

Small Plates

Grilled Tenderloin 18

Medium rare, crostini, peppadew, bleu cheese cream

Caramelized Sea Scallops 14

Seared scallops, butternut squash purée, balsamic brown butter, scallions, crispy bacon crumble

Steamed Clams 10

One dozen middleneck clams with brown butter

Seafood Sampler 10

Bacon wrapped scallops, clams casino, crab stuffed mushrooms

Mussels & Chorizo 10

Garlic butter broth, cherry tomatoes, grilled batard, scallions

Flash Fried Calamari 12

Blistered peppadews, scallion, pomodoro & scallion aioli

Golden Fried Mozzarella 9

Hand breaded, served with pomodoro sauce

Fire Roasted Oysters 12

spinach, applewood bacon, asiago cheese, scallion aioli

Lobster on a Stick 18

Succulent South African lobster tail, tempura battered & fried, sweet chili dipping sauce

Lobster Fondue 12

Succulent South African cold water lobster meat, smoked gouda cheese, onion, grilled batard

Mini Eggrolls 10

Blue crab, honey gochujang cream cheese, carrot & scallion, sweet chili sauce

Island Coconut Shrimp 10

Hand breaded, Malibu crusted, orange marmalade

Yum Yum Shrimp 10

Tempura battered, yum yum sauce

Shrimp & Udon \$14

Sautéed shrimp, served over a chilled vegetable and udon noodle salad

Fried Avocado 9

Hand breaded, scallion dipping sauce

Prosciutto Wrapped Mozzarella 10

Pan seared, pomodoro sauce, basil pesto drizzle

Jumbo Shrimp Cocktail

(4) 12

Raw Oysters

(3) 8 (6) 14

Colossal Crab Cocktail

14

Soups

Beck's Famous Seafood Bisque Cup 7 Bowl 10

Beck's Signature Soup Cup 5 Bowl 7

Crock of French Onion Soup 8

Served bubbling hot with melted cheeses and house made crostini

Salads

(Add Grilled Chicken 8 / Shrimp 10 / Salmon 14 / Sesame Seared Ahi Tuna 15)

House 7 Large 10

Mixed greens, carrots, cucumber, cherry tomatoes

Caesar 8 Large 12

Romaine, croutons, shredded asiago (*anchovies \$2*)

Roasted Beet & Butternut Squash 14

Mixed greens, dried cranberry, goat cheese, pickled red onion, sugared walnuts, fig balsamic

The Buffalo Caesar 16

Fried boneless chicken, romaine, red onion, carrots, Caesar, shredded asiago, croutons, buffalo drizzle

Chopped 14

Romaine, bacon, tomato, pickled red onion, apple, fennel, candied walnuts, bleu cheese dressing

Caprese 12

House made mozzarella, balsamic reduction, fresh tomato & basil, evoo

~ House Made Dressings ~

Fig Balsamic Vinaigrette, Bleu Cheese, Buttermilk Ranch, Orange Ginger Vinaigrette

Sandwiches *(French Fries & cole slaw)*

Prime Rib Smokehouse Burger 16

Cheddar cheese, bacon, caramelized onions, lettuce, tomato, pickle, brioche bun

Fried Crab Cake 20

Beck's award winning crab cake, lettuce, tomato, pickled red onion, brioche bun, tartar sauce

Lobster Roll Single 18 Twin 28

Chilled lobster meat salad, served on a New England Style split top rolls

Fried Cod 14

Beer battered cod, lettuce, tomato, pickled red onion, brioche bun, scallion aioli

Chef Signature Plates

(*\$3 shared entrée charge*)

(*Add Sautéed Chicken 6 / Shrimp 8 / Scallops 10 / Jumbo Lump Crab 12*)

Stew À la Beck 36

Scallops, shrimp, clams, mussels, crab, fennel, cherry tomatoes, holy trinity, robust stock, jasmine rice, grilled batard, brown butter

Add 4.5 oz. Lobster Tail \$16

Lobster Mac & Cheese 34

South African Tail, ricotta cavatelli, smoked gouda, herbed gratin, bacon, corn, red onion, spinach

Pan Seared Truffle Scallops 34

Creamy risotto with asparagus, mushrooms, corn, red onion, truffle oil, peppadew

Seared Seafood Scampi 30

Seared scallops, shrimp, zucchini, asparagus, red onion, spinach, tomatoes, house made fusilli, garlic lemon butter

Hawaiian Rum Chicken 26

Chicken tenders, pineapple, cashews, jasmine rice, butter rum sauce

Lobster Francaise 34

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

Bronzed Chilean Sea Bass 34

Sweet basil & garlic beurre blanc, asparagus, corn & scallion risotto (+ *Jumbo Lump Crab \$12*)

Ahi Tuna 28

Sesame crusted, seared rare, jasmine rice, crisp romaine sweet & spicy Korean slaw, gochujang drizzle

Stuffed Salmon 32

Crab imperial, hollandaise, corn & scallion risotto, asparagus

Stir-Fried Shrimp 28

Pan fried udon noodles, Napa cabbage, carrots, red onion, bell peppers, scallions, peanuts, honey sesame soy, Korean slaw

Beck's Classics

(*Served with two sides*) (*\$3 shared entrée charge*)

Beck's Famous Maryland Crab Cakes

Single 26 Twin 34

Award winning! Broiled, housemade tartar

Fisherman's Catch Seafood Combo 38

Crab cake, scallops, cod, crab imperial stuffed shrimp

Ocean Seafood Combo 32

Crab cake, sea scallops, jumbo shrimp, lemon butter

Broiled Cod 24

Delicate & mild white fish

Filet Ala Beck 48

8oz filet topped with a half lobster tail and hollandaise

South African Cold Water Lobster Tail

Single 28 Twin 42

Stuffed With Crab Imperial Add 6 Per Tail

4.5 oz., Sweet & succulent, brown butter

Alaskan King Crab Legs 59

1 ¼ lb. Extra-Large, served with brown butter

Filet Mignon 8 oz. 40

Center cut, balsamic brown butter

Ribeye 14 oz. 38

Perfectly marbled, balsamic brown butter

Surf & Surf 48

4.5 oz. Lobster Tail & Jumbo Crab Cake

Surf & Turf 56

4.5 oz. Lobster Tail & 8 oz. Filet Mignon

Sides

Jasmine Rice	Cole Slaw
French Fries	House Salad
Starch Du Jour	Soup Du Jour
Baked Potato	Vegetable Du Jour
<i>Loaded Baked Potato Add 1</i>	

Hand Breaded Fried Seafood

Scallops	Shrimp	Oysters
32	26	28

Outer Banks Combo 35

Crab cake, scallops, shrimp, oysters

Entrée Enhancements

Lobster Tail (4.5 oz.)	16
Maryland Crab Cake	16
Alaskan King Crab Leg ½ LB.	28
Jumbo Lump Crab Meat	12

Premium Sides 5

House Made Pasta	Asparagus	Tempura Green Beans	Sweet Potato Fries
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All items are cooked to order. Consuming raw or undercooked meats & shellfish may increase your risk of food borne illness.