



*Where the Fish  
Hits the Fire!*

## APPETIZERS

**Ceviche** - Baby Shrimp and Crab Meat Cooked in a Blend of Citrus Juices, Mixed with Fresh Pico de Gallo, Served with Crispy Flour Tortilla Wedges \$10.99

**Stuffed Portabella** - A large Portabella Cap Stuffed with Shrimp, Crab Meat and Pepper Jack Cheese, Baked, Topped with Diced Tomatoes and Drizzled with Basil Infused Olive Oil \$10.99

**Seared Tuna** - Seasoned, Pan-Seared, Rare Yellow Fin Tuna Served Chilled with Seaweed Salad, Wasabi, Pickled Ginger, and Soy Sauce \$11.99

**Coconut Shrimp** - Sweet, Crunchy and Delicious Shrimp Served with Tropical Fruit Dipping Sauce \$8.99

**Beachhouse Wings** - One Pound of Fresh Chicken Wings, Served Fiery Hot or BBQ \$9.99

**Spinach Artichoke Dip** - A Creamy Blend of Cheeses, Loaded with Fresh Spinach and Artichoke Hearts, Baked in a Bread Bowl, Topped with Cheddar Cheese, Diced Tomatoes and Scallions \$9.99

**Calamari** - Tender Bite Sized Squid Dusted and Lightly Fried, Served with Marinara Sauce \$10.99

**Conch Fritters** - Ground Conch Meat Mixed with Finely Diced veggies and Breadcrumbs, Served with Cocktail Sauce \$8.99

**Peel & Eat Shrimp** - Half Pound of Tender, Pink Shrimp Served Icy Cold with Cocktail Sauce \$10.99

## CHEF'S SELECTION

**Twin Tail Dinner** - Two 5oz Warm Water Lobster Tails Char-Grilled and Generously Basted with Garlic Butter Market Price

**King Crab Legs** - One Full Pound of Legs from the King of the Sea Served with Lots of Drawn Butter Market Price

**Seafood Au Gratin** - Shrimp, Sea Scallops, Crab and Fish Blended with a Rich Lobster Cream and Cheddar Cheese Sauce, Baked to a Golden Brown \$18.99

All Chef's Selections Served with Warm BREAD, VEGETABLE and Your Choice of BAKED POTATO, YELLOW RICE, GARLIC MASHED POTATOES or FRENCH FRIES

Add Our HOUSE SALAD for \$.99  
or SIDE CAESAR for \$1.99

**Garlic Bread with Marinara** \$4.99

## BY SEA

**Maryland Crab Cake Dinner** - Two Hand Formed Cakes Loaded with Chunks of Crab, Lightly Seasoned and Served with a Creole Mustard Sauce \$24.99

**Coconut Crusted Flounder** - Filet of Flounder Rolled in Flakes of Sweetened Coconut and Japanese Bread Crumbs, Flash Fried and Finished with a Dark Rum, Pineapple and Papaya Glaze \$19.99

**Stuffed Tilapia** - Golden Tilapia Filet Stuffed with Shrimp, Tomatoes and Pepper Jack Cheese Baked and Finished with a Lemon Beurre Blanc \$17.99

**Fried Fish Platter** - Deliciously Flaky Fish Filets, Quick Fried and Golden Brown, Served with French Fries, Cole Slaw and Tartar Sauce \$14.99

**Shrimp or Scallops** - Choose Either Tender Gulf Shrimp or Sweet Sea Scallops Fried to a Golden Brown, Served with Cocktail Sauce \$18.99

**Sesame Seared Tuna** - Fresh Yellow Fin Tuna Encrusted with Sesame Seeds, Seared Medium Rare, Served with Wasabi, Pickled Ginger and Soy Sauce \$22.99

**Coconut Shrimp** - Tender Gulf Shrimp Rolled in Coconut and Japanese Breading, Lightly Fried and Served with a Tropical Dipping Sauce \$17.99

**Stuffed Flounder** - Delicate Flounder Filet Wrapped Around a Stuffing of Shrimp, Crab and Seasoned Breadcrumbs, Baked and Finished with a Rich Brandied Lobster Sauce \$20.99

**Seafood Medley** - For the Seafood Lover with a Big Appetite - A Maryland Crab Cake Surrounded by Fried Shrimp, Fish Filet and Sea Scallops \$23.99

All of the Above Served with Warm BREAD, VEGETABLE AND Your Choice of BAKED POTATO, YELLOW RICE, GARLIC MASHED POTATOES or FRENCH FRIES

**Seafood Gumbo** - A Fresh Medley of Shrimp, Fish, Scallops, Crawfish and Andouille Sausage Simmered in a Classic Cajun Stew, Served over Yellow Rice \$16.99

**Scampi Anna Maria** - Sautéed Shrimp in a Blend of Diced Tomatoes, Fresh Basil, White Wine and Garlic Butter Served over Pasta. A Local Favorite \$20.99

To Any of the Entrees Listed Above  
Add Our HOUSE SALAD for \$.99  
or SIDE CAESAR for \$1.99

**Consuming Raw or Undercooked Meats  
May Increase the Risk of Food Borne Illness**

## SUNCOAST SALADS

**Coconut Shrimp Salad** - Mixed Field Greens, Cashews, Mango and Tomatoes, Topped with Coconut Crusted Shrimp, Served with Our Own Tropical Fruit Vinaigrette \$12.99

**Crab Pasta** - Chunks of Crab, White Fish and Seashell Pasta Tossed in an Herb Mayonnaise along with Finely Diced Veggies and Served with Fresh Fruit \$10.99

**Chilled Seafood Salad** - Pan Seared Gulf Shrimp and Sea Scallops Tossed with Mixed Greens, Diced Mango, Cashews, Tomatoes and Our Tropical Fruit Vinaigrette Dressing \$15.99

**Mediterranean Cruise** - Hummus and Tabouli over Fresh Mixed Greens with Feta Cheese, Pepperoncinis, Purple Onion, Tomatoes and Greek Olives, Served with Toasted Pita Wedges and Beachhouse Italian Herb Dressing \$14.99

**Caesar Salad** - Crisp Romaine Lettuce Tossed with Grated Romano and Shredded Parmesan Cheese, Garlic Herbed Croutons and Our savory Caesar Dressing \$8.99

Add Chicken \$4.99

Add Tuna or Salmon \$7.99

**Sunset Salad** - Grilled or Blackened Chicken Breast Atop Fresh Greens with Diced Tomatoes, Cooked Egg Wedges, and Walnuts, Served with Honey Mustard Dressing \$13.99

## SOUPS

**New England Clam Chowder**  
**Black Bean**

CUP \$3.99

BOWL \$5.99



## DESSERTS

**Beach Castle** - A Beachhouse Original - a Goopy Chocolate Brownie with a Giant Scoop of Vanilla Ice Cream, Covered in Chocolate Sauce and a Cascade of Whipped Cream. Yum! \$5.99

**Key Lime Pie** - You Gotta Crack 106 Eggs and Zest a Whole Lotta Limes to Make a Key Lime Pie this Authentic \$4.50

**Chocolate Wave** - A Deep, Dark, Rich, Multi-Layered, Fudgy, Chocolate Cake \$4.99

**Cheesecake** - Classic New York Style \$4.99

**Peanut Butter Pie** - Peanut Butter and Chocolate Blended in a Chocolate Crumb Crust \$4.99

## BY LAND

**Top Sirloin** - A Tender 10 oz Center Cut Sirloin Seasoned, Char-Grilled and Topped with Garlic Butter \$18.99

**New York Strip** - 14 oz Hand Cut Choice Beef Topped with Garlic Butter, Seasoned and Char-Grilled \$26.99

**Filet Mignon** - A 9 oz Cut of Choice Tenderloin Char-Grilled as You Like It and Brushed with Garlic Butter \$26.99

Top Any Steak with  
SCAMPI STYLE SHRIMP \$5.99

**Chicken Tropicale** - A Tender Breast of Chicken Marinated in Fruit Juices and Seasonings, Char-Grilled and Topped with Tropical Fruit Salsa \$15.99

ALL of the Above Served with WARM BREAD, VEGETABLE and Your Choice of BAKED POTATO, YELLOW RICE, GARLIC MASHED POTATOES or FRIES

**Chicken Alfredo** - Fresh Chicken Breast Grilled and Served over Pasta in a Creamy Rich Alfredo Sauce. \$16.99

Substitute GRILLED SHRIMP Add \$5.99

## DELICIOUS ADDITIONS TO ANY ENTRÉE

5 OZ ROCK LOBSTER TAIL OR  
A HALF POUND OF SUCCULENT KING  
CRAB LEGS Market Price

Add Our HOUSE SALAD for \$ .99  
or SIDE CAESAR for \$1.99

## SANDWICHES

**Beach Burger** - A Half Pound of Ground Beef Cooked Just the Way You Like It \$8.99

**Beachhouse Chicken** - Tender Marinated Breast of Chicken Char-Grilled and Topped with Provolone Cheese, Served on a Whole Wheat Bun \$8.99

**Black Jack Mahi** - Mahi-Mahi Blackened and Topped with Melted Pepper Jack Cheese Market Price

**Soft Shell Crab** - A Whole Soft Shell Crab Fried Crispy. We Serve this Island Delicacy with a Smokey Chipotle Mayonnaise \$13.99

**Grouper Sandwich** - Fresh Gulf Grouper Served Blackened, Char-Grilled or Fried  
Market Price and Subject to Availability

**Crispy Flounder Sandwich** - A Tender, Flaky White Fish Served Breaded and Fried \$11.99

All Sandwiches are Served with FRIES or RICE  
FRESH FRUIT is Available for an Additional \$1.00

15% Gratuity will be added to Parties of Six or More