

# Appetizers

## Lobster Fondue \$12

Succulent South African cold water lobster meat, melted smoked gouda, onions, French batard

## Caramelized Sea Scallop \$10

Balsamic brown butter, asparagus, chopped bacon

## Flash Fried Calamari \$9

Blistered peppadews, green onion, pomodoro sauce & jalapeno beurre blanc

## Clams Casino \$9

Middleneck clams, crispy bacon, bell peppers, onion, parmesan cheese

## Seafood Sampler \$9

Bacon wrapped scallops, clams casino, crab stuffed mushrooms

## Golden Fried Mozzarella \$7

Hand breaded, served with pomodoro sauce

## Fire Roasted Oysters \$10

Spinach, applewood smoked bacon, manchego cheese, scallions, roasted garlic aioli

## Steamed Clams \$10

1 Dozen Middle neck clams served with brown butter

## Baja Shrimp \$8

Tempura battered shrimp with a sweet and tangy sauce

## Island Coconut Shrimp \$9

Hand breaded, Malibu crusted, orange marmalade

## Fried Avocado \$7

Hand breaded, jalapeno honey dipping sauce

## Vegetable Eggroll \$7

Napa cabbage, carrots, onions, bell peppers, sweet chili

## Prosciutto Wrapped Mozzarella \$8

Pan seared, pomodoro sauce, basil pesto drizzle

## Raw Bar

(Served with lemon and housemade cocktail sauce)

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

## Soups, Salads, and Sandwiches

**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

**House Salad** \$5 Large \$10  
Mixed greens, shredded carrots, cucumber, cherry tomatoes

**Caesar Salad** \$5 Large \$10  
Crisp romaine, house made croutons, shaved parmesan, Caesar dressing

**Roasted Beet Salad** \$10 \$6 w/ Entrée  
Mixed greens, orange segments, goat cheese, glazed walnuts, sweet fig vinaigrette

**Chilled Asian Noodle Salad** \$10 \$6 w/ Entrée  
Udon noodles, green and red bell peppers, cashews, carrots, Thai basil, orange & ginger vinaigrette

**Prime Rib Smokehouse Burger** \$15  
Caramelized onions, bacon, cheddar cheese, French fries

**Fried Crab Cake Sandwich** \$18  
Award winning Maryland style crab cake, panko crust, house made tartar sauce, French fries

### Salad Additions

Grilled Chicken Breast \$6  
Grilled Salmon \$12  
Grilled Shrimp \$8  
Anchovies \$1.50

### ~ 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

(*\$3 shared entrée charge*)

### Lobster Francaise \$32

Egg battered South African lobster tail, mushrooms, red onions, tomatoes, ricotta ravioli, lemon caper beurre blanc

### 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 Shrimp \$24

*Add Chicken \$4 / Add Scallops \$9*

Bell peppers, onions, carrots, Napa cabbage, basil, jasmine rice, Thai red curry sauce

### Lobster Mac & Cheese \$30

South African cold water lobster tail, ricotta cavatelli, smoked gouda, herbed gratin, bacon, spinach

### 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 noodle 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 two sides*)

(*\$3 shared entrée charge*)

### Beck's Famous Maryland Crab Cakes

**Single \$23    Twin \$28**

Award winning! Broiled, housemade tartar

### Fisherman's Catch Seafood Combo \$32

Broiled crab cake, crab imperial stuffed shrimp, cod, sea scallops

### Ocean Combo \$26

Broiled crab cake, sea scallops, jumbo shrimp, lemon butter

### Alaskan King Crab Legs \$44

1 ¼ LB. Extra-large, served with brown butter

### South African Cold Water Lobster Tail \$38

*Stuffed With Crab Imperial Add \$8*

8 oz., Sweet & succulent, brown butter

### Broiled Cod \$20

Delicate & mild white fish

### Filet Mignon 7 oz. \$33

Center cut, balsamic brown butter sauce

### Ribeye 14oz. \$32

Nicely marbled, balsamic brown butter

### Baltimore Crab Bake \$28

Lightly seasoned jumbo lump crab meat, baked with cooper sharp American cheese

### Surf & Surf \$42

4.5 oz. Lobster Tail & Jumbo Crab Cake

### Surf & Turf \$48

4.5 oz. Lobster Tail & 7 oz. Filet Mignon

### Hand Breaded Seafood

**Scallops**

**\$26**

**Shrimp**

**\$24**

**Oysters**

**\$26**

### Outer Banks Combo \$32

Crab cake, scallops, shrimp, and oysters

### Sides

Jasmine Rice

French Fries

Starch of the Day

Cole Slaw

Vegetable of the Day

House Salad

Baked Potato *Loaded with bacon & cheddar \$1*

### Additions

Lobster Tail (4.5oz)

\$19

Maryland Crab Cake

\$18

Alaskan King Crab Leg ½ LB.

\$20

Mushrooms & Onions

\$2

Brown Butter

\$1

Balsamic Brown Butter

\$1

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