

NEXT DOOR

BEACH BISTRO

STARTERS

SOUP DU JOUR 7

Shaved Parmesan, dijon aioli crostini

LOBSTER BISQUE 11

Shaved Parmesan, dijon aioli crostini, sherry

P.E.I. MUSSELS 16

Traditional or Thai coconut

SALMON TARTARE 14

Fresh raw salmon, red onion, dill, capers, red peppers, crostini

SRIRACHA CHICKEN QUESADILLA 14

Carrot, celery, cilantro, Bleu cheese slaw

JUMBO PEEL N' EAT SHRIMP (GF)

Argentinian Reds, hot or cold, spicy or plain
1/2 Pound 16 Full Pound 29

FILET MIGNON CARPACCIO 16

Thinly sliced raw filet mignon, truffle oil, parmesan, capers, crostini

007 (GF) 19

6 oysters raw or steamed with a glass of Prosecco or house white wine

MARGHERITA FLATBREAD (VG) 14

Mozzarella, tomato, pesto, balsamic drizzle
With Chicken 17

TEMPURA COLOSSAL SHRIMP 18

Chili ponzu, cilantro, sriracha mayo, charred lemon, pickled vegetables

BEEETROOT CARPACCIO (VG) 15

Roasted Red Beets, oranges, goat cheese, lavender balsamic vinaigrette, frisée, pistachio

CRISPY DUCK LETTUCE WRAPS 19

Artisan lettuce, matchstick scallions, cucumber, ginger soy hoisin, pickled shallot, cilantro, radish

SALADS

COBB SALAD (GF) 18

Chicken breast, bacon, egg, tomato, crumbled Bleu cheese, avocado, romaine, house vinaigrette

AHI TUNA SALAD NIÇOISE 19

Seared Ahi Tuna, frisée leaves, egg, tomatoes, olives, green beans, sliced potatoes, house vinaigrette, Chili Ponzu

HALF POUND ANGUS BURGER 17

Aged cheddar, thick cut bacon, caramelized onion, lettuce, tomato, bbq sauce, brioche bun, fries

FRIED GREEN TOMATO BLT 15

Cajun remoulade, romaine, bacon, avocado, Texas toast, fries
Vegetarian Option Available

CAESAR OR HOUSE SALAD 11

With Chicken 17, Fresh catch or salmon MKT
Filet mignon or Colossal shrimp 25

ATLANTIC SALMON (GF) 22

Mixed greens, roasted butternut squash, red onion, house vinaigrette

ROASTED BEET & GOAT CHEESE (VG) 17

Panko crusted warm goat cheese with honey, frisée salad, roasted beets, red onion, candied pecans, house vinaigrette

SANDWICHES

SHAVED FILET MIGNON 22

Melted Mozzarella, caramelized onions, mushrooms, peppers, truffle oil, horseradish aioli, Texas toast, fries

CROQUE MONSIEUR 14

Gruyere and Parmesan cheese, shaved ham, béchamel sauce, Texas toast, fries

CHILLED LOBSTER ROLL 36

Chunks of fresh Maine lobster, mayo, lemon, buttered roll, fries

FRITES

STEAK & FRIES (GF) 36

8 oz. Filet Mignon, truffle Parmesan fries, plated green salad

FRESH CATCH & FRIES (GF) MKT

Truffle Parmesan fries, plated green salad

DUCK CONFIT & FRIES (GF) 30

Slow cooked duck leg, truffle Parmesan fries, plated green salad, Grand Marnier sauce

LOBSTER & FRIES (GF) 49

8 oz Maine lobster tail, truffle Parmesan fries, plated green salad

OMELETTE & FRIES (GF) 15

Shaved ham, Gruyere cheese, fresh herbs, truffle Parmesan fries, plated green salad
Vegetarian Option Available

P.E.I. MUSSELS & FRIES 24

Traditional or Thai coconut, truffle Parmesan fries, plated green salad

MAINS

HALF ROAST CHICKEN 21

Creamed potatoes, sausage & celery stuffing, buttered green beans, au jus

BONE IN PORK CHOP (GF) 28

12 oz. Porterhouse pork chop, pureed parsnip, broccolini, apple and jalapeño chutney

FRESH SPAGHETTI SQUASH (GF) 18

White wine, Parmesan, garlic, butter, vegetables, herbs. With Chicken 24, Colossal shrimp 25
Vegetarian Option Available

BOUILLABAISSÉ 30

Tomato, saffron and fennel broth, fresh fish, clams, mussels, colossal shrimp, potato, rouille crostini

FRESH FETTUCCINE 19

Garlic, lemon butter, white wine, fresh herbs.
With Chicken 25, Colossal shrimp, clams, mussels 29
Vegetarian Option Available

SEAFOOD POT PIE 31

Fresh fish, clams, shrimp, fresh lobster claw, golden flaky pastry, tempura green beans, Dijon Aioli

FRESH SHELLFISH

	1/2 DOZEN	FULL DOZEN
OYSTERS OF THE DAY Raw or Steamed	15	25
MIDDLENECK CLAMS Raw or Steamed	11	16
SEASONAL STONE CRAB		MKT
SEAFOOD TOWER Oysters, clams, shrimp, mussels		51
LOBSTER TOWER 1/2 Maine lobster, oysters, clams, shrimp, mussels		76

SIDES

PETITE SALAD 5	CREAMED POTATO 7
SAUTÉED BROCCOLINI 7	BUTTERED GREEN BEANS 7
TRUFFLE PARMESAN FRIES 7	PURÉED PARSNIP 7

DESSERTS

CHOCOLATE MOUSSE (GF) 9

Freshly whipped cream, berries, mint

BOURBON RAISIN BREAD PUDDING 9

Caramel sauce, vanilla ice cream

CREME BRULEE (GF) 9

Caramelized top, fresh berries, freshly whipped cream

STICKY TOFFEE PUDDING 9

Hot toffee sauce, vanilla ice cream

CHOCOLATE FONDANT (GF) 9

Raspberry & caramel sauce, freshly whipped cream

If you have an allergy or a dietary restriction please inform your server and we will happily accommodate you.

(VG) = Vegetarian (GF) = Gluten Free

NEXT DOOR

BEACH BISTRO

SIGNATURE COCKTAILS

CHAMPAGNE PEAR MARTINI 14

Absolut Pears, St. Germain elderflower liqueur, pear, pineapple juice, champagne, lemon, sugar rim

PARIS TONIGHT 13

Jefferson's Small batch bourbon, Calvados apple brandy, sweet vermouth, orange bitters, cinnamon sugared rim

ESPRESSO MARTINI 13

Absolut Vanilia, Kahlua, espresso

TROPICAL COSMO 14

New Amsterdam Pineapple, Bacardí Tropical, lime, Chinola passion fruit liqueur, Angustora bitters

CUCUMBER JALAPEÑO

MARGARITA 15

Tanteo Jalapeño, Cointreau, lime, cucumber

THE FRENCH CONNECTION 14

Green Chartreuse herb liqueur, Midori, Falerum Caribbean liqueur, G.H. Mumm Champagne, pineapple, lime

RENDEZ-VOUS 15

Citadelle French Gin, St. Germain elderflower liqueur, Aperol, lemon, agave, champagne

CARIBBEAN MULE 14

Sailor Jerry, lime, pineapple, Luxardo cherry liqueur, Malibu floater, ginger beer

SMOKEY MADEMOISELLE 14

Del Maguey Mezcal, Aperol, Ancho Reyes chili liqueur, Chinola passion fruit liqueur, lime, agave, jalapeño

APEROL SPRITZ 13

Aperol, peach, Prosecco, Club soda

MAI TAI 14

Santa Teresa Aged Rum, lime juice, Orgeat, Orange Curacao, Pusser's floater

WINE

WHITE

	Glass	Carafe	Bottle
			500 ml
VISTA POINT CHARDONNAY, California	7	18	27
CORVO MOSCATO, Italy	8		33
CONUNDRUM BLEND, California			35
BERTANI PINOT GRIGIO, Italy	10	22	35
EMMOLO SAUVIGNON BLANC, California	10	22	36
RAIMAT ALBARINO, Spain			36
JAM CELLARS BUTTER CHARDONNAY, California	12		38
CASTELLO BANFI PINOT GRIGIO, Italy	13		41
WHITEHAVEN SAUVIGNON BLANC, New Zealand	14		42
ST. FRANCIS CHARDONNAY, Sonoma County			46
JOLLY PETIT CHABLIS, Burgundy			49
FOURNIER POUILLY-FUMÉ SAUVIGNON BLANC, Loire Valley, France			52
GIRARD CHARDONNAY, Napa Valley			55
MAISON BELLE COTES SANCERRE SAUVIGNON BLANC, Loire Valley, France			58
DUCKHORN CHARDONNAY, Napa Valley			63
FAR NIENTE CHARDONNAY, Napa Valley			79

BUBBLES

	Glass	Carafe	Bottle
			500 ml
WYCLIFF, California	8		29
NOBILISSIMA PROSECCO, Italy	12		38
G.H. MUMM CHAMPAGNE, France	14		59
PERRIER-JOUET CHAMPAGNE, France			78

PINK

CHÂTEAU DE BERNE ROSÉ, Provence			39
WHISPERING ANGEL, Provence	13	32	45

RED

	Glass	Carafe	Bottle
			500 ml
VISTA POINT MERLOT, California	7	18	27
FRENCH BLUE, Bordeaux	9	20	32
ELSA BIANCHI MALBEC, Mendoza			33
LAYER CAKE PINOT NOIR, California	10	24	34
CONUNDRUM BLEND, California			35
HIGHLANDS 41 CABERNET, California	11		36
JEAN LUC-CÔTES DU RHÔNE, France			37
PALI RIVIERA PINOT NOIR, Sonoma County	13		38
RAVEL & STITCH CABERNET, California	14		41
SMITH & HOOK RED BLEND, California			42
GLORIOSO TEMPRANILLO, Spain			42
CHÂTEAU MAGNOL, Bordeaux			43
BELLE GLOS PINOT NOIR, California			47
MULDERBOSCH RED BLEND, South Africa			48
EMMOLO MERLOT, Napa Valley			52
CHATEAU TIMBERLAY, Bordeaux			55
GIRARD CABERNET, Napa Valley			58
RUFFINO CHIANTI GRAN SELEZIONE, Italy			63
PRISONER RED BLEND, California			68
CHATEAU DE SALES POMEROL, Bordeaux			73
CHÂTEAU DE MARSANNAY PINOT NOIR, Burgundy			75
DUCKHORN CABERNET, Napa Valley			79
JORDAN CABERNET, Sonoma County			85

AFTER DINNER... FEATURING LAVAZZA COFFEE'S

ESPRESSO	5
CAPPUCCINO	7
DOUBLE ESPRESSO	7
SANDEMAN PORT 10 YEAR, Portugal	14
HENNESSY VS COGNAC, France	12
D'USSE VSOP COGNAC, France	14

BEERS

DRAFT

ALCATRAZ DOUBLE IPA
YUENGLING
GUINNESS • PERONI
SEASONAL ROTATING TAP

BOTTLE

MILLER LITE • COORS LIGHT • BUD LIGHT • BUDWEISER • HEINEKEN
MICHELOB ULTRA • STELLA ARTOIS • SAM ADAMS
CORONA LIGHT • ALLAGASH WHITE • JAI ALAI IPA • VODOO RANGER IPA
ANCIENT CITY ORANGE AMBER ALE • ORMOND BREWERY BLONDE ALE
WHITE CLAW • NUTRL SELTZER • STELLA CIDRE

Ask your server or Bartender about our wide selection of Spirits & Liqueurs

We Care-Menus Featuring Antimicrobial Technology MICROBAN® Microban® is a registered trademark of Microban Products Company

NEXT DOOR

— BEACH BISTRO —

SUNDAY BRUNCH 9:00AM - 2:00PM

STARTERS

SOUP DU JOUR 7

Shaved Parmesan dijon aioli crostini

LOBSTER BISQUE 11

Shaved Parmesan dijon aioli crostini, sherry

FRESH FRUIT SELECTION (VG) 13

An assortment of chilled seasonal fruit and mint.

TEMPURA COLOSSAL SHRIMP 18

Chili ponzu, cilantro, sriracha mayo, charred lemon, pickled vegetables

BREADS AND SPREADS (VG) 13

Warm croissant, grilled baguette, pain au chocolat, whipped butter, jam, marmalade

MARGHERITA FLATBREAD (VG) 14

Mozzarella, tomato, pesto, balsamic drizzle
With Chicken 17

BENEDICTS

EGGS BENEDICT 18

Poached egg, toasted muffin, shaved ham, hollandaise, crispy confit potatoes, fresh fruit

LOBSTER EGGS BENEDICT 32

Poached egg, toasted muffin, 2 fresh Maine lobster claws, hollandaise, crispy confit potatoes, fresh fruit

GARDEN BENEDICT (VG) 16

Poached egg, toasted muffin, fried green tomato, hollandaise, crispy confit potatoes, fresh fruit, cajun remoulade

BRUNCH

RASPBERRY FRENCH TOAST (VG) 16

Fresh raspberry coulis, powdered sugar, raspberry infused syrup

BREAKFAST SANDWICH (GFA) 15

Your choice of baguette or brioche, aged cheddar, egg, crispy confit potatoes and either bacon, ham or sausage.

SUPERFOOD PAREFAIT (GF) 15

Apple and blueberry compote, chilled yogurt, chia seeds, granola, fresh berries

FILET MIGNON AND EGGS (GFA) 24/38

Your choice of either a 4 oz or 8 oz filet mignon, two eggs, blistered tomato, crispy confit potatoes, fresh fruit

BREAKFAST PLATTER 18

Your choice of sausage or bacon with two eggs, blistered tomato, crispy confit potatoes, fresh fruit

GARDEN VEGETABLE QUICHE (VG) 17

Sun-dried tomato, broccolini, aged cheddar, chive, white balsamic marinated cherry tomato relish, petite salad

BANANA PANCAKES (VG) 18

Sheet pan banana pancakes, banana foster syrup, fresh berries, fresh whipped cream, crispy banana chip, granola

SMOKED SALMON (GFA) 22

Scottish smoked salmon, capers, onions, tomatoes, chopped hard boiled egg, cucumbers, scallion cream cheese, charred lemon, dill, baguette

DUCK AND WAFFLES 22

Slow cooked duck confit, Belgian waffle, Blueberry infused syrup, blueberries

LOBSTER OMELETTE (GFA) 30

Chunks of fresh Maine lobster, baby spinach, Gruyere cheese, lobster bisque, fresh herbs, crispy confit potatoes

SALADS

COBB SALAD (GF) 18

Chicken breast, bacon, egg, tomato, crumbled Bleu cheese, avocado, romaine, house vinaigrette

AHI TUNA SALAD NIÇOISE 19

Seared Ahi Tuna, frisée leaves, egg, tomatoes, olives, green beans, sliced potatoes, house vinaigrette, Chili Ponzu

CAESAR OR HOUSE SALAD 11

With Chicken 17, Fresh catch or salmon MKT
Filet mignon or Colossal shrimp 25

ATLANTIC SALMON (GF) 22

Mixed greens, roasted butternut squash, red onion, house vinaigrette

ROASTED BEET & GOAT CHEESE (VG) 17

Panko crusted warm goat cheese with honey, frisée salad, roasted beets, red onion, candied pecans, house vinaigrette

SANDWICHES

HALF POUND ANGUS BURGER (GFA) 17

Aged cheddar, thick cut bacon, caramelized onion, lettuce, tomato, bbq sauce, brioche bun, fries

FRIED GREEN TOMATO BLT 15

Cajun remoulade, romaine, bacon, avocado, Texas toast, fries
Vegetarian Option Available

SHAVED FILET MIGNON 22

Melted Mozzarella, caramelized onions, mushrooms, peppers, truffle oil, horseradish aioli, Texas toast, fries

FRESH CATCH SANDWICH MP

Fresh catch, brioche bun, lettuce, tomato, onion, pickle, key lime tartar, fries

CROQUE MADAME 15

Gruyere and Parmesan cheese, shaved ham, sunny egg, béchamel sauce, Texas toast, fries

LOBSTER CLUB 36

Fresh Maine lobster salad, buttered croissant, bacon, lettuce, tomato, key lime tartar, fries

DESSERTS

CHOCOLATE MOUSSE (GF) 9

Freshly whipped cream, berries, mint

BOURBON RAISIN BREAD PUDDING 9

Caramel sauce, vanilla ice cream

STICKY TOFFEE PUDDING 9

Hot toffee sauce, vanilla ice cream

CHOCOLATE FONDANT (GF) 9

Raspberry & caramel sauce, freshly whipped cream

CREME BRULEE (GF) 9

Caramelized top, fresh berries, freshly whipped cream

If you have an allergy or a dietary restriction please inform your server and we will happily accommodate you.

(VG) = Vegetarian (GF) = Gluten Free (GFA) = Gluten Free Available

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially those with certain medical conditions.

NEXT DOOR

— BEACH BISTRO —

SUNDAY BRUNCH 9:00AM - 2:00PM

MAKE YOUR OWN MIMOSA

MIMOSA BY THE GLASS 9

.....
JEIO PROSECCO 38

G.H. MUMM FRENCH CHAMPAGNE 59

PERRIER-JOUET FRENCH CHAMPAGNE 78

All bubbles by the bottle are served with chilled cranberry, orange, pineapple juice and fresh berries.

ESPRESSO

ESPRESSO 5 CAPPUCINO 7 DOUBLE ESPRESSO 7

Almond Milk, Oat Milk, and Regular Milk are available.

SIGNATURE COCKTAILS

ESPRESSO MARTINI 13

Absolut Vanilia, Kahlua, espresso

CHAMPAGNE PEAR MARTINI 14

Absolut Pears, St. Germain elderflower liqueur, pear, pineapple juice, champagne, lemon, sugar rim

APEROL SPRITZ 13

Aperol, peach, Prosecco, Club soda

CUCUMBER JALAPEÑO

MARGARITA 15

Tanteo Jalapeño, Cointreau, lime, cucumber

CARIBBEAN MULE 14

Sailor Jerry, lime, pineapple, Luxardo cherry liqueur, Malibu floater, ginger beer

RENDEZ-VOUS 15

Citadelle French Gin, St. Germain elderflower liqueur, Aperol, lemon, agave, champagne

SPICY AND LOADED ABSOLUT VODKA BLOODY MARY'S 14

Absolut Vodka, shrimp, bacon, onion, celery, tomato, cornichon

WINE

WHITE

	Glass	Carafe	Bottle
	500 ml		
VISTA POINT CHARDONNAY, California	7	18	27
CORVO MOSCATO, Italy	8		33
BERTANI PINOT GRIGIO, Italy	10	22	35
EMMOLO SAUVIGNON BLANC, California	10	22	36
RAIMAT ALBARINO, Spain			36
WHITEHAVEN SAUVIGNON BLANC, New Zealand	14		42
ST. FRANCIS CHARDONNAY, Sonoma County			46
MAISON BELLE COTES SANCERRE SAUVIGNON BLANC, Loire Valley, France			58
FAR NIENTE CHARDONNAY, Napa Valley			79
PINK			
CHÂTEAU DE BERNE ROSÉ, Provence			39
WHISPERING ANGEL, Provence	13	32	45

RED

	Glass	Carafe	Bottle
	500 ml		
VISTA POINT MERLOT, California	7	18	27
CONUNDRUM BLEND, California			35
PALI RIVIERA PINOT NOIR, Sonoma County	13		38
RAVEL & STITCH CABERNET, California	14	30	41
BELLE GLOS PINOT NOIR, California			47
EMMOLO MERLOT, Napa Valley			52
PRISONER RED BLEND, California			68
DUCKHORN CABERNET, Napa Valley			79

BUBBLES

WYCLIFF, California	8		29
JEIO PROSECCO, Italy	12		38
G.H. MUMM CHAMPAGNE, France	14		59
PERRIER-JOUET CHAMPAGNE, France			78

BEERS

DRAFT

ALCATRAZ DOUBLE IPA
YUENGLING
GUINNESS • PERONI
SEASONAL ROTATING TAP

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ANCIENT CITY ORANGE AMBER ALE • ORMOND BREWERY BLONDE ALE
WHITE CLAW • NUTRL SELTZER • STELLA CIDRE