



# BEACH CLUB

BAR & GRILL

## **SIGNATURE COCKTAILS** GLASS \$16 PITCHER \$62

### **PARADISE PUNCH**

jose cuervo especial, strawberry, banana, mango, passion fruit puree, lemon

### **STRAWBERRY CRUSH**

tito's, muddled strawberries, lemon, basil leaves

### **PURPLE RAIN**

ketel one, pineapple, blackberries, raspberries, lemonade

### **WATERMELON MARGARITA**

818 blanco, watermelon, cointreau, agave nectar, sour mix

### **LEMON BLUEBERRY**

ketel one citron, blueberries, lemon ice

### **CUCUMBER COOLER**

hendricks, st. germain, muddled cucumbers, lime, club soda

### **MANGO FUSION**

bacardi mango fusion, tropical red bull, mango, muddled mint leaves & lime

### **BEACH CLUB PIÑA COLADA \$26** **PINEAPPLE DELIGHT \$26**

oak & palm coconut rum, coconut  
cream, pineapple chunks,  
served in a coconut topped with  
myers's rum and toasted coconut shavings

flor de caña, banana & mango,  
served in a pineapple

All orders will receive an automatic 18% gratuity.

**SANGRIA GLASS \$12 PITCHER \$48**

**WHITE**

pinot grigio, apricot brandy, peach schnapps, sliced oranges & strawberries, pineapple chunks, orange & pineapple juice

**RED**

merlot, grand marnier, apricot brandy, peach schnapps, sliced oranges & strawberries, pineapple chunks, orange & pineapple juice

**DOMESTIC BEER \$8**

16 oz.

**BUD LIGHT**

**BUDWEISER**

**COORS LIGHT**

**MICHELOB ULTRA**

**MILLER LITE**

**IMPORTED BEER \$9**

16 oz.

**CORONA**

**HEINEKEN**

**BEER BUCKETS (5)**

**DOMESTIC \$32 IMPORTED \$36**

**HARD SELTZER SINGLE \$8 BUCKET (5) \$32**

12 oz. can

**WHITE CLAW**

BLACK CHERRY OR LIME FLAVOR

**HIGH NOON**

PINEAPPLE OR WATERMELON FLAVOR

## CHAMPAGNE

	GLASS	HALF BOTTLE	BOTTLE
<b>MIONETTO PROSECCO</b> venice, italy	\$15		
<b>DOMAINE CHANDON</b> california	\$16		
<b>NICOLAS FEUILLATTE</b> reims, champagne			\$145
<b>MOET &amp; CHANDON IMPERIAL</b> reims, champagne			\$192
<b>VEUVE CLICQUOT YELLOW LABEL NV</b> reims, champagne			\$177
<b>DOM PERIGNON</b> reims, champagne			\$620

## WINES

	GLASS	HALF BOTTLE	BOTTLE
<b>HAMPTON WATER</b> rosé, languedoc, france	\$13		\$55
<b>LARKAN ALUMINUM</b> rosé blend, california		\$18	
<b>SANTA MARGHERITA</b> pinot grigio, alto adige, italy	\$12		\$66
<b>KIM CRAWFORD</b> sauvignon blanc, marlborough, new zealand	\$11		\$66
<b>SONOMA-CUTRER</b> chardonnay, russian river, california	\$17	\$34	
<b>LARKAN ALUMINUM</b> white blend, california		\$18	
<b>CHALK HILL</b> pinot noir, sonoma coast, california	\$13	\$26	

All orders will receive an automatic 18% gratuity.

## **BREAKFAST** (served all day)

### **MORNING SANDWICH**

fresh baked croissant, 2 eggs, aged white cheddar, bacon, citrus heirloom tomato, guacamole spread

**\$14**

### **MARY'S RESCUE**

grey goose citron, house-made bloody mary mix, bacon, citrus heirloom tomato, blue cheese stuffed olive, celery, pepperoncini pepper

**\$15**

## **COLD**

### **CHIPS & SALSA**

charred salsa, tortilla chips

**\$10**

### **GUACAMOLE**

red onions, garlic, jalapeños, tomatoes, cilantro, tortilla chips

**\$13**

### **ROASTED GARLIC HUMMUS**

grilled herb pita, vegetable crudités

**\$12**

### **SHRIMP COCKTAIL**

bloody mary cocktail sauce, lemon

**\$17**

### **\*SEARED TUNA BOWL**

sushi rice, avocado crema, sriracha dressing

**\$21**

## **SALADS**

add herb grilled chicken breast **\$9** | sautéed salmon **\$10**

bronzed mahi-mahi **\$11** | blackened shrimp skewer **\$11**

### **TRADITIONAL CAESAR**

chopped romaine lettuce, parmesan, white anchovies, crostini

**\$14**

### **FLORIDA FARMERS**

sliced heart of palm, cucumber, chayote squash, radish, carrots, avocado, watercress, arugula, citrus vinaigrette

**\$14**

### **GREEK**

romaine lettuce, oregano, tomatoes, olives, cucumbers, feta, oregano vinaigrette

**\$14**

### **TOMATO & MOZZARELLA**

basil, balsamic, crostini

**\$15**

## **HOT**

### **CONCH FRITTERS**

creole remoulade

**\$13**

### **CHICKEN WINGS**

spicy buffalo sauce, celery, blue cheese dressing

**\$16**

### **MAHI FISH TACOS**

bronzed mahi-mahi, cabbage slaw, salsa verde, chipotle yogurt, corn tortilla

**\$16**

### **MEXICAN STREET CORN**

cotija cheese, chili, cilantro, lime crema

**\$9**

### **CHICKEN TENDERS**

coleslaw, choice of carolina BBQ or honey mustard

**\$16**

## **FLATBREADS**

### **MARGHERITA**

tomato sauce, mozzarella, basil

**\$16**

### **CARNE**

tomato sauce, mozzarella, sausage, pepperoni, ham

**\$17**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*Denotes raw item

# SANDWICHES

served with choice of side

## ANGUS BURGER

lettuce, tomato, onion, sesame seed bun  
add cheddar, swiss, provolone or bacon

\$19

## HOT DOG

grilled beef hot dog, onion tomato sauce, spicy relish

\$14

## CHICKEN BURGER

swiss cheese, arugula, onion, avocado spread

\$17

## SOURDOUGH GRILLED CHEESE

aged cheddar, swiss, provolone, tomato dip

\$14

## GRILLED MAHI

lightly blackened, citrus cole slaw, remoulade sauce,  
house made pickle, butter toasted brioche bun

\$19

## CUBAN

black forest ham, roasted pork, swiss cheese, mustard, pickles

\$16

## SIDES \$6

french fries, fruit salad, mixed greens

## SODAS \$6

coke, diet coke, sprite, ginger ale, fuze raspberry tea,  
minute maid lemonade, minute maid cranberry

## BOTTLED WATER SINGLE \$6 BUCKET \$24

icelandic, perrier

## RED BULL \$6

original, sugar free, tropical

## DESSERTS

### HÄAGEN-DAZS ICE CREAM BARS

\$5

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