

Appetizers

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| Lobster Fondue | \$10 |
| Succulent South African cold water lobster meat, melted smoked gouda, onions, French batard | |
| Caramelized Sea Scallops | \$10 |
| Balsamic brown butter, asparagus, chopped bacon | |
| Fire Roasted Oysters | \$10 |
| Spinach, applewood smoked bacon, manchego cheese, scallions, roasted garlic aioli | |
| Seafood Sampler | \$9 |
| Bacon wrapped scallops, clams casino, crab stuffed mushroom | |
| Flash Fried Calamari | \$9 |
| Blistered peppadews, green onion, pomodoro sauce & jalapeno beurre blanc | |
| Baja Shrimp | \$8 |
| Tempura battered shrimp with a sweet and tangy sauce | |
| Island Coconut Shrimp | \$9 |
| Hand breaded, Malibu crusted, orange marmalade | |
| Clams Casino | \$9 |
| Middleneck clams, crispy bacon, bell peppers, onion, parmesan cheese | |
| Steamed Clams | \$9 |
| 1 Dozen Middle neck clams served with brown butter | |
| Fried Avocado | \$7 |
| Hand breaded, ranch dipping sauce | |

House Made Mozzarella

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| Caprese \$8 | Prosciutto Wrapped \$8 | Golden Fried \$7 |
| Beefsteak tomatoes, extra virgin olive oil, balsamic reduction, fresh basil | Pan seared, pomodoro sauce, basil pesto drizzle | Hand breaded, served with pomodoro sauce |

Raw Bar

(Served with lemon and housemade cocktail sauce)

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| Shrimp Cocktail (4) \$12 | Jumbo Crab Cocktail \$12 |
| Oysters on the half shell (3) \$8 or (6) \$14 | Clams on the half shell (6) \$8 |

Soups & Salads

Beck's Famous Seafood Bisque Cup \$5 Bowl \$7

Beck's Signature Soup Cup \$4 Bowl \$6
Ask server for details

Crock of French Onion Soup \$7
Served bubbling hot with melted cheeses and house made crostini

Summer Apple Salad \$8 \$6 w/ Entrée

Green apples, grapes, mixed greens, bleu cheese, glazed walnuts, sweet fig vinaigrette

Chilled Asian Noodle Salad \$8 \$6 w/ Entrée

Udon noodles, green and red bell peppers, cashews, carrots, Thai basil, orange & ginger vinaigrette

Caesar Salad \$6 **Add Anchovies \$1.50**

Crisp romaine, house made croutons, shaved parmesan, creamy Caesar dressing

Salad Additions

Grilled Chicken Breast \$8

Grilled Salmon \$14

Grilled Shrimp \$10

~ House Made Dressings ~

Sweet Fig Balsamic Vinaigrette, Bleu Cheese, Buttermilk Ranch, Orange & Ginger Vinaigrette, Creamy Caesar

All items are cooked to order. Consuming raw or undercooked meats & shellfish may increase your risk of food borne illness.

Chef Signature Plates

- Lobster Mac & Cheese** **\$28**
 South African cold water lobster tail, ricotta cavatelli, smoked gouda, herbed gratin, bacon, spinach
- Seared Scallops Primavera** **\$28** **Add Shrimp \$6/ Add Jumbo Lump Crab \$9**
 Zucchini, mushrooms, asparagus, spinach, cherry tomatoes, fusilli pasta in a light sherry cream
- Seafood Scampi** **\$28** **Add Jumbo Lump Crab \$9**
 Seared scallops and shrimp, house made linguine, garlic butter sauce
- Curry Cod** **\$22** **Sub Shrimp \$4/ Sub Scallops \$6**
 Bell peppers, onions, carrots, Napa cabbage, basil, jasmine rice, Thai red curry sauce
- Bronzed Chilean Sea Bass** **\$32** **Add Jumbo Lump Crab \$9**
 Sweet basil garlic butter sauce, saffron & spinach risotto, asparagus
- Ahi Tuna** **\$24**
 Sesame crusted, seared rare, chilled Asian noddle salad
- Grilled Salmon** **\$24**
 Charred tomato & bacon jam, saffron & spinach risotto, balsamic reduction
- Seared Truffle Scallops** **\$28**
 Creamy cannellini beans, asparagus, mushrooms, white truffle oil
- Chicken Stir Fry** **\$22** **Add Shrimp \$6/ Add Scallops \$9**
 Bell peppers, onions, carrots, pineapple, Napa cabbage, jasmine rice, house made teriyaki sauce
- Hawaiian Rum Chicken** **\$22**
 Fresh pineapple, roasted cashews, jasmine rice, butter rum sauce

Mains

(Served with 2 sides)

- Beck's Famous Maryland Crab Cakes** **Single \$23 Twin \$28**
 Award winning! Broiled to perfection, housemade tartar

- 8oz. South African Cold Water Lobster Tail** **\$38**
Stuffed With Crab Imperial Add \$8
 The best lobster in the world, sweet & succulent, brown butter

- Fisherman's Catch Broiled Seafood Combo** **\$32**
 Crab cake, crab imperial stuffed shrimp, cod, sea scallops

- Outer Bank's Fried Seafood Combo** **\$28**
Add 3 Fried Oysters \$6
 Crab cake, fried scallops, fried shrimp

- Alaskan King Crab Legs** **\$44**
 1 ¼ LB. Extra-large, served with brown butter

- Broiled Cod** **\$20**
 Delicate & mild white fish

- Ocean Combo** **\$26**
 Broiled crab cake, sea scallops, jumbo shrimp, lemon butter

- Filet Mignon 7 oz.** **\$33**
 The most tender cut of beef, balsamic brown butter sauce

- Smothered Ribeye 14oz.** **\$32**
 Caramelized peppers & onions, balsamic brown butter sauce

- Prime Rib Smokehouse Burger** **\$14**
 Caramelized onions, bacon, cheddar cheese, French fries
 (No additional sides)

Surf & Surf \$39
 4.5 oz. Lobster Tail & Crab Cake

Surf & Turf \$48
 4.5 oz. Lobster Tail & 7 oz. Filet

<u>Additions</u>	
Lobster Tail (4.5oz)	Add \$19
Maryland Crab Cake	Add \$18
Alaskan King Crab Leg ½ LB.	Add \$20
Mushrooms & Onions	Add \$2
Peppers	Add \$2
Pittsburgh	Add \$3
Brown Butter	Add \$1
Balsamic Brown Butter	Add \$1

<u>Sides</u>	
Starch of the Day	
French Fries	
Jasmine Rice	
Baked Potato	
Loaded with Bacon & Cheddar	\$1
Vegetable of the Day	
Cole Slaw	
House Salad	
Substitute Caesar Salad	\$3
Substitute House Made Pasta	\$4
Substitute Sweet Potato Fries	\$2
Substitute Asparagus	\$2
Substitute Tempura Green Beans	\$2

All items are cooked to order. Consuming raw or undercooked meats & shellfish may increase your risk of food borne illness.
 An 18% Service charge may be added to "Banquet" parties. Gratuity will not be added to any check.