

BEACHWOOD

8600 LANDIS AVENUE | SEA ISLE CITY, NJ | (609)263-3627 | WWW.BEACHWOODSIC.COM

STARTERS

*OYSTERS ON THE HALF | 32 (BY THE DOZEN)

Served over crushed ice, lemons, sangria mignonette, cocktail sauce

*TUNA CEVICHE | 17

Coconut and chili sauce, micro cilantro, wonton chips

*GUACAMOLE | 9

(+ CRAB | 6, + GRILLED SHRIMP | 7)

Served with mango salsa and chips

MUSHROOM AND FONTINA ARANCINI | 11

Crispy risotto rice balls, herbed fire-roasted tomato mayo

CRAB CAKE QUESADILLA | 15

Crab imperial stuffing, cheddar cheese, Maryland tartar sauce, pico de gallo

*SCALLOPS WRAPPED IN BACON | 16

Mixed greens, balsamic glaze

MAC & SEA | SMALL 17 OR LARGE 30

Macaroni pasta, blue cheese and cheddar sauce, lobster, crab, shrimp, caramelized onions, herbed breadcrumbs

*WINGS AND FRIES | 8 (1/2 DOZEN) 15 (DOZEN)

Select two sauces: homemade buffalo, Asian, spicy blueberry BBQ, creamy blue cheese, ranch, chipotle mayo, superhot habanero, chimichurri

SOUPS AND SALADS

CLAM CHOWDER | 9

Potatoes, bacon, chopped clams, leeks, oyster crackers, creamy clam broth

CORN CHOWDER | 9

Crab, poblano peppers, coconut milk, saffron

SOUP + SALAD | 14

Your choice of one small soup and one small salad

+ CRAB CAKE | 15

+ BUTTERMILK FRIED CHICKEN | 12

+ ROASTED SALMON | 17

*HOUSE FARM SALAD | 9

Lettuce mix, cucumber, fennel, red onion, cherry tomatoes, champagne vinaigrette

+ CRAB CAKE | 15

+ BUTTERMILK FRIED CHICKEN | 12

+ ROASTED SALMON | 17

*ROASTED BEET SALAD | 11

Arugula, shredded carrots, celery, blue cheese, hard-boiled egg, ranch dressing

+ CRAB CAKE | 15

+ BUTTERMILK FRIED CHICKEN | 12

+ ROASTED SALMON | 17

EMPANADAS | 9

2 PER ORDER, SERVED WITH CHIPOTLE MAYO

CRAB

Corn and cheese

BBQ PULLED PORK

Beans and cheese

CHEESESTEAK

Beef, Swiss, caramelized onions

CHICKEN PARMESAN

Chicken, marinara, basil, mozzarella

SPINACH DIP

Wilted greens, artichoke, leeks, parmesan, mozzarella

BEACHWOOD PLATTERS

ALL PLATTERS ARE SERVED WITH HOUSE SLAW, OLD BAY FRIES, CORN ON THE COB

LOCAL SCALLOPS | 26

Broiled or fried, Maryland tartar sauce

CRAB CAKES | 23

Maryland tartar sauce

FISH AND CHIPS | 22

Mint-pea aioli

STEAMED LOBSTER | MP

Drawn butter

MAINE STYLE LOBSTER ROLL | 22

Spicy tarragon mayo

ST. LOUIS BBQ RIBS | 25

Homemade blueberry BBQ sauce

SEARED RARE LOCAL TUNA | 27

Wasabi aioli

LARGE PLATES

*STEAK FRITES | 25 (+ CRAB CAKE | 12)

8oz Prime flat iron steak, house farm salad, herbed fries, chimichurri sauce

BEACHWOOD STEAK PARMESAN | 25

Breaded thin beef steak topped with marinara, ham, mozzarella, and fresh tomato, served with curly fries

*VEGGIE CURRY RICE BOWL | 22

(+ SCALLOPS | 11)

Brown rice, madras curry, seasonal vegetables, sour cream, scallions

PAPPARDELLE | 22

Braised short ribs and San Marzano tomato ragout, parmesan, brioche bun

*JAMBALAYA | 25

Dirty rice, roasted chicken, calamari, lobster, crab, shrimp, peas, roasted red pepper, andouille sausage, creole tomato sauce

*ROASTED SALMON | 24

Roasted yam purée, roasted broccoli and cauliflower, roasted corn salsa

HANDHELDS

SMASHED BURGER | 14 (+ BACON | 4)

Double smashed patty, sharp cheddar, caramelized onions, pickled mushrooms, tomato, curly fries

*GRILLED FISH TACOS [3] | 17

Grilled Mahi, flour tortillas, guacamole, house slaw, pico de gallo, crumbled Mexican cheese, cilantro, corn chips

ROASTED PORK SANDWICH | 15

Slow-roasted pulled pork, caramelized onions, roasted poblano peppers, broccoli rabe, melted provolone cheese, corn chips

*MUSHROOM BURGER | 14

Breaded marinated portabella mushroom, pickled red onion rings, lettuce, tomato, special sauce, corn chips

FRIED CHICKEN SANDWICH | 14

Buttermilk fried chicken breast, pickled green tomatoes, special sauce, curly fries

TUNA BURGER | 19

Seared rare local tuna steak, wasabi slaw, guacamole, soy reduction, corn chips

SOMETHING SWEET | 9

TRIPLE CHOCOLATE MOUSSE CAKE

Whipped lemon cream

BEIGNETS

Dulce de leche and walnuts

RASPBERRY CHEESECAKE

Passion fruit coulis

**All menu items prepared with an (*) is or can be prepared gluten free*

+ Ask about our Vegan and Vegetarian Options

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LIQUOR

12OZ MIXED DRINKS
CHOOSE LIQUOR + ADD MIXER
ADD AN EXTRA SHOT + 3

TEQUILA/MEZCAL

HOUSE | 6
LIBÉLULA (JOVEN) | 8
ESPOLON (SILVER) | 8.50
MI CAMPO (REPOSADO) | 9
DEL MAGUEY (MEZCAL) | 9.50
CASAMIGOS (MEZCAL) | 10.50

BOURBON/WHISKEY/RYE

HOUSE WHISKEY | 6
JIM BEAN | 7.50
JACK DANIEL'S | 8
MAKER'S MARK | 9
BULLEIT BOURBON OR RYE | 9.50
OLD FORESTER RYE | 9

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HOUSE | 6
BEEFEATER | 8
TANQUERAY | 9
MR. FINGER'S ALIBI | 10
MONKEY 47 | 9.50
CRANBERRY JUICE
ORANGE JUICE
PINEAPPLE JUICE
GRAPEFRUIT JUICE
GINGER ALE
SPRITE
DIET COKE
COKE
TONIC
CLUB SODA
MIXERS

RUM

HOUSE SILVER, SPICED, OR COCONUT | 6
CAPTAIN MORGAN | 8.50
BACARDI SILVER | 8
MYERS | 9.50

VODKA

HOUSE | 6
TITOS | 8.50
KETEL ONE | 9.50
GREY GOOSE | 10.50

BEER

12OZ CANS / BOTTLES

MILLER LITE | 5
COORS LIGHT | 5
BROOKLYN LAGER | 5
CORONA LIGHT | 6
CORONA PREMIER | 6
TECATE | 5
SIERRA NEVADA "WILD LITTLE THING" | 6
DOGFISH 60MIN IPA | 6
BALLAST POINT GRAPEFRUIT SCULPIN | 6
ON DRAFT

FROZEN COCKTAIL SLUSHIES | 10

ALL 16 OZ COCKTAIL SLUSHIES ARE CRAFTED WITH
FRESH INGREDIENTS AND HOMEMADE MIXERS

"FISH ALLEY" IPA BY LUDLAM ISLAND | 7
"PAPER TIGERS" SESSION IPA BY LUDLAM ISLAND | 7

HIBISCUS MARGARITA

Coconut rum, coconut milk, orange juice,
pineapple, pineapple syrup

MANGO DAQUIRI

Silver rum, triple sec, mango, lime juice, mango syrup

WATERMELON FROSÉ

Rosé, triple sec, watermelon, lime, watermelon syrup

HOUSE COCKTAILS

HIBISCUS MARGARITA | 13

Tequila, Grand Marnier, Fresh Lemon & Lime,
Hibiscus, Pickled Jalapenos

BEACHWOOD BLOODY | 10

Vodka, House Bloody Mix, Fresh Lime,
Bleu Cheese Olives

SANGRIA | 12

Chardonnay, Brandy, Fresh Juice & Fresh Fruit

T.I. MULE | 12

Vodka, Ginger Beer, Fresh Lime

STRAWBERRY MOJITO | 13

Silver Rum, Mint & Strawberry Muddle, Soda Water

LANDIS LAVENDER | 13

Gin, Tonic, Blueberry & Lavender Syrup

WINE

6OZ POUR

KIM CRAWFORD SAUVIGNON BLANC | 9

MATEUS ROSÉ | 9

SIMI CHARDONNAY | 9

CASAL GARCIA VINHO VERDE | 9

CAVIT PINOT GRIGIO | 9

ELOUAN PINOT NOIR | 9

STERLING CABERNET | 9