

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

BEETROOT 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

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

STEAK & FRIES (GF) 36

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

LOBSTER & FRIES (GF) 49

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

CAESAR OR HOUSE SALAD 11

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

SALADS

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

FRESH CATCH & FRIES (GF) MKT

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

DUCK CONFIT & FRIES (GF) 30

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

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

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