

# The Beach club

a southern seaside kitchen

## Starters

### OYSTER STEW

Bacon | Sherry | Cream  
Cup 7 | Bowl 10

### ROASTED BEET SALAD <sup>GF</sup>

Arugula | Feta | Toasted Pumpkin Seeds  
Champagne Vinaigrette 15  
Add Shrimp 9 | Add Chicken 7

### AUTUMN SALAD <sup>VG GF</sup>

Vertical Roots Red Oak Leaf & Gem Lettuces | Apples  
Craisins | Candied Pecans | Cider Vinaigrette 14  
Add Shrimp 9 | Add Chicken 7

### BLACKENED OUTER BANKS SEA SCALLOPS <sup>GF</sup>

Butternut Squash Puree | Blackberry Gastrique 19

### GRILLED LOCAL SHRIMP <sup>GF</sup>

Seaside Farms Blonde BBQ Sauce  
Green Apple Pineapple Pico de Gallo 12

### SWEET POTATO FLATBREAD <sup>GF</sup>

Brisket Burnt Ends | Brie | Roasted Apples | Arugula  
Balsamic Reduction | Crema 18

### CHARCUTERIE & CHEESE

Salumi | Red Pepper Hummus | Pimento Cheese  
Pawley's Island Rosemary Pretzel Crisps 18

## Entrees

### SEARED DUCK BREAST <sup>GF</sup>

Butternut Squash Puree | Roasted Apple Fig Compote  
Brussels Sprouts | Blackberry Gastrique 29

### BLACKENED SHRIMP & SCALLOPS

Asiago Stuffed Gnocchi | Arugula | Bacon  
Creamy Tomato Sauce 36

### PORK OSSO BUCO

Mascarpone Polenta | Braised Collard Greens  
Barbecue Demi Glace 28

### MUSHROOM SAGE RISOTTO <sup>VG GF</sup>

Portobello Mushrooms | Brussels Sprouts | Basil Pesto  
Blistered Tomatoes | Crème Fraîche 22

### GRILLED FILET MIGNON

Whipped Yukon Gold Potatoes | Seasonal Vegetables  
Cabernet Demi Glace 45

### GRILLED SWORDFISH <sup>GF</sup>

Sweet Potato Hash | Collard Greens | Poblano Crema  
Cider Reduction 32

### BEACH CLUB BURGER

American Wagyu Beef | Pimento Cheese  
Applewood Smoked Bacon | Fries 18

## Sides

Whipped Yukon Gold Potatoes | Braised Collard Greens | Mascarpone Polenta | Seasonal Vegetables  
Brussels Sprouts | Fries | Sweet Potato Hash ALL SIDES 5 <sup>GF</sup>

<sup>VG</sup> Vegetarian

<sup>GF</sup> Gluten Free

### OUR SOUTHERN SUPPLIERS

Lowcountry Cider Co., SC | Seaside Farms, SC | Sea Eagle, SC | Outer Banks Scallops, NC | Sallies Finest, SC  
Vertical Roots, SC | River Dog Brewing Company | Shelling Aleworks, SC | Southern Barrel Brewery, SC  
Twisted Foods, SC | Adluh Milling Co., SC | City Roots, SC

\*Allergen Advisory: This facility may use wheat, eggs, soybeans, milk, peanuts, tree nuts, fish, and shellfish in shared cooking and preparation areas. Due to these circumstances, we are unable to guarantee that any be completely free of allergens.

\*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. We also do our best to remove all bones from the fish, however, we cannot guarantee our fillets are boneless. Please be aware that, occasionally, the shellfish may have pearls or shell in them.

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.

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## Wines

### SPARKLING

La Marca, Prosecco, *Italy*

GLS BTL

10 40

### WHITE/OTHER

Harken, Chardonnay, *CA 2021*

8 32

Mer Soleil RSV, Chardonnay, *Monterey County, CA 2021*

13 52

Talbott "Kali Hart Estate", Chardonnay, *Monterey County, CA 2021*

54

Il Cantico, Pinot Grigio, *Delle Venezie, Italy 2022*

8 32

J Vineyards, Pinot Gris, *CA 2022*

46

Nobilo, Sauvignon Blanc, *Marlborough, New Zealand 2022*

10 40

Duckhorn, Sauvignon Blanc, *North Coast, CA 2022*

52

Nik Weis, Urban Riesling, *Germany 2022*

29

Banyan, Gewurztraminer, *Monterey County, CA 2022*

11 44

Henri Fabre, Rosé, *Provence, France 2021*

12 48

Domaine La Colombe, Rosé, *Provence, France 2022*

56

### RED

Elouan, Pinot Noir, *Willamette Valley, OR 2021*

12 48

J Vineyards, Pinot Noir, *CA 2021*

54

William Hill, Merlot, *CA 2019*

10 40

Upwell, Cabernet Sauvignon, *Sonoma, CA 2021*

10 40

Broadside, Cabernet Sauvignon, *Paso Robles, CA*

12 48

Paul Hobbs Crossbarn, Cabernet Sauvignon, *Sonoma, CA 2019*

135

BV, Cabernet Sauvignon, *Napa Valley, CA 2019*

100

Hess Maverick Ranches, Cabernet Sauvignon, *Paso Robles, CA 2020*

75

Locations CA, Blend, *CA Release #10*

13 52

Rio Madre, Rioja, *Graciano, Spain 2021 \*2023 FrippFest Favorite*

11 44

Dept 66 "Others", Blend, *France 2018*

15 60

Crios, Malbec, *Argentina 2021*

38

Shimas The Guilty, Shiraz, *Australia 2018*

45

Terra D'Oro, Barbera, *Amador County, CA 2017*

40

Graffito, Cabernet Franc, *Mendoza, Argentina 2019*

65

Caymus Red Schooner "Voyage 11", Blend, *Argentina*

75

## Cocktails

### DRIFTWOOD FASHIONED

Woodford Reserve Bourbon | Bitters | Cherry | Orange 15

### ROSEMARY'S BABY

Sparkling Wine | Hendrick's Gin  
Rosemary Infused Cranberry Juice 15

### BLACKBERRY VANILLA MARGARITA

House Infused Vanilla Tequila | Lime Juice  
Blackberry Cider | Vanilla 15

### BULLEIT PROOF

Bulleit Rye Whiskey | Sweet Vermouth | Bitters | Cherry 15

### DIRTY FRIPPER

Choice of Absolut Vodka or Bombay Sapphire Gin  
Olive Juice | Blue Cheese Olives 15

### EVACUATION ORDER

Captain Morgan Spiced Rum | Bacardi Silver Rum  
Fresh Pineapple Juice | Fresh Orange Juice | Grenadine 15

### PUCKERED APPLE

Apple Brandy | Oregat | Lemon 14

## Beer

Budweiser | Bud Light | Coors Light | Michelob Ultra  
Miller Lite | Guinness Draught | Corona | Corona Light  
White Claw (Assorted)

### DRAFT

*Rotating Selections!*

Featured Collaborations

Fripp Island Lagerhead, Lager | Fripp Flop Ale, IPA  
Frippin' It!, American IPA \*FrippFest Favorite

## Desserts

### RUSTIC APPLE TART

Cinnamon Brown Sugar Ice Cream 10

### COLOSSAL CHOCOLATE CAKE

Vanilla Bean Ice Cream 16

### SALTED CARAMEL CRUNCH CAKE 10

### BREAD PUDDING

Brandy Sauce | Vanilla Bean Ice Cream 12

### VANILLA BEAN CHEESECAKE **GF**

Raspberry Sauce 10