

Happy Father's Day!

Starters

Colossal Crab Cocktail 18

Jumbo lump crab nuggets, old bay, cocktail sauce

Beck's Sampler 12

Bacon wrapped scallops, clams casino, crab stuffed mushroom

Island Coconut Shrimp 12

Hand breaded, Malibu crusted, orange marmalade

Lobster Thermador en Croute 18

Creamy lobster mixture, topped with fontina cheese and wrapped in puff pastry, berry balsamic reduction

Crock of French Onion Soup 8

Seafood Bisque cup 7/ bowl 10

Colossal Shrimp Cocktail 12

Fried Calamari 12

Blistered peppadews, pomodoro & scallion aioli

Crab Eggrolls 16

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

House Salad 7

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

Caesar Salad 8

Crisp romaine, house made croutons, shredded asiago, creamy Caesar dressing

Roasted Beet & Orange Salad 16

Sliced beets, Orange segments, mixed greens, goat cheese, pickled red onion, sugared walnuts, fig balsamic

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

Entrées

(\$5 shared entrée charge)

Add a House Salad for +4

The following entrées are served with fresh green beans

Lobster Francaise 44

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

Grilled Salmon 32

Tomato-bacon jam, grilled asparagus, balsamic reduction, saffron scallion risotto

Hawaiian Rum Chicken 34

Sautéed chicken, butter rum sauce, pineapple, cashews, jasmine rice

Bronzed Chilean Sea Bass 44

Sweet basil beurre blanc, Saffron scallion risotto
Add Jumbo Lump Crab +16

Seared Truffle Scallops 38

Creamy risotto with mushrooms, corn, red onion, scallions, truffle oil, peppadews

Cajun Crab 38

Jumbo lump crab, bell peppers, onions, cherry tomatoes, Cajun brown butter broth, jasmine rice, grilled batard

Seared Shrimp Scampi 34

Pan seared shrimp, linguine pasta, garlic lemon butter

The following entrées are served with baked potato & fresh green beans

Surf & Turf 64

8oz filet mignon & 4.5oz South African Lobster tail
Stuffed with Crab Imperial add 12

Jumbo South African

Cold Water Lobster Tail 52

Sweet and succulent, 8oz Tail, brown butter
Stuffed with Crab Imperial add 12

Broiled Seafood Combo 36

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

Fisherman's Catch Seafood Combo 45

Crab cake, scallops, cod, stuffed shrimp, lemon butter

Reef & Beef 40

Filet tips Manhattan & crab cake

Prime Cut Ribeye 46

16oz Ribeye, grilled to your liking, served with a bleu cheese & horseradish cream sauce and side of sautéed mushrooms

Filet Mignon 46

8oz Center cut, grilled to your liking, served with a bleu cheese & horseradish cream sauce and side of sautéed mushrooms

Add sautéed mushrooms & onions to your Filet +3

Beck's Famous Maryland Crab Cakes 42

Award winning! Broiled or Fried, housemade tartar

All posted prices are for CASH payment. All electronic payments will receive a 4% non-cash adjustment on EFT receipt. **
PAY CASH AND SAVE! **

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