

# BEACH HOUSE SOCIAL

## SHARED & GREENS

ADD CHICKEN OR SHRIMP 8

CAPITAL VICES 85 MINI 55'ER BURGER | LOBSTER TAIL | SHRIMP SKEWER | BACON | CHICKEN TENDER | CHEESE  
PICKLED VEGGIES | SERVED ON TOP OF A BLOODY MARY

FRESH OYSTERS 3 (LIMITED AVAILABILITY) LEMON | HORSERADISH | COCKTAIL

CAESAR 11 ROMAINE HEARTS | HERB BUTTER CROUTONS | PARMESAN | CAESAR DRESSING

BERRY & BALSAMIC 13 SPINACH | FETA | CANDIED PECAN | BLUEBERRY BALSAMIC VINAIGRETTE

GREENS & GRAINS 15 ARUGULA | RADISH | SHAVED CARROT | PICKLED RED ONION | QUINOA | HARDBOILED EGG | CUCUMBER | HERB VINAIGRETTE

KALE 13 HONEY CRISP APPLE | TOASTED WALNUT | GRUYERE | WHITE BALSAMIC VINAIGRETTE

SHISHITOS 12 FRIED SHISHITO PEPPERS | CHILI LIME AIOLI

WHIPPED RICOTTA 14 HONEY & WHITE BALSAMIC WHIPPED RICOTTA | FRESH HERBS | WARM SOURDOUGH

BURRATA 15 HEIRLOOM TOMATO | BALSAMIC REDUCTION | PRESERVED LEMON VINAIGRETTE

BEEF CARPACCIO 16 HOUSE BUTCHERED & GREEN SALT CURED | HONEY DIJON | PECORINO ROMANO | WARM SOURDOUGH

PORK BELLY 17 CRISPY PORK BELLY | ADOBO BOURBON GLAZE | HOMINY | POBLANO | CHARRED CORN

MUSSELS 18 BEER BROTH | SLAB BACON | GARLIC | THYME

CRAB DIP 29 LUMP CRAB | SPICED CREAM CHEESE | PEPPERS & ONIONS | SOURDOUGH BREAD BOWL | SERVES 3-4

CEVICHE 17 CITRUS POACHED SHRIMP | GUACAMOLE | PICO DE GALLO | TORTILLA CHIPS

## MAINS

TUNA TEMPURA (SERVED RARE) 32 CILANTRO LIME RICE | CHILI SPIKED MAYO | SIDE OF TAMARI

BRONZINO EN PAPILOTE 38 RED POTATO | CAULIFLOWER | BROCCOLINI | LEMON | PEARL ONIONS | BEURRE BLANC

SEARED GROUPER 40 CARIBBEAN SPICED | CILANTRO LIME RICE | PINEAPPLE PICO | COCONUT MILK RED CURRY

MAHI 41 GRILLED MAHI | COCONUT "FRIED RICE" | YUZU SLAW | CHILI & WHITE SANGRIA GLAZE

SCALLOPS 48 STREET CORN PUREE | CHORIZO | POBLANO CREAM | RADISH

GNOCCHI 28 WILD MUSHROOM BLEND | BROCCOLINI | GARLIC | WHITE WINE | FRESH PARMESAN | BLACK TRUFFLE

ROASTED VEGETABLES 23 SEASONAL VEGETABLES | WARM OLIVES | WHITE BEAN HUMMUS | GRILLED PITA | FETA

BOURBON BURGER 20 CUSTOM BLEND ANGUS PATTY | CHEDDAR | SEARED PORK BELLY | ONION TANGLES | BOURBON ADOBO GLAZE

THE 55'ER (SERVED WITH A 6OZ BLONDE ALE) 55 CUSTOM BLEND ANGUS PATTY | COLD WATER LOBSTER CLAWS  
TRUFFLE & SMOKED GOUDA MORNAY | TARRAGON AIOLI

HALF CHICKEN 34 CILANTRO LIME RICE | ROASTED CAULIFLOWER | FINGERLING POTATOES | MEZCAL ACHIOTE GLAZE

6 OZ FILET 42 ROASTED OR MASHED POTATOES | ASPARAGUS | CHOICE OF SAUCE ADD SHRIMP 8 ADD LOBSTER MP

10 OZ TERES MAJOR 47 ROASTED OR MASHED POTATOES | ASPARAGUS | CHOICE OF SAUCE ADD SHRIMP 8 ADD LOBSTER MP

16 OZ RIBEYE 55 ROASTED OR MASHED POTATOES | ASPARAGUS | CHOICE OF SAUCE ADD SHRIMP 8 ADD LOBSTER MP

## DESSERTS

BANANA BREAD PUDDING 15 BRANDY CARAMEL SAUCE | VANILLA ICE CREAM

CHEESECAKE 10 YOUR CHOICE OF: CLASSIC | BERRY | TURTLE | WHIPPED CREAM

SUMMER SKILLET 12 SEASONAL COMPOTE | STREUSEL | VANILLA ICE CREAM

Parties of 6 or more are subject to a 20% gratuity | To ensure proper service for our guests, we only allow up to 4 split checks.  
Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness: Especially if you have certain medical conditions.  
\*\*Allergy cards are available upon request \*\*

8375 Gulf Boulevard | Navarre, FL 32566 | 850.939.0010

Executive Chef: Kara Mardell

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MILLE FEUILLE 15 PUFF PASTRY | CHOCOLATE PASTRY CREAM | WHIPPED CREAM

## WINE

### --CHARDONNAY--

14 HANDS- COLUMBIA VALLEY, WA 10 36  
 CLOS PEGASE-HOPLAND, CA 13 48

### --PINOT GRIGIO--

J VINEYARDS-HEALDSBURG, CA 12 44  
 SANTA MARGHERITA 14 52  
 ADIGE RIVER VALLEY, ITALY

### --SAUVIGNON BLANC--

KIM CRAWFORD- MARLBOROUGH, NZ 12 44

### --ALBARINO--

MARTIN CODAX, RIAS BAIXAS, SPAIN 12 44

### --RIESLING--

SCHLOSS VOLLRADS 13 48  
 RHEINGAU, GERMANY

### --PINOT NOIR--

ERATH- DUNDEE HILLS, OR 14 52  
 DECOY- SONOMA COUNTY, CA 17 65

### --CABERNET SAUVIGNON--

14 HANDS- COLUMBIA VALLEY, WA 10 36  
 DAOU- PASO ROBLES, CA 14 52  
 BUCK SHACK- LAKE COUNTY, CA 20 76  
*BOURBON BARREL AGED*

### --RED--

PESSIMIST- PASO ROBLES, CA 13 48  
 PULPOCO RED SANGRIA 8.5

### --WHITE--

PULPOCO SANGRIA 8.5

### --SPARKLING--

WYCLIFF BRUT- CALIFORNIA 9 32  
 SYLTBAR ROSE ITALY 14 52  
 LA MARCA PROSECCO- TREVISO, ITALY SPLIT 14

### --BOTTLE ONLY--

VUEVE CLIQUOT BRUT REIMS, FRANCE 120

### -- SPARKLING WATER 6.5--

SANPELLEGRINO

## HAND CRAFTED

### SMOKE IT 1

HAVE YOUR DRINK SMOKED  
 ALL PROCEEDS GO TO "FEED THE CHILDREN" FOUNDATION

### TWIST ON AN OLD FASHIONED 15

MAESTRO DOBEL ANEJO TEQUILA | AGAVE  
 SMOKED CHILI BITTERS

### SIDETRACKED 15

BULLEIT BOURBON | PASSION FRUIT | LIME | SAGE

### BITTER TRUTH 15

KETEL ONE VODKA | DOMAINE DE CANTON  
 GRAPEFRUIT JUICE | GINGER BITTERS

### BURN IT DOWN 15

PISCO | CHAMBORD | LIME | SIMPLE SYRUP  
 THYME | SMOKED

### EASY DOES IT 15

RUMHAVEN COCONUT RUM | LEMON  
 SIMPLE SYRUP | LAVENDER BITTERS

### SILENT SMOKE 15

ILLEGAL MEZCAL | REPOSADO | YUZU | LIME | AGAVE

### THE WALTZ 15

BACARDI | LIME | MINT | SIMPLE SYRUP  
 ANGOSTURA BITTERS | CHAMPAGNE

### OLD FASHIONED MP

CHOICE OF BOURBON | TURBINADO SYRUP  
 CHERRY & ORANGE BITTERS

## BEER

### -- DOMESTIC 7 --

BUD LIGHT | COORS LIGHT | MICH ULTRA  
 MILLER LITE | ATHLETIC N/A

### -- CRAFT & IMPORT 8.5 --

BLUE MOON | CORONA EXTRA | CORONA LIGHT  
 STELLA | YUENGLING | JAI ALAI  
 STRAWBERRY RHUBARB SOUR | KEY LIME CIDER

### -- HARD SELTZER 7 --

HIGH NOON

### -- DRAFT 8.5 --

*ASK YOUR SERVER ABOUT OUR SEASONAL SELECTIONS!*

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