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

SHRIMP COCKTAIL (8) | 15
Cocktail sauce, lemon wedges

1/2 CHILLED LOBSTER | 22
Cocktail sauce, lemon wedges

***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 | 14
Crispy risotto rice balls, herbed fire-roasted tomato mayo

CRAB CAKE QUESADILLA | 15
Crab imperial stuffing, cheddar cheese, Maryland tartar sauce, pico de gallo

SPICY SHRIMP TAQUITOS (3) | 17
Wonton taquito shell, roasted pineapple pico de gallo, spicy mayo, micro cilantro, lime

***SCALLOPS WRAPPED IN BACON | 17**
Mixed greens, balsamic glaze

MAC & SEA | SMALL 17 OR LARGE 30
Macaroni pasta, blue cheese and cheddar sauce, calamari, 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

***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

BRICK OVEN FLATBREADS

WILD MUSHROOM | 14
Ricotta, truffle oil, arugula, cherry tomatoes

SHORT RIB | 16
Braised short ribs, mozzarella, caramelized onions and red bell peppers, Kalamata olives, spicy San Marzano tomato sauce, parsley

BUFFALO SHRIMP | 16
Homemade buffalo sauce, blue cheese crumble, celery, ranch

NAPOLITANA | 14
Fresh tomato, mozzarella, San Marzano tomato sauce, garlic oil, oregano and chili flakes

EMPANADAS | 9

2 PER ORDER, SERVED WITH CHIPOTLE MAYO

CRAB
Corn and cheese

BBQ PULLED PORK
Beans and cheese

CHEESESTEAK
Beef, Swiss, caramelized onions

BUFFALO CHICKEN
Roasted chicken, blue cheese, caramelized onions, homemade buffalo sauce

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 | 32**
Broiled or fried, Maryland tartar sauce

CRAB CAKES | 34
Maryland tartar sauce

FISH AND CHIPS | 28
Mint-pea aioli

MAINE STYLE LOBSTER ROLL | 25
Spicy tarragon mayo

***ST. LOUIS BBQ RIBS | 28**
Homemade blueberry BBQ sauce

***SEARED RARE LOCAL TUNA | 32**
Wasabi aioli

LARGE PLATES

***STEAK FRITES | 28 (+ CRAB CAKE | 15)**
8oz Prime flat iron steak, house farm salad, herbed fries, chimichurri sauce

***VEGGIE CURRY RICE BOWL | 22**
+ SCALLOPS | 11
Brown rice, madras curry, seasonal vegetables, sour cream, scallions

PAPPARDELLE | 27
Braised short ribs and San Marzano tomato ragout, parmesan, brioche bun

***JAMBALAYA | 30**
Dirty rice, roasted chicken, calamari, lobster, crab, shrimp, peas, roasted red pepper, andouille sausage, creole tomato sauce

***ROASTED SALMON | 29**
Roasted yam puree, roasted broccoli and cauliflower, orange thyme and jalapeno glaze

FISHERMAN'S BOWL | 28
Blackened flounder, Costarican style rice and beans, fried plantains, crema, pico de gallo, cilantro

KIDS PLATTERS | 12

WITH BEVERAGE AND CHOCOLATE CHIP COOKIE

HOMEMADE MAC & CHEESE
FRIED FISH AND CHIPS
CHICKEN FINGERS AND FRIES
PASTA Butter or marinara

HANDHELDS

***SMASHED BURGER | 14 (+ BACON | 3)**
Double smashed patty, sharp cheddar, caramelized onions, pickled mushrooms, tomato, curly fries

***GRILLED FISH TACOS [2] | 17**
Grilled Mahi, flour tortillas, guacamole, house slaw, pico de gallo, crumbled Mexican cheese, cilantro, corn chips

***MUSHROOM BURGER | 14**
Breaded marinated portabella mushroom, pickled red onion rings, lettuce, tomato, special sauce, corn chips

FRIED CHICKEN SANDWICH | 15
Buttermilk fried chicken breast, pickled green tomatoes, special sauce, curly fries

***TUNA BURGER | 22**
Seared rare local tuna steak, wasabi slaw, guacamole, soy reduction, corn chips

SOMETHING SWEET | 9

TRIPLE CHOCOLATE MOUSSE CAKE
Whipped lemon cream

CHURROS
Dulce de leche dipping sauce, cinnamon sugar

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 AND COCKTAIL MENU

WINES

BUBBLES

CHANDON BRUT POP (187 ML) | 16
BRUT, CALIFORNIA

VALDO PROSECCO NUMERO UNO | 9/32
EXTRA DRY, ITALY

VEUVE CLICQUOT | 125
CHAMPAGNE, FRANCE

WHITES

LA PETITE PERRIERE, SAUVIGNON BLANC | 9/33
LOIRE VALLEY, FRANCE 2019

SARACINA, CHARDONNAY, UNOAKED | 13/42
MENDOCINO COUNTY, CALIFORNIA 2018

QUILT, CHARDONNAY | 17/50
NAPA VALLEY, CALIFORNIA 2018

BOTTEGA VINAIA, PINOT GRIGIO | 13/42
TRENTINO, ITALY 2019

PACO & LOLA, ALBARIÑO | 14/45
RÍAS BAIXAS, SPAIN 2020

TRIMBACH, RIESLING | 10/35
ALSACE, FRANCE 2016

ROSÉ

THE PALE, PROVENCE | 12/36
FRANCE 2020

BY OTT, PROVENCE | 55
FRANCE 2019

REDS

CHATEAU HAUT-BLANVILLE, PINOT NOIR GRAND RESERVE | 12/36
LANGUEDOC-ROUSSILLON, FRANCE 2018

BERONIA, RIOJA RESERVE | 15/48
SPAIN 2015

ARUMA, MALBEC | 13/42
MENDOZA, ARGENTINA 2019

LOS VASCOS, CABERNET SAUVIGNON | 12/36
COLCHAGUA VALLEY, CHILE 2018

DAOU, CABERNET SAUVIGNON | 15/48
PASO ROBLES, CALIFORNIA 2019

BEERS

CANS AND BOTTLES

MILLER LITE | 5
COORS LIGHT | 5
CORONA LIGHT | 6
BROOKLYN LAGER | 7
SIERRA NEVADA PALE ALE | 6
DOGFISH 60MIN IPA | 6
GOLDEN ROAD, MANGO CART | 7
LUDLAM ISLAND "FISH ALLEY" IPA | 7

BEERS ON TAP

STELLA ARTOIS | 7
SLACKTIDE "HEAD BOAT" HELLES LAGER | 7
CAPE MAY IPA | 8
TUCKAHOE "THE NEW OLD SCHOOL" IPA | 8
VICTORY "SUMMER LOVE" | 6
CAPE MAY WHITE | 7

HOUSE COCKTAILS | 11

HIBISCUS MARGARITA
Tequila, triple sec, lemon-lime juice, hibiscus

SUMMER MULE
Orange infused Vodka, lime juice, ginger beer

MANGO MOJITO
Bacardi Silver, mango, mint, lime, sugar, soda water

LANDIS LAVENDER
Gin, blueberry & lavender syrup, tonic water

APEROL SPRITZER
Aperol, prosecco, soda water

CRUSH IT AT THE BEACH | 12

YOUR CHOICE OF VODKA OR TEQUILA

ORANGE CRUSH
Fresh orange juice, triple sec, orange soda water

GRAPEFRUIT CRUSH
Fresh grapefruit juice, triple sec, grapefruit soda water

TANGERINE CRUSH
Fresh tangerine juice, triple sec, tangerine soda water

TRY OUR "BALL OF FIRE SHOT" 1.5OZ | 5

CINNAMON AND CHILI INFUSED BOURBON

LIQUOR

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

TEQUILA/MEZCAL

ESPOLON BLANCO | 8
CASAMIGOS BLANCO | 12
CASAMIGOS REPOSADO | 13
GRAN CENTENARIO AÑEJO | 14
DEL MAGUEY VIDA MEZCAL | 11
CASAMIGOS MEZCAL | 16

RYE/BOURBON/SOUR MASH

JIM BEAM | 8
JACK DANIEL'S | 9
MAKER'S MARK | 10
BULLEIT BOURBON | 11
BULLEIT RYE | 11

SCOTCH, SINGLE MALT AND IRISH

DEWAR'S | 10
JW BLACK | 13
MACALLAN 12YRS | 14
JAMESON | 10

VODKA

TITO'S | 9
KETEL ONE | 10
GREY GOOSE | 12
STOLI CITROS | 10
STOLI ORANGE | 10

GIN

BOMBAY DRY | 9
TANQUERAY | 10
BEEFEATER | 9

RUM

BACARDI AÑEJO | 10
CAPTAIN MORGAN | 8
GOSLINGS | 8