

Starters and Entree Salads

Crispy Herb Crusted Zucchini Sticks - hearts of Zucchini with herbs & panko breadcrumbs lightly fried and served with a fire roasted, roma tomato sauce and shaved fennel. 5.95

New England Clam Chowder Cup 3.95 Bowl 4.95

Fried Pickles - Dill pickle chips prepared with South Beach's secret batter and ranch dipping sauce - You know you want to try them !! 5.95

Low Country Spiced Shrimp - 1/3 pound of chilled fresh shrimp with Old Bay seasoning 8.95

Fried Calamari - lightly breaded, served with traditional spicy plum tomato marinara sauce and a lemon-basil spiced syrup. 8.50

Seafood Nachos Platter For Two-Creamy crabmeat & fresh seafood salsa over crispy flour tortilla chips w/ jalapenos, green onions, tomatoes, sour cream, jack & cheddar cheese 9.95

Beach House Salad - Fresh Mesclun greens topped with cucumbers, carrots, tomatoes, sprouts, and herbed croutons. 6.95 Try it with blackened chicken !

Dressings: Raspberry Vinaigrette, Bleu Cheese, Ranch, Mandarin Orange-Sesame Vinaigrette, 1000 Island, Italian Balsamic Vinaigrette, and Fat Free Honey Mustard.

Caesar Salad - Romaine lettuce, grated imported asiago cheese, homemade croutons, and classic caesar dressing. 7.95 Great topped with fried oysters !

Spinach Salad - Fresh spinach tossed with mushrooms, feta, pecans, roma tomatoes and a warm bacon balsamic vinaigrette. 8.95

Mediterranean - Romaine lettuce with kalamata olives, artichoke hearts, feta, red onions and cucumbers with a red wine and parmesan vinaigrette. 8.95

Entree Salad Additions

Grilled or Blackened Chicken . . . 3.95

Catch of the Day . . . Market

Fried or Grilled Shrimp . . . 4.95

Fried Oysters . . . 4.95

Sesame Ahi Salad Char-grilled rare yellowfin tuna atop mesclun greens with candied pecans, mandarin oranges, sun dried cranberries, and a fresh ginger, orange and sesame vinaigrette. 11.95

Classic Sandwiches, Wraps and Flatbreads

Sandwiches and wraps served with fries, slaw, or homemade chips.

(You may substitute Artisan sides below add 1.95) Flatbreads do not come with sides.

Beach Bum - Grilled Oscar Meyer bologna, American cheese, tomato, lettuce & creole mustard on white. 5.95

B.L.T. - Thick bacon, ripe tomato, crisp lettuce & mayo on white. 6.95

Classic Rueben - Grilled corned beef, sauerkraut, swiss cheese, and 1000 island on rye. 7.95

Buffalo Chicken Wrap - Fried chicken, spicy ranch sauce, monterey, lettuce & tomato. 7.95

South Beach S.L.T. - Shrimp salad, lettuce and tomato on whole wheat 8.95

North Beach Club - Smoked turkey, bacon, swiss, lettuce, tomato, & mayo on whole wheat. 8.95

Garden Flatbread - Portabella mushroom, fire roasted red peppers, marinated onions, artichoke hearts, and smoked gouda cheese, drizzled with balsamic vinaigrette. 7.95

Southwestern Wrap - Grilled marinated chicken, monterey jack, black bean puree, salsa, lettuce, tomato, & jalapenos - a South Beach favorite !! 7.95

Shrimp Po' Boy Wrap - Fried shrimp, monterey, cilantro tarter, tomatoes, & lettuce 8.95

Surfer Wrap - Homemade shrimp salad, sliced roma tomatoes, lettuce, and basil pesto. 8.95

Neptune Wrap - Grilled chicken, spinach, artichoke hearts, red peppers, feta & basil pesto. 8.95

Shrimp Pesto Flatbread - Grilled shrimp, basil pesto, roma tomatoes & melted asiago cheese. 8.95

Artisan Sandwiches and Sliders

Served with the above classic sides *or* your choice of balsamic marinated cucumbers & tomatoes, chilled pasta salad, Caesar salad or new potato salad.

Chef Andrew's Chicken Salad - homemade chicken salad made from grilled boneless breast on a pita with a spiced cranberry chutney, lettuce & roma tomatoes. 8.95

Classic Slider Plate - Mini Cheeseburgers grilled with a smoked tomato ketchup. 7.95

Salmon BLT - Grilled Salmon with thick bacon, spinach, & tomato on rye with a dill sour cream. 10.95

Black-n-Bleu Sliders - Cajun spiced and blackened, served with bleu cheese. 7.95

Shrimp Po' Boy Sliders - Lightly fried shrimp, monterey jack cheese, and cilantro tarter. 8.95

Grilled Ahi Tuna - Yellowfin Tuna grilled medium rare with spinach, roma tomatoes served with an avocado mayonnaise served in pita bread. 10.95

From The Grill

Our Burgers are 6 oz. of Char-grilled Fresh Ground Beef.
Burgers and Seafood specialties served with French Fries, Slaw, or Fried Potato Chips.
(You may substitute Artisan sides 1.95)

Lumina Burger - Lettuce, tomato, pickles and mayonnaise. 6.75
Add cheese .50 or bacon .75

Black and Bleu Burger - Blackened with cajun spices and melted bleu cheese. 6.95

Mushroom Swiss Burger - Topped with mushrooms and onions sautéed in a red wine and rosemary demi-glace and melted swiss cheese. 7.95

Key-West Burger - A South Beach Favorite! Jalapenos, guacamole, red onions, monterey jack & Caribbean mayonnaise. 7.75

Carolina Burger -with bacon, cheddar, red onions, slaw, & BBQ sauce. 7.95

Local Seafood Specialties

Our Chef uses only zero trans fat oil when preparing these specialties

Fresh Catch Sandwich - Chances are it was swimming last night! See your server for details.

Crabmelt Sandwich - Our homemade crab cake on grilled buttered rye with monterey. 8.95

Fish & Chips- tilapia filet fried light golden brown served with our homemade chips. 8.95

Crab Cake Sandwich - Our famous crab cake, just the way you like it - lot's of crab.
Served on a warm kaiser roll with lettuce and tomato. 8.95

Shrimp Basket - Fresh medium shrimp lightly breaded and fried. 8.95 **Oyster Basket** 9.95

Scallop Basket - Large Fresh Sea Scallops fried light golden brown. 9.95

Combination Basket - any two 12.95, any three 13.95

Shrimp and Grits - Fresh Shrimp sautéed with tasso ham, green onions and a parmesan cream sauce over a fried grit cake. 9.95 *(Grit cake replaces fries or chips)

Fried Flounder Platter-Local Fresh Flounder fried light golden brown served with slaw and malt vinegar upon request *(subject to availability)* 10.95

Kids Menu (12 and under only)

All served with French Fries

Cheeseburger

5.50

Kid's Shrimp

6.95

Grilled Cheese

4.95

Chicken Fingers

5.95

Pasta Marinara

4.95

Beers On Tap

Longboard Ale New Castle Ale Red Hook Yuengling
Landshark Island Lager

Bottled

Amstel Light, Heineken, Corona, Budweiser, Coors Light,
Michelob Ultra, Miller Lite, and Haake Beck.

Wines

| | Glass | Bottle | | Glass | Bottle |
|--|--------------|---------------|--|--------------|---------------|
| Blossom Hill W. Zinfandel | 5.95 | | Tunnel of Elms Cab. Sauvignon | 6.95 | 27.00 |
| California-Refreshingly light flavors of strawberry | | | Monterey-Deep blackberry and cassis with a balanced finish | | |
| 6.95 27.00 | | | Kenwood Yulupa Merlot | 7.50 | 29.00 |
| California-Citrus and apple with notes of honey and light oak | | | California- Flavorful and well balanced with cherry and vanilla | | |
| 7.95 30.00 | | | Blackstone Pinot Noir | 7.50 | 29.00 |
| North Coast- Lush ripe apple and pear with butter | | | California-Medium bodied spice and herbal aromas of cherry | | |
| 7.50 29.00 | | | Chateau St. Jean Cabernet | 7.95 | 31.00 |
| Italy- Crisp with tropical fruit with a bouquet of golden apples | | | California- Rich black cherries and ripe plum fruit | | |
| 8.50 33.00 | | | Wolf Blass Cabernet / Shiraz | 7.95 | 29.00 |
| Sonoma- Ripe peach and tangy grapefruit flavors | | | Australia- Blackberry flavors and cigar spice | | |
| 8.95 35.00 | | | Melini Chianti Classico | | 7.50 |
| 29.00 | | | Italy- Dry with hints of almond and a touch of wood | | |
| Oregon- unique blend of nine varietals | | | | | |
| 7.95 31.00 | | | Renwood Zinfandel | 7.95 | 31.00 |
| Italy -Aromas of honey and grapefruit, dry finish | | | Sierra Foothills-Dark fruit flavors with a spicy, smokey finish | | |
| 8.95 36.00 | | | Acacia Pinot Noir | 8.95 | 35.00 |
| Russian River- flavors of pineapple, butter and mango | | | California- Elegant with strong black cherry and hints of violet | | |

Additional Select wines available on our full wine list.