed Chilean Sea Bass 48

crispy brussel sprouts,  
sautéed mushroom medley, porcini butter  
**(add jumbo lump crab +20)**

## Ahi Tuna 32

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

## Pan Seared Truffle Scallops 42

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

## Seared Seafood Scampi Blush 38

seared scallops and shrimp, spinach,  
garlic tomato cream sauce, linguini pasta

## Crab Mac & Cheese 46

jumbo lump crab meat, ricotta cavatelli, smoked  
gouda, herbed gratin, bacon, corn, red onion, spinach

## Grilled Pork & Shrimp 36

8oz pork Delmonico and grilled shrimp,  
mashed potatoes, bacon gravy, shaved brussels slaw

## Walnut Crusted Salmon 34

house made sweet potato gnocchi,  
sautéed kale, sage beurre monte

## Beck's Classics

*choice of two sides*

*add a house salad or soup du jour for +4*

## Beck's Famous Maryland Crab Cakes    South African Cold Water Lobster Tail

**Single 32      Twin 48**

Award winning! broiled or fried,  
housemade tartar

**Single 30      Twin 56**

*stuffed with crab imperial 8 / 14*  
4.5 oz., sweet & succulent, brown butter

## Fisherman's Catch Seafood Combo 48

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

## Outer Banks Fried Combo 44

scallops, shrimp, crab cake

## Ocean Seafood Combo 40

broiled crab cake, scallops, jumbo shrimp,  
lemon butter, housemade tartar

## Filet Mignon 46

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

## Broiled Cod 30

*stuffed with crab imperial 1 8*  
14oz. delicate, mild white fish,  
brown butter drizzle

## Ribeye Bordelaise 46

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

## Red Wine Braised Beef Short Rib 36

parsnip puree, mashed potatoes,  
roasted root vegetables

## 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 / hand cut fries / sweet potato fries / risotto

## Beverages

coke / diet coke / sprite / dr. pepper / unsweetened iced tea / raspberry iced tea / Lemonade  
Barq's Root Beer / Pellegrino

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