

# The Beach club

a southern seaside kitchen

## Starters

**OYSTER STEW\*** CUP 7 | BOWL 10  
Bacon | Sherry | Cream

**PAN SEARED SCALLOPS\*** 19  
Carrot Puree | Gochujang Demi Glace

**LOWCOUNTRY EGG ROLL** 14  
Smoked Turkey Burnt Ends | Collard Greens  
Peach Ginger Sauce

**BBQ GRILLED LOCAL SHRIMP\*** 15 **GF**  
Seaside Farms Blonde BBQ | Apple Pico de Gallo

**BERRY CAPRESE** 15 **GF**  
Burrata Mozzarella | Basil | Spring Mix | Summer Berries | Balsamic Glaze

**NAAN FLATBREAD** 15  
Peaches | Prosciutto | Brie | Hot Honey | Balsamic

**SUMMER SALAD** 15 **GF**  
Watermelon | Feta | Arugula | Red Onions  
Raspberry Vinaigrette  
Add Chicken 7 | Add Shrimp 10

**CAESAR SALAD** 6 | 12  
Romaine | Parmesan | Classic Caesar Dressing  
Crostini  
Add Chicken 7 | Add Shrimp 10

## Entrees

**GRILLED FILET MIGNON\*** 55  
Whipped Yukon Gold Potatoes | Demi Glace  
Seasonal Vegetables

**ASIAGO STUFFED GNOCCHI** 24 **VG**  
Basil Pesto | Arugula | Roasted Mushrooms  
Crème Fraiche

**BLACKENED MAHI MAHI\*** 38 **GF**  
Polenta | Roasted Tomatoes & Greek Olives  
Gremolata

**"RED RICE" RISOTTO\*** 36 **GF**  
Sautéed Shrimp & Scallops | Collard Greens  
Bacon | Andouille

**ROASTED SPRINGER MOUNTAIN  
CHICKEN BREAST** 28 **GF**  
Pea Puree | Polenta | Root Vegetables | Corn Salsa

**CIDER BRINED GRILLED  
PORK CHOP\*** 26 **GF**  
Carrot Puree | Root Vegetables | Bourbon BBQ Jus

**BEACH CLUB BURGER\*** 18  
American Wagyu Beef | Pimento Cheese | Applewood Smoked Bacon | Fries

## Sides

**ALL SIDES** 5 | Whipped Yukon Gold Potatoes | Fries  
Mascarpone Polenta | Seasonal Vegetables | Root Vegetables **VG** **GF**  
Braised Collard Greens **GF**

**VG** Vegetarian

**GF** Gluten Free

## OUR SOUTHERN SUPPLIERS

Lowcountry Cider Co., SC | Seaside Farms, SC | Sea Eagle Market, SC | Outer Banks Scallops, NC  
Sallie's Finest, SC | First Noodle Co., NC | River Dog Brewing Co. | 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 OLD FASHIONED 15

Woodford Reserve Bourbon | Bitters | Cherry | Orange

### WATERMELON SUGAR 15

Tequila | Fresh Lime | Fresh Watermelon  
Sour | Sugar Rim *Bring the Heat +\$1*

### OUTTA THE BLUE 15

Prosecco | Gin | Fresh Lemon | St. Germaine  
Blue Luster

### BULLEIT PROOF 15

Bulleit Rye Whiskey | Sweet Vermouth | Bitters | Cherry

### LEMONATA 15

Vanilla Vodka | Limoncello | Fresh Lemon Soda

### DIRTY FRIPPER 15

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

### SOMEWHERE ON A BEACH 15

House Infused Pineapple Rum | Fresh Lime  
Simple Syrup | Fresh Mint | Soda

## Zero-Proof

*Non-Alcoholic*

### PICK ME 10

Ritual Gin | Orange Bitters | Fresh Lemon  
Hibiscus Syrup | Lemon-Lime | Soda

### PEACH PERFECT 10

Ritual Tequila | Peach Puree | Lemonade | Soda

## 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