



Wishing you a Merry Christmas from the Beck Family  
and dedicated Beck's Land & Sea House Staff.



### Starters

**Jumbo Shrimp Cocktail 14**

Four jumbo shrimp served with cocktail sauce

**Lobster Thermador en Croute 20**

Creamy lobster mixture, topped with fontina cheese and wrapped in puff pastry, cognac cream sauce

**Crab Eggrolls 18**

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

**Coconut Shrimp 14**

Hand breaded, Malibu crusted, orange marmalade

**Beck's Sampler 14**

Bacon wrapped scallops, clams casino, crab stuffed mushroom

**Flash Fried Calamari 14**

Blistered peppadews, pomodoro & scallion aioli

**Clams Casino 14**

Baked Clams stuffed with diced peppers, onions, bacon & parmesan cheese

**Lobster Sticks 12**

Garlic butter broth, cherry tomatoes, grilled batard, XXXX

**Lobster Bisque Cup 8 / Bowl 10**

**Baked French Onion Crock 8**

**Caesar Salad 10**

Romaine, croutons, shredded asiago

**House Salad 7**

Mixed greens, carrots, cucumber, cherry tomatoes

**Roasted Beet & Squash Salad 18**

Mixed greens, butternut squash, dried cranberries, goat cheese, pickled red onion, sugared walnuts, fig balsamic

**Dressings: Fig Balsamic Vinaigrette / Bleu Cheese / Buttermilk Ranch / Orange Ginger Vinaigrette**

### Entrées

*(Add a House Salad for \$3)*

*(\$5 shared entrée charge)*

**Bronzed Chilean Sea Bass 46**

Sweet basil garlic beurre blanc, fresh green beans, saffron risotto

*Add Jumbo Lump Crab +18*

**Lobster Francaise 48**

Egg battered South African lobster tail loins, mushrooms, red onions, tomatoes, ricotta ravioli, lemon caper beurre blanc, fresh green beans

**Seared Scallops Solstice 42**

Saffron risotto, butternut squash puree, balsamic brown butter, bacon, scallions,

fresh green beans

**Seafood Scampi 38**

Scallops & shrimp, house made pasta, garlic lemon butter, fresh green beans

*Add Jumbo Lump Crab +18*

**The following entrées are served with herb mashed potato or baked potato, and sautéed green beans**

**Jumbo Lobster Tail 60**

8 oz. South African Cold Water Tail, brown butter

*Stuffed with Crab Imperial add 14*

**Surf & Turf 68**

4.5 oz Lobster Tail and 8 oz Filet Mignon

*Stuff your Lobster with crab imperial add 10*

**Twin Maryland Crab Cakes 46**

Award Winning! Broiled, housemade tartar

**Filet Mignon 46**

8 oz Center cut, balsamic brown butter

*Add sautéed mushrooms & onions +3*

**Silver Broiled Seafood Combo 38**

Broiled crab cake, sea scallops, jumbo shrimp, lemon butter

**Gold Broiled Seafood Combo 46**

Crab cake, crab imperial stuffed shrimp, cod, sea scallops

**All items are cooked to order.**

**Consuming raw or under cooked meats & shellfish may increase your risk of food borne illness.**