

## STARTERS

New England Clam Chowder Native Clams, Light Cream, Thyme	8
Crispy Cauliflower <b>VG</b> Maple Sriracha or Buffalo Scallions	9
Grilled Lamb Lollipops (4) <b>GF</b> Mediterranean Marinade Tzatziki, Basmati Lemon Rice	23
Roast Beef Sliders (2) BBQ Sauce, Mayo American Cheese	8
Seaside Quesadilla Choice of: Peking Duck, Hoisin BBQ, Red Onion Cheese Blend, Sour Cream or Three Cheese/Grilled Vegetables or Grilled Chicken, Cheese Blend Bell Peppers, Sour Cream, Smokey Tomato Salsa	15
Shrimp Cocktail (4) <b>GF DF</b> San Marzano Cocktail Sauce	12
Crispy Popcorn Shrimp Chipotle-Lime Aioli	10
Chicken Drumettes (6) <b>GF</b> Choice of Buffalo, Teriyaki-Pineapple Maple Sriracha or Plain Celery, Carrots, Blue Cheese	17
Wychmere Raw Bar (To Share) * 1/2 Dozen Native Oysters 1/2 Dozen Shrimp Cocktail Champagne Mignonette, Horseradish San Marzano Cocktail Sauce, Lemon	28
Local Steamers (1/2lb) (Offered Thur-Sun) <b>GF</b> Drawn Butter, Lemon, Broth	26

## FLATBREAD PIZZA

Margherita 14 San Marzano Tomato, Local Mozzarella Basil, Extra Virgin Olive Oil	
BBQ Chicken 14 Smokey BBQ Sauce, Grilled Red Onions Shredded Chicken, Pepper Jack Cheese	
Carne Asada 16 Grilled Skirt Steak, Pesto, Mozzarella, Caramelized Red Onion, Cilantro	
Create Your Own 14 Pepperoni, Green Peppers, Mushroom Ground Sausage, Three Cheese Blend Vegan Cheese	

Gluten Free Crust Available

## SIDES

Grilled Asparagus <b>GF VG DF</b>	4
Grilled Summer Vegetables <b>GF VG DF</b>	5
French Fries <b>GF</b>	5
Crispy Zucchini Fries Tomato Basil Marinara	6
Vidalia Onion Rings	6
Seasonal Fruit Salad <b>GF VG</b>	5
Sliced Watermelon <b>GF VG</b>	4
Street Corn <b>GF VG</b> Lime Crema, Cotija, Tajin	4
Basmati Lemon Rice <b>GF</b>	4

# THE BEACH GRILL



## HAND HELDS

*Served with Dill Pickle, House Chips  
French Fries or Coleslaw  
Substitute Zucchini Fries or  
Onion Rings Add \$2*

*Gluten Free Bread/Wraps/Rolls  
Available upon request*

New England Lobster Roll Sweet Native Lobster, Summer Greens Griddled Potato Roll	40
Wychmere Club Choice of: Roasted Turkey Breast Lemon Dill Tuna Fish or B.L.T -12	16
Toasted Multigrain Bread, Crisp Bacon Vine Ripe Tomato, Lettuce, Mayo	
Chicken Gyro Lemon-Garlic Chicken, Cucumber Tomato, Red Onion, Tzatziki, Grilled Pita	15

House Blend Burger 7oz. Butter Lettuce, Tomato Red Onion, Toasted Potato Bun Bacon or Avocado Add \$2	17
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Dockhand Special Fried or Grilled Chicken Sandwich Shredded Lettuce, Bread & Butter Pickles, Hot Honey, Toasted Bun	15
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Fried Fish Sandwich Corn Flake Crusted Fillet of Cod Toasted Potato Bun, Lettuce, Tomato Tartar Sauce	23
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Daily Catch <b>GF</b> Grilled or Blackened. Served with Black Beans & Rice, Green Beans Mango-Pineapple Salsa	23
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Fish Tacos * Choice of: Tuna Poke or Crispy Mahi Mahi with Tricolor Citrus Slaw Avocado, Radish, Cilantro	22
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Choice of: Flour Tortilla, Corn Tortilla or  
Lettuce Wrap

Choice of: Mango-Pineapple or  
Smokey Tomato Salsa

Burritos <i>Traditional, Gluten Free Tortilla or Bowl</i>	16
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Choice of:  
Chicken, Skirt Steak or Grilled Mixed  
Vegetables

All Burritos Served with Rice, Lettuce  
Black Beans, Smokey Tomato Salsa  
Avocado, Cheese Blend  
Grilled Corn

House Grilled Cheese Smoked Bacon, Avocado Aged Cheddar, White or Multigrain	14
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Beach Dog Grilled 1/4lb All Beef Hot Dog, BBQ Caramelized Onions, Toasted Roll	9
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## WELLNESS

Mediterranean Plate **VG** 13 Individual/  
22 To Share  
Classic Hummus, Tzatziki, Grape Leaves  
Green Olives, Roasted Tomato,  
Cucumber Radish, Grilled Artichokes,  
Carrots, Naan Bread

Acai Bowl <b>GF VG</b> Summer Berries, Banana, Granola, Shaved Coconut	13
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Daily Ceviche * Chef's Choice of Local & Seasonal Selections of Seafood Marinated with Summer Citrus Aromatic's. Crispy Wontons	16
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Tuna Tataki * <b>GF</b> Sesame Crusted Tuna Pickled Cucumber, Ginger Wasabi, Ginger-Tamari Soy	17
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Tuna Poke Nachos * Crispy Wontons, Wakame Seaweed Salad Scallions, Marinated Cucumber Avocado Crema, Sriracha Aioli	16
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House Guacamole <b>GF VG</b> Stone Ground Corn Tortillas	13
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## SPECIALTY SALADS

Grilled Romaine Asiago Flatbread Croutons Basil Cured Tomatoes, Aged Balsamic Eggless Caesar Vinaigrette	Half 9 / Full 15
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Greek Salad <b>GF VG</b> Kalamata Olives, Cucumber Roasted Tomatoes, Red Onion Pepperoncini, Vermont Farm Feta Lemon Vinaigrette	Half 9 / Full 15
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Summer Burrata <b>GF VG</b> Soft Cured Burrata Mozzarella Grilled Stone Fruit, Arugula Basil-Blueberry Jam, Olive Oil Aged Balsamic	Half 10 / Full 16
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Chopped Cobb <b>GF</b> Smoked Bacon, Tomato, Farm Egg Avocado, Corn, Red Onion Great Hill Blue Cheese Buttermilk-Tarragon Dressing or Herb Vinaigrette	Half 11 / Full 17
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Caprese <b>GF VG</b> Heirloom Tomatoes, Pesto Fresh Mozzarella, Balsamic, Basil, EVOO	Half 9 / Full 15
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Artisan Greens <b>GF VG</b> Native Tomatoes, Cucumber, Radish Carrot, Buttermilk-Tarragon Dressing Lemon or Herb Vinaigrette	Half 8 / Full 12
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## SALAD ADD Ons

Native Lobster Salad <b>GF</b>	20
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Grilled Loch Duart Salmon <b>GF DF</b>	12
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Blackened Mahi Mahi <b>GF DF</b>	13
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4 Grilled Jumbo Shrimp <b>GF DF</b>	9
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Chili-Lime Grilled Skirt Steak <b>GF DF</b>	13
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Grilled Lemon-Garlic Chicken Kabob <b>GF DF</b>	8
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Lemon Dill Tuna Salad <b>GF</b>	11
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\*These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. All menus items are nut free. GF-Gluten Free, DF-Dairy Free, VG-Vegetarian, V-Vegan