

DINNER MENU

400 BEACH

seafood & tap house

APPETIZERS

Beachside Clam Chowder
Cup 4.95 Bowl 5.95

Island Seafood Chili
Cup 5.95 Bowl 6.95

Crispy Buffalo Shrimp
Blue Cheese Dressing 7.95

Tropical Crab Stack
Mango, Papaya,
Passion Fruit 10.95

Chilled Ceviche
Fish, Shrimp, Scallops,
Citrus, Mango, Cilantro 8.95

Seared Tuna Tataki
Seaweed Salad, Ponzu 11.95

**Coconut Ginger
Stir Fried Mussels**
Red Chili and Lemongrass 10.95

Mini Beach Burgers
Melted American Cheese,
Cole Slaw 7.95

Jumbo Lump Crab Cakes
Goat Cheese, Sweet Corn,
Lime Aioli, Salsa 11.95

Tap House Wings
Mild, Medium, Hot 8.95

Baja Fish Tacos
Blackened Mahi Mahi,
Avocado, Tomato, Lettuce,
Mango Salsa 9.95

Flash Fried Calamari
Tomato Coulis, Garlic Aioli,
Shaved Parmesan 8.95

Blackened Tenderloin Skewers
Maytag Blue Cheese Fondue 9.95

Artichoke Manchego Fondue
Blue Corn Chips 7.95 With Crab 11.95

Grilled Sea Scallops
Soba Noodle Salad, Sweet Chili 8.95

Chilled Shrimp Cocktail
House Made Cocktail Sauce 10.95

Iced Seafood Platter 16.95
Shrimp, King Crab, Oysters
Crackers and Cocktail Sauce

OYSTER BAR

Gulf Oysters 1/2 DZ - 6.95 DZ - 12.95

Boutique Oysters Daily Selection MKT Price

Roasted Blue Cheese Oysters Sriracha - 11.95

Tap House Oysters Garlic Leek Butter, Parmesan 9.95

Oysters Rockefeller Spinach, Bacon, Hollandaise 10.95

Oyster Trio: 3 each Blue Cheese, Tap House & Rockefeller 15.95

SALADS

400 Beach Salad
Mixed Greens, Feta Cheese,
Jicama, Craisins, Sunflower Seeds,
Orange Balsamic Vinaigrette
Small 2.95 Large 6.95

Chicken Cobb Salad
Grilled Chicken, Blue Cheese, Bacon,
Tomato, Avocado, Chopped Egg
Avocado Ranch Dressing 12.95

Tap House Caesar Salad
Romaine Lettuce, Parmesan,
Home Made Caesar Dressing
Small 2.95 Large 6.95

Rock Shrimp Salad
Bibb Lettuce, Applewood
Smoked Bacon, Avocado, Tomato,
Blue Cheese, Lemon Olive Oil 13.95

The Iceberg "Wedge"
Bacon, Blue Cheese Dressing,
Red Onion, Diced Tomato
Small 3.95 Large 7.95

Seafood Louis Salad
Shrimp, Scallops, Crab, Shaved Iceberg,
Chili Lemon Louis Dressing, Boiled Egg,
Avocado, Tomato 14.95

Add Chicken, Salmon, Steak or Shrimp - Blackened or Grilled 6.00

SEAFOOD, STEAKS & MORE

Fish & Chips 15.95
Ale Battered Haddock
Potato Planks and Cole Slaw

Jumbo Key West Shrimp 17.95
Grilled, Scampi or Hand Breaded
Island Rice, Stir fry Vegetables

Pan Seared Sea Scallops 19.95
Chorizo Roasted Corn Risotto

Lump Blue Crab Cakes 22.95
Goat Cheese, Sweet Corn,
Salsa, New Potato Hash

Seafood Sampler 23.95
Salmon, Scallops, Crab Cake
Island Rice, Stir fry Vegetables

Seafood Linguini 23.95
Mahi Mahi, Shrimp, Scallops,
Mussels, Saffron Tomato Broth,

Grilled King Crab 36.95
New Potato Hash, Drawn Butter

Broiled Lobster Tails 1- 18 / 2- 36
Island Rice, Stir Fry Vegetables,
Drawn Butter

Fresh Catch of the Day MKT
Our Chef's Best Daily Creation

Blackened Tilapia 15.95
Papaya Mango Salsa, Island Rice,
Stir Fry Vegetables

Tandoori Spiced Mahi Mahi 16.95
Orange Butter Sauce, Island Rice,
Stir Fry Vegetables

Miso Glazed Salmon 17.95
Grilled Scallions, Island Rice,
Stir Fry Vegetables

Sesame Seared Tuna 23.95
Passion Fruit Teriyaki,
Soba Noodle Stir Fry

Florida Grouper Oscar MKT
Jumbo Lump Crab, Hollandaise,
Potato Hash, Grilled Asparagus

Vegetable Stir Fry 10.95
Island Rice, Stir Fry Vegetables
Chicken, Shrimp, Tofu or Steak + 5

**All Fish Entrees can be
Sautéed, Grilled, Blackened
Served Mediterranean,
Scampi Butter, Citrus Soy**

Mediterranean Chicken Breast 15.95
Sundried Tomato, Boursin Cheese,
Artichoke, Olive, Mashed Potatoes

Twin Pork Chops 17.95
Smoked Bacon, Sage,
Apple Butter, New Potato Hash

Braised Boneless Short Ribs 19.95
Garlic Mashed Potatoes, Crispy Onions

Grilled Sirloin 12 ounce 21.95
Garlic Mashed Potatoes,
Roasted Mushrooms, Crispy Onions

Filet Mignon 8 ounce 25.95
Garlic Mashed Potatoes, Demi Glace

COMBOS

Blackened Shrimp & Sirloin 21.95
Island Rice, Stir Fry Vegetables

Short Ribs & Seared Scallops 24.95
Garlic Mashed Potatoes, Demi Sauce

Filet Mignon & King Crab 36.95
Garlic Mashed Potatoes, Drawn Butter

ADD EXTRA SIDE TO ANY ENTREE

Garlic Mashed Potatoes 4 • New Potato Hash 4 • Stir Fry Vegetables 4 • Island Rice 3
Sautéed Spinach 6 • Chorizo Roasted Corn Risotto 5 • Grilled Asparagus 6 • Lobster Mac and Cheese 6/9

SUNDAY BRUNCH BUFFET 10-3pm • 23.95

Hot Buffet Eggs, Bacon, Sausage, Potatoes, Benedicts, Blintzes, Fish, Pork & Chicken, Clam Chowder
Seafood Table U-Peel-Em Shrimp, Snow Crab, Salmon **Carving Station** Roast Beef, Honey Sliced Ham
Omelette Station - Cooked to Order Fresh Salads, Pasta, Veggies, Cheese & Assorted Breads **Dessert Room**
Mimosa • Screwdriver • Bloody Mary 4 each.

Although we serve only the freshest, sustainable seafood, eating raw or under cooked proteins are potentially hazardous to individuals with compromised immune systems, blood disorders, elderly people and children.

BOTTLE BEER SELECTIONS

Rogue - Dead Guy 5.75	Budweiser 3.25	Corona 3.75	Negra Modelo 4.50
Anchor Steam 4.50	Bud Lite Lime 3.25	Corona Light 3.75	Becks - Dark 4.50
Sam Smith Nut Brown Ale 5.75	Michelob Ultra 3.50	Heineken Light 4.50	Killians Red 4.50
Boddington - Can 5.75	Coors Light 3.25	Blue Moon 3.75	Grolsch 5.75
Pilsner Urquell 5.75	Sam Adams-Lager 4.00	Sierra Nevada 4.00	Chimay Blue 9.00
Leinenkugel's Seasonals 3.75	Amstel Light 4.25	Drifter Pale Ale 4.00	St. Pauli Girl NA 3.50

DRAUGHT BEER SELECTIONS

NEW CASTLE - Brown Ale 5.25	CIGAR CITY - IPA Tampa 5.75	GUINNESS - Irish Stout 5.75
BLUE POINT - Toasted Lager 4.50	CIGAR CITY - Maduro-Tampa 5.75	BASS - English Ale 4.75
SHINER BOCK - Texas 4.50	COLD STORAGE BREW - Seasonal 4.75	HARP - Euro Pale Lager 4.50
YUENGLING - Lager 4.75	HEINEKEN - Dutch Pilsner 5.25	SAM ADAMS - Seasonals 4.75
MILLER LITE - Lite Lager 3.50	STELLA ARTIOS - 5.25	KEYWEST Seasonals 4.50
BUD LIGHT - Light Lager 3.50	PALM - Belgium Amber 5.25	WOODCHUCK - Seasonal Cider 5.50
SHOCK TOP- Belgian Style 3.75	LEFFE - Belgium Abbey Ale 4.75	
TUCHER - Pale Belgium Wheat 5.75	RED HOOK Longhammer - IPA 5.75	

**Always 2 Featured Drafts -
Ask your server for current selection.**

CLASSIC COCKTAILS

PLANTERS PUNCH - Trader Vic Dark and Appleton Rums, Fresh O.J., Pineapple Juice, Fresh Lime Juice, Grenadine 7.50

MAI TAI - Bacardi Rum, Dark Rum, Fresh Orange Juice, Pineapple Juice, Hand Shaken 7.50

RUBY RED ROSE TOWER - Citrus Vodka, Pama Pomegranite, Rose water, shaken and topped w/ splash of soda. 8.50

BEACH DRINKS

GRAND MARGARITA - Gold Tequila, Grand Marnier & Fresh Lime Juice. Hand shaken w/ a Salted Rim 8.50

PINEAPPLE CAIPIRINHA - Fresh Pineapple Muddled w/ fine sugar & Ypioca Cachaca. Shaken and poured over crushed ice. 8.00

PIER SUNSET SANGRIA - Made to Order. Either Red or White Wines. Hand Shaken w/ Fresh Fruit Juice!! 7.00

MARTINI SELECTIONS

"THE CLASSIC" MARTINI - Mako Vodka with a hint of Dry Vermouth. Your choice of olive or lemon twist. 7.00

RASPBERRY COSMOMOSA - Raspberry Vodka, Fresh Lime and Orange juice, Cranberry juice, Simple Syrup. Kissed with Sparkling Wine. 8.00

SUNSET MARTINI - A Combination of Mango Rum and Fresh Orange Juice. A splash of Chambord gives this a sunset to remember. 7.50

WINE SELECTIONS

House Wines Salmon Creek: Merlot, Cabernet, Chardonnay, Pinot Grigio, White Zinfandel 5.25

SPARKLING SELECTIONS

	Glass	Bottle
Sparkling, House Selections	6.00	23
Sparkling, Rose Regale, Italy 187ml	9.75	
Sparkling, Zonin, Proseco, Italy	7.75	30
Sparkling, Mumm, Napa, Brut	11	43
Champagne, Schramsberg		60
Champagne, Moet & Chandon, Imperial		95
Champagne, Taittinger, Brut		115

WHITE WINE SELECTIONS

	Glass	Bottle
Pinot Grigio, Bollini, Italy	7.25	28
Pinot Grigio, Pighin, Italy	8.50	33
Pinot Grigio, WVV, Oregon		41
Pinot Grigio, Santa Margherita, Alto Adige	12.50	48
Riesling, Bex, Germany	6.75	26
Riesling, Chateau St. Michelle, Washington	7.25	28
Riesling, Trimbach, Alsace	10.25	40
Riesling, Schloss Volrods, Germany		49
Sauvignon Blanc, Clifford Bay, New Zealand	7.25	28
Sauvignon Blanc, Oberon, Napa	8.5	33
Sauvignon Blanc, Cakebread, Napa	10.75	42
Sauvignon Blanc, Craggy Range, New Zealand		48
Sauvignon Blanc, Duckhorn, Napa		58
Fume Blanc, Ferrari-Carano, Sonoma	10.25	40
Chardonnay, Natura Unoaked, Chile	7.75	30
Chardonnay, Cambria, Santa Barbara	8.25	32
Chardonnay, Morgan Unoaked, Monterrey		36
Chardonnay, LaCrema, Monterrey	9.25	36
Chardonnay, Sonoma-Cutrer, Russian River Valley	11.25	44
Chardonnay, Jordan, Russian River Valley	14.75	58
Chardonnay, Rombauer, Napa		70
Chardonnay, Cakebread, Napa		84
Chardonnay, Far Niente, Napa		95
White Blend, Conundrum, California	11	43
Rose, Turkey Flat, Tasmania	8.5	33
Viognier Blend, Incognito, Michael David		38
Chenin Blanc/Viognier, Pine Ridge, Napa	8	31

RED WINE SELECTION

	Glass	Bottle
Pinot Noir, Edna Valley, San Luis Obispo	7.75	30
Pinot Noir, Byron, Santa Barbara	9	35
Pinot Noir, Steele, Carneros	11.5	45
Pinot Noir, Domaine Chandon, Carneros		65
Pinot Noir, Landmark, Grand Detour, Sonoma Coast		78
Pinot Noir, Saintsbury, Stanley Ranch, Carneros		85
Pinot Noir, Penner Ash, Dussian Vineyards, Willamette		90
Pinot Noir, Siduri, Central Coast		95
Pinot Noir, Etude, Heirloom Vineyards		135
Merlot, Avalon, Napa	8	31
Merlot, Burgess, Napa Valley		42
Merlot, Chateau St. Michelle, Indian Wells, Washington		47
Merlot, Duckhorn, Napa		85
Cabernet Sauvignon, Silver Palm, North Coast	8.75	34
Cabernet Sauvignon, Vega Sedona, Spain		37
Cabernet Sauvignon, Kenwood, Jack London, Sonoma	10.25	40
Cabernet Sauvignon, Oberon, Napa		46
Cabernet Sauvignon, Rombauer, Napa	14.50	56
Cabernet Sauvignon, Frog's Leap, Napa		68
Cabernet Sauvignon, Silverado, Napa		75
Cabernet Sauvignon, Jordan, Sonoma County		95
Cabernet Sauvignon, Silver Oak, Alex. Valley		105
Cabernet Sauvignon, Chimney Rock, Stags Leap District		110
Cabernet Sauvignon, Cakebread, Napa		120
Cabernet Sauvignon, Darioush, Napa		140
Cabernet Sauvignon, Far Niente, Napa		165
Zinfandel, Four Vines, California	7.5	29
Zinfandel, Cline, Ancient Vines, Sonoma County		38
Zinfandel, Murphy-Goode, "Liars Dice", Sonoma		45
Zinfandel, Nickel & Nickel, Bonfire Vineyards		95
Petite Sirah, EOS, Paso Robles	8.50	33
Petite Sirah, Earthquake, Lodi		55
Syrah, Kinton, Santa Barbara	8.75	33
Cote Du Rhone, Saint Cosme, Rouge	7.75	30
Malbec, Sawbuck, California	7	27
Malbec, Kaiken, Argentina	8	31
Malbec, Filus, Reserve, Argentina		49
Chianti Classico Reserve, Banfi		49
Meritage, Chappellet, Mountain Cuvee, Napa		64
Meritage, Dancing Bear Ranch, Cakebread Cellars		165

18% Gratuity will be added to parties of 8 or more

400 BEACH
seafood & tap house

LUNCH MENU

400 BEACH

seafood & tap house

APPETIZERS

Beachside Clam Chowder
Cup 4.95 Bowl 5.95

Island Seafood Chili
Cup 5.95 Bowl 6.95

Crispy Buffalo Shrimp
Blue Cheese Dressing 7.95

Tropical Crab Stack
Mango, Papaya,
Passion Fruit 10.95

Chilled Ceviche
Fish, Shrimp, Scallops,
Citrus, Mango, Cilantro 8.95

Seared Tuna Tataki
Seaweed Salad, Ponzu 11.95

**Coconut Ginger
Stir Fried Mussels**
Red Chili and Lemongrass 10.95

Mini Beach Burgers
Melted American Cheese,
Cole Slaw 7.95

Jumbo Lump Crab Cakes
Goat Cheese, Sweet Corn,
Lime Aioli, Salsa 11.95

Tap House Wings
Mild, Medium, Hot 8.95

Baja Fish Tacos
Blackened Mahi Mahi,
Avocado, Tomato, Lettuce,
Mango Salsa 9.95

Flash Fried Calamari
Tomato Coulis, Garlic Aioli,
Shaved Parmesan 8.95

Blackened Tenderloin Skewers
Maytag Blue Cheese Fondue 9.95

Artichoke Manchego Fondue
Blue Corn Chips 7.95 With Crab 11.95

Grilled Sea Scallops
Soba Noodle Salad, Sweet Chili 8.95

Chilled Shrimp Cocktail
House Made Cocktail Sauce 10.95

Iced Seafood Platter 16.95
Shrimp, King Crab, Oysters
Crackers and Cocktail Sauce

OYSTER BAR

Gulf Oysters 1/2 DZ - 6.95 DZ - 12.95

Boutique Oysters Daily Selection MKT Price

Roasted Blue Cheese Oysters Sriracha - 11.95

Tap House Oysters Garlic Leek Butter, Parmesan 9.95

Oysters Rockefeller Spinach, Bacon, Hollandaise 10.95

Oyster Trio: 3 each Blue Cheese, Tap House & Rockefeller 15.95

SALADS

400 Beach Salad
Mixed Greens, Feta Cheese,
Jicama, Craisins, Sunflower Seeds,
Orange Balsamic Vinaigrette 6.95

Chicken Cobb Salad
Grilled Chicken, Blue Cheese, Bacon,
Tomato, Avocado, Chopped Egg
Avocado Ranch Dressing 12.95

Tap House Caesar Salad
Romaine Lettuce, Parmesan,
Home Made Caesar Dressing 6.95

Rock Shrimp Salad
Bibb Lettuce, Applewood
Smoked Bacon, Avocado, Tomato,
Blue Cheese, Lemon Olive Oil 13.95

The Iceberg "Wedge"
Bacon, Blue Cheese Dressing,
Red Onion, Diced Tomato 7.95

Seafood Louis Salad
Shrimp, Scallops, Crab, Shaved Iceberg,
Chili Lemon Louis Dressing, Boiled Egg,
Avocado, Tomato 14.95

Add Chicken, Salmon, Steak or Shrimp - Blackened or Grilled 6.00

SANDWICHES

Served with Potato Planks and Cole Slaw

Gulf Grouper Sandwich
Grilled, Blackened or Fried
House Made Tartar Sauce MKT

Beach Burger
Toasted Onion Kaiser, Lettuce,
Tomato, Onion, Pickle Spear 8.95
\$1 Each: Cheese, Bacon, Mushrooms

Chicken Sandwich Selections
Grilled, Blackened or Buffalo
Lettuce, Tomato, Onion 9.95
\$1 Each: Cheese, Bacon, Mushrooms

Baja Fish Tacos
Flour Tortillas, Blackened Mahi-Mahi,
Avocado, Tomato, Lettuce,
Mango Salsa, Queso Fresca 10.95

Gulfside Po Boys
Lettuce, Tomato and Remoulade,
Oysters 10.95 Shrimp 9.95

New England Lobster Roll
House Made Mayonnaise, Celery,
Shredded Lettuce, Grilled Roll 13.95

Shrimp BLT Wrap
Applewood Smoked Bacon,
Lettuce, Tomato, Louis Dressing 11.95

Add Small Salad or Clam Chowder to any Entree Below 2.95
400 Beach Salad • Tap House Caesar • Iceberg Wedge
Salad Dressings: Blue Cheese, Caesar, Balsamic Orange Vinaigrette

EARLY SPECIALS

Florida Fresh Grouper
Island Rice, Stir Fry Vegetables MKT

Tandoori Spiced Mahi Mahi
Orange Butter Sauce, Island Rice,
Stir Fry Vegetables 11.95

Blackened Tilapia
Papaya Mango Salsa, Island Rice,
Stir fry Vegetables 10.95

Miso Glazed Salmon
Grilled Scallions, Island Rice,
Stir Fry Vegetables 12.95

Jumbo Key West Shrimp
Grilled, Scampi or Hand Breaded
Island Rice, Stir Fry Vegetables 11.95

Grilled Pork Chop
Smoked Bacon, Sage, Apple Butter,
New Potato Hash 11.95

Mediterranean Chicken Breast
Sundried Tomato, Boursin Cheese,
Artichoke, Olive, Mashed Potatoes 11.95

Grilled Sirloin & Mushrooms
Garlic Mashed Potatoes, Crispy Onions 12.95

**All Fish Entrees can be
Sautéed, Grilled, Blackened
Served Mediterranean, Scampi Butter, Citrus Soy**

TAP HOUSE FEATURES

Fish & Chips
Ale Battered Haddock
Potato Planks and Cole Slaw 15.95

Shrimp Linguini
Saffron Tomato Broth 16.95

Lump Blue Crab Cakes
Goat Cheese, Sweet Corn,
Salsa, New Potato Hash 17.95

Pan Seared Sea Scallops
Chorizo Roasted Corn Risotto 18.95

Seafood Sampler
Salmon, Scallops, Crab Cake
Island Rice, Stir fry Vegetables 23.95

Braised Boneless Short Ribs
Garlic Mashed Potatoes, Crispy Onions 19.95

Blackened Shrimp and Sirloin
Island Rice, Stir Fry Vegetables 21.95

Filet Mignon 8 ounce
Garlic Mashed Potatoes, Demi Glace 24.95

Vegetable Stir Fry
Island Rice, Stir Fry Vegetables 10.95
Chicken, Shrimp, Tofu or Steak + 5

ADD EXTRA SIDE TO ANY ENTREE

Garlic Mashed Potatoes 4 • New Potato Hash 4 • Stir Fry Vegetables 4 • Island Rice 3
Sautéed Spinach 6 • Chorizo Roasted Corn Risotto 4 • Grilled Asparagus 6 • Lobster Mac and Cheese 6/9

SUNDAY BRUNCH BUFFET 10-3pm • 23.95

Hot Buffet Eggs, Bacon, Sausage, Potatoes, Benedicts, Blintzes, Fish, Pork & Chicken, Clam Chowder
Seafood Table U-Peel-Em Shrimp, Snow Crab, Salmon **Carving Station** Roast Beef, Honey Sliced Ham
Omelette Station - Cooked to Order Fresh Salads, Pasta, Veggies, Cheese & Assorted Breads **Dessert Room**
Mimosa • Screwdriver • Bloody Mary 4 each.

Although we serve only the freshest, sustainable seafood, eating raw or under cooked proteins are potentially hazardous to individuals with compromised immune systems, blood disorders, elderly people and children.

BOTTLE BEER SELECTIONS

Rogue - Dead Guy 5.75	Budweiser 3.25	Corona 3.75	Negra Modelo 4.50
Anchor Steam 4.50	Bud Lite Lime 3.25	Corona Light 3.75	Becks - Dark 4.50
Sam Smith Nut Brown Ale 5.75	Michelob Ultra 3.50	Heineken Light 4.50	Killians Red 4.50
Boddington - Can 5.75	Coors Light 3.25	Blue Moon 3.75	Grolsch 5.75
Pilsner Urquel 5.75	Sam Adams-Lager 4.00	Sierra Nevada 4.00	Chimay Blue 9.00
Leinenkugel's Seasonals 3.75	Amstel Light 4.25	Drifter Pale Ale 4.00	St. Pauli Girl NA 3.50

DRAUGHT BEER SELECTIONS

NEW CASTLE - Brown Ale 5.25	CIGAR CITY - IPA Tampa 5.75	GUINNESS - Irish Stout 5.75
BLUE POINT - Toasted Lager 4.50	CIGAR CITY - Maduro-Tampa 5.75	BASS - English Ale 4.75
SHINER BOCK - Texas 4.50	COLD STORAGE BREW - Seasonal 4.75	HARP - Euro Pale Lager 4.50
YUENGLING - Lager 4.75	HEINEKEN - Dutch Pilsner 5.25	SAM ADAMS - Seasonals 4.75
MILLER LITE - Lite Lager 3.50	STELLA ARTIOS - 5.25	KEYWEST Seasonals 4.50
BUD LIGHT - Light Lager 3.50	PALM - Belgium Amber 5.25	WOODCHUCK - Seasonal Cider 5.50
SHOCK TOP- Belgian Style 3.75	LEFFE - Belgian Abbey Ale 4.75	
TUCHER - Pale Belgium Wheat 5.75	RED HOOK Longhammer - IPA 5.75	

Always 2 Featured Drafts - Ask your server for current selection.

CLASSIC COCKTAILS

PLANTERS PUNCH - Trader Vic Dark and Appleton Rums, Fresh O.J., Pineapple Juice, Fresh Lime Juice, Grenadine 7.50

MAI TAI - Bacardi Rum, Dark Rum, Fresh Orange Juice, Pineapple Juice, Hand Shaken 7.50

RUBY RED ROSE TOWER - Citrus Vodka, Pama Pomegranite, Rose water, shaken and topped w/ splash of soda. 8.50

BEACH DRINKS

GRAND MARGARITA - Gold Tequila, Grand Marnier & Fresh Lime Juice. Hand shaken w/ a Salted Rim 8.50

PINEAPPLE CAIPIRINHA - Fresh Pineapple Muddled w/ fine sugar & Ypioca Cachaca. Shaken and poured over crushed ice. 8.00

PIER SUNSET SANGRIA - Made to Order. Either Red or White Wines. Hand Shaken w/ Fresh Fruit Juice!! 7.00

MARTINI SELECTIONS

"THE CLASSIC" MARTINI - Mako Vodka with a hint of Dry Vermouth. Your choice of olive or lemon twist. 7.00

RASPBERRY COSMOMOSA - Raspberry Vodka, Fresh Lime and Orange juice, Cranberry juice, Simple Syrup. Kissed with Sparkling Wine. 8.00

SUNSET MARTINI - A Combination of Mango Rum and Fresh Orange Juice. A splash of Chambord gives this a sunset to remember. 7.50

WINE SELECTIONS

House Wines Salmon Creek: Merlot, Cabernet, Chardonnay, Pinot Grigio, White Zinfandel 5.25

SPARKLING SELECTIONS

Sparkling, House Selections	6.00	23
Sparkling, Rose Regale, Italy 187ml	9.75	
Sparkling, Zonin, Proseco, Italy	7.75	30
Sparkling, Mumm, Napa, Brut	11	43
Champagne, Schramsberg		60
Champagne, Moet & Chandon, Imperial		95
Champagne, Taittinger, Brut		115

WHITE WINE SELECTIONS

Pinot Grigio, Bollini, Italy	7.25	28
Pinot Grigio, Pighin, Italy	8.50	33
Pinot Grigio, WVV, Oregon		41
Pinot Grigio, Santa Margherita, Alto Adige	12.50	48
Riesling, Bex, Germany	6.75	26
Riesling, Chateau St. Michelle, Washington	7.25	28
Riesling, Trimbach, Alsace	10.25	40
Riesling, Schloss Volrods, Germany		49
Sauvignon Blanc, Clifford Bay, New Zealand	7.25	28
Sauvignon Blanc, Oberon, Napa	8.5	33
Sauvignon Blanc, Cakebread, Napa	10.75	42
Sauvignon Blanc, Craggy Range, New Zealand		48
Sauvignon Blanc, Duckhorn, Napa		58
Fume Blanc, Ferrari-Carano, Sonoma	10.25	40
Chardonnay, Natura Unoaked, Chile	7.75	30
Chardonnay, Cambria, Santa Barbara	8.25	32
Chardonnay, Morgan Unoaked, Monterrey		36
Chardonnay, LaCrema, Monterrey	9.25	36
Chardonnay, Sonoma-Cutrer, Russian River Valley	11.25	44
Chardonnay, Jordan, Russian River Valley	14.75	58
Chardonnay, Rombauer, Napa		70
Chardonnay, Cakebread, Napa		84
Chardonnay, Far Niente, Napa		95
White Blend, Conundrum, California	11	43
Rose, Turkey Flat, Tasmania	8.5	33
Viognier Blend, Incognito, Michael David		38
Chenin Blanc/Viognier, Pine Ridge, Napa	8	31

RED WINE SELECTION

	Glass	Bottle
Pinot Noir, Edna Valley, San Luis Obispo	7.75	30
Pinot Noir, Byron, Santa Barbara	9	35
Pinot Noir, Steele, Carneros	11.5	45
Pinot Noir, Domaine Chandon, Carneros		65
Pinot Noir, Landmark, Grand Detour, Sonoma Coast		78
Pinot Noir, Saintsbury, Stanley Ranch, Carneros		85
Pinot Noir, Penner Ash, Dussian Vineyards, Willamette		90
Pinot Noir, Siduri, Central Coast		95
Pinot Noir, Etude, Heirloom Vineyards		135
Merlot, Avalon, Napa	8	31
Merlot, Burgess, Napa Valley		42
Merlot, Chateau St. Michelle, Indian Wells, Washington		47
Merlot, Duckhorn, Napa		85
Cabernet Sauvignon, Silver Palm, North Coast	8.75	34
Cabernet Sauvignon, Vega Sedona, Spain		37
Cabernet Sauvignon, Kenwood, Jack London, Sonoma	10.25	40
Cabernet Sauvignon, Oberon, Napa		46
Cabernet Sauvignon, Rombauer, Napa	14.50	56
Cabernet Sauvignon, Frog's Leap, Napa		68
Cabernet Sauvignon, Silverado, Napa		75
Cabernet Sauvignon, Jordan, Sonoma County		95
Cabernet Sauvignon, Silver Oak, Alex. Valley		105
Cabernet Sauvignon, Chimney Rock, Stags Leap District		110
Cabernet Sauvignon, Cakebread, Napa		120
Cabernet Sauvignon, Darioush, Napa		140
Cabernet Sauvignon, Far Niente, Napa		165
Zinfandel, Four Vines, California	7.5	29
Zinfandel, Cline, Ancient Vines, Sonoma County		38
Zinfandel, Murphy-Goode, "Liars Dice", Sonoma		45
Zinfandel, Nickel & Nickel, Bonfire Vineyards		95
Petite Sirah, EOS, Paso Robles	8.50	33
Petite Sirah, Earthquake, Lodi		55
Syrah, Kinton, Santa Barbara	8.75	33
Cote Du Rhone, Saint Cosme, Rouge	7.75	30
Malbec, Sawbuck, California	7	27
Malbec, Kaiken, Argentina	8	31
Malbec, Filus, Reserve, Argentina		49
Chianti Classico Reserve, Banfi		49
Meritage, Chappellet, Mountain Cuvee, Napa		64
Meritage, Dancing Bear Ranch, Cakebread Cellars		165

18% Gratuity will be added to parties of 8 or more

400 BEACH
seafood & tap house