



APPETIZERS AND SMALL PLATES

SHE CRAB SOUP - Lump Crab Meat, Cream, Hint of Sherry - Cup 5, Bowl 8

GRILLED SAKU TUNA* - Seaweed Salad, Pickled Ginger, Wasabi Aioli - 12

NAAN FLATBREAD - Melted Goat Cheese, Arugula, Fig, Bacon and Rosemary Jam - 9

FRIPP FRIED SHRIMP - Plain or Buffalo Lightly Fried, Cocktail Sauce - 9

VEGETABLE SPRING ROLL - Thai Sweet Chili, Wasabi, Black Sesame Seeds - 8

PIZZA STUFFED PORTABELLA - Italian Sausage, Tomatoes, Arugula, Mozzarella, Parmesan, Marinara - 11

FRIPP ISLAND CRAB CAKE* - Wilted Spinach, Lobster Cream Sauce - 12

FRIED CHICKEN WINGS - Naked, Mild, or Hot! Celery Sticks & Ranch Dressing - 9

SALADS

BEACH CLUB SALAD - Artisan Lettuce, Crisp Apples, Sundried Cranberries, Candied Pecans, Red Onions, & Raspberry Vinaigrette - 9
As a Side Salad - 4

ICEBERG WEDGE SALAD - Shaved Red Onion, Diced Tomatoes, Bacon, Blue Cheese, & Blue Cheese or Ranch Dressing - 10

CLASSIC CAESAR SALAD - Crisp Romaine Hearts, Parmesan Cheese, Tossed with Garlic Herb Crostini & Creamy Caesar Dressing - 9
As a Side Salad - 4

ENTREE SALAD COMPLEMENTS -
With Chicken Add 5, With Shrimp Add 7,
With Salmon Add 8

WEEKLY NIGHTLY SPECIALS

MONDAY - LADIES NIGHT - Half off Appetizers and Drinks - Ladies Only!

TUESDAY - MEATLOAF NIGHT - Served with Mashed Potatoes, Gravy, and Vegetables

WEDNESDAY - HALF DRAFT NIGHT - Half off all Draft Beer!

THURSDAY - PASTA NIGHT - Watch us cook your customized pasta creations.

FRIDAY - FISH FRY FRIDAY AND HAPPY HOUR DRINK PRICES

SATURDAY - PRIME RIB NIGHT - Reserve your cut when making reservations.

SUNDAY - GAME DAY PIZZA SPECIALS - Available for pickup or in Ocean View at The Beach Club

***Warning:** We do our best to remove all bones from the fish, however, we cannot guarantee our fillets are boneless. Also, be aware that, occasionally, the oysters and clams may have pearls or shell in them.

***Menu Advisory:** This facility may use wheat, eggs, soybeans, milk, peanuts, tree nuts, fish, and shellfish. Normal food service operations may involve shared cooking and preparation areas. Due to these circumstances, we are unable to guarantee that any menu items can be completely free of allergens.



THESE ENTREES ARE PREPARED AS DESCRIBED

BRAISED PORK OSSO BUCCO - BBQ Sauce, Demi-Glace, Mashed Potatoes, Roasted Red Peppers - 20

SEAFOOD PASTA - Shrimp, Lump Crab Meat, Bucatini Pasta, Roasted Garlic Broth, Basil Pesto - 26

SHRIMP & GRITS - Andouille Sausage, Local Stone Ground Grits, Tasso Gravy - 20

PORTABELLA STACK - Grilled Portabella Mushrooms, Provolone Cheese, Roasted Red Peppers, Marinara Sauce, Wilted Spinach - 17

LOBSTER PIE - Sweet Maine Lobster Meat, Shrimp, Wild Mushrooms, Spinach, Cognac Cream, Pastry Lid - 27

THESE ENTREES INCLUDE ONE SIDE OF YOUR CHOICE

CRAB CAKES* - Two Fripp Island Crab Cakes, Sauteed Spinach, Lobster Cream Sauce - 26

PAN SEARED SALMON - Fig, Bacon and Rosemary Jam, Roasted Red Peppers - 22

FILET MIGNON* - 7 Ounce Filet of Beef Tenderloin, Demi-Glace, Fried Onion Straws - 29 Add Shrimp - 7

SESAME SEARED SAKU TUNA* - Seaweed Salad, Wasabi Cream, Thai Chili Sauce - 26

FRIPP FRIED SHRIMP - Lightly Fried, Cocktail Sauce - 18

RIBEYE STEAK* - 14 Ounce Center Cut Steak, Demi-Glace, Fried Onion Straws - 26 Add Shrimp 7

SIDE DISHES - 3

Smashed Garlic Potatoes, Onion Straws, Seasonal Vegetables, Sauteed Spinach, Rosemary Steak Fries, Baked Potato, Grits, Bucatini Pasta (Pesto or Marinara)

LOADED POTATO - 5 - Topped with Bacon, Scallions, & Melted Cheddar Cheese

SERVED WITH LETTUCE, TOMATO, ONION & STEAK FRIES

THE BC BURGER* - Choice of Cheese, Fried Onion Straws, Potato Roll - 14

GRILLED RIBEYE SANDWICH* - Choice of Cheese, Milano Roll - 18

GRILLED PORTABELLA SANDWICH - Roasted Red Peppers, Provolone Cheese, Potato Roll - 10

BUTTERMILK FRIED FLOUNDER SANDWICH* - Lightly Fried, Tartar Sauce, Milano Roll - 12

CHICKEN CLUB SANDWICH - Grilled or Blackened, Provolone Cheese, Bacon - 14

A 20% Gratuity will be added to parties of 6 or more. To expedite service, please notify your server in advance if separate checks are desired.

***Menu Advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness - especially if you have certain medical conditions.





WHITE WINE	GLASS	BOTTLE
MUCHO MAS, SAUVIGNON BLANC, Napa Valley, California <i>Citrus, Kiwi, Lime Zest, Green Apple</i>	6	24
RODNEY STRONG, CHARDONNAY, Sonoma County, California <i>Bright Lemon, Green Apple, Toast</i>	9	36
URBAN RIESLING (SWEET), Mosel, Germany <i>Fresh Clean Apple, Lime, Floral Notes, Crushed Mineral Finish</i>	7	26
NOAH RIVER, CHARDONNAY, California <i>Lychee, Hazelnut, Pear, Toasty Oak</i>	7	26
FERRARI-CARANO, FUME BLANC, Sonoma Valley, California <i>Orange, Grapefruit, Fig, Grass, Citrus</i>		36
BOLLINI, PINOT GRIGIO, Trentino, Italy <i>Lime, Mango, Papaya, Fresh Cut Grass</i>	7	28
LA MARCA, PROSECCO, Veneto Region, Italy <i>Apple, White Peach, Honeysuckle</i>	7	28
RED WINE	GLASS	BOTTLE
BENEVOLENT NEGLECT GSM, North Coast, California <i>Spice, Strawberry, Plum, Sweet Earth</i>		79
ACACIA, PINOT NOIR, Napa Valley, California <i>Satsuma Plum, Blackberry, Red Rose, Violet, Vanilla, Toasted Oak</i>	10	38
RODNEY STRONG RESERVE, CABERNET SAUVIGNON, Sonoma, California <i>Violet, Vanilla, Plum, Dark Berry, Long Sappy Sweet Finish</i>		79
MURPHY-GOODE, MERLOT, Alexander Valley, California <i>Blackberry, Bay Leaf, Thyme, Silky Texture</i>	9	34
SHINASTHE GUILTY, SHIRAZ, South Eastern Australia <i>Violet, Vanilla, Plum, Dark Berry, Long Sappy Sweet Finish</i>		45
WILLIAM HILL, CABERNET SAUVIGNON, Central Coast, California <i>Dark Cherry, Ripe Plum, Blueberry Jam, Sweet Vanilla Notes</i>	9	30