



## Starters

Colossal Shrimp Cocktail

Fried Calamari

Golden Fried Mozzarella

Clams Casino

Coconut Shrimp

Scallops Wrapped in Bacon

Beck's Sampler

Fried Avocado

Bacon wrapped scallops, clams casino,  
crab stuffed mushroom

Jalapeno honey aioli dipping sauce

Seafood Bisque cup / bowl

Baked French Onion crock

### **Caesar Salad**

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

### **House Salad**

Mixed greens, tomato, carrot, cucumber,  
choice of dressing

### **Beet Salad**

Sliced beets, orange segments, goat cheese, red onion, sliced almonds

**Dressings:** Sweet Fig Balsamic Vinaigrette, Orange & Ginger Vinaigrette, Bleu Cheese, & Buttermilk Ranch

## Entrées

*(\$5 shared entrée charge)*

*Add a House Salad for*

### Lobster Francaise

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

### Bronzed Chilean Sea Bass

Add Jumbo Lump Crab  
Sweet basil garlic butter sauce,  
saffron risotto, asparagus

### Grilled Swordfish

Saffron & scallion risotto, sweet potato puree,  
sautéed brussels sprouts

### Seared Scallops Solstice

Saffron & scallion risotto, sweet potato puree,  
balsamic brown butter, bacon,  
scallions, fresh green beans

### Shrimp Stir Fry

Bell peppers, onions, carrots, pineapple,  
Napa cabbage, jasmine rice, house made teriyaki  
*Add Sautéed Scallops*  
*Add Sautéed Chicken Tenders*

The following entrées are served with herb roasted red skin potatoes, & sautéed green beans

### Lobster Tail Ala Johannesburg

8oz South African Tail stuffed with crab imperial, topped with gruyere cheese and hollandaise

### South African

Cold Water Lobster Tail 8 oz.  
*Stuffed With Crab Imperial add*

### Filet Mignon

Center cut, balsamic brown butter

### Twin Maryland Crab Cakes

Award winning! Broiled, housemade tartar

### Filet Ala Beck

Center cut Filet topped with jumbo crab and  
topped with hollandaise

### Silver Broiled Seafood Combo

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

### Gold Broiled Seafood Combo

Crab Cake, Crab Imperial Stuffed Shrimp,  
Cod, Sea Scallops

### Silver Surf & Turf

*Stuff your Lobster Tail*

7 oz. Filet Mignon and 4.5 oz. Lobster Tail

### Gold Surf & Turf

*Stuff Your Lobster Tail*

7 oz. Filet Mignon and 8 oz. Lobster Tail

***Add sautéed mushrooms and onions to your Filet \$2***

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