

the Beach club

a southern seaside kitchen

Starters

SOUP DU JOUR
CUP 7 | BOWL 10
Seasonal Soup of the Day

HOUSE MADE TRUFFLE
PARMESAN POTATO CHIPS 11
Choice of Chipotle, Ranch or French Onion Dip **GF**

GRILLED LOCAL SHRIMP* 15
Lemon Herb Aioli | Crispy Prosciutto **GF**

Salads

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

HARVEST SALAD 15
Apples | Goat Cheese | Organic Greens | Candied Pecans
Maple Dijon Dressing
Add Chicken 7 | Add Shrimp 10 GF

MARKET SALAD (MP)
Feature Salad with Seasonal Inspirations

Entrees

STOCK YARDS PRIME*
Whipped Potatoes | Haricot Verts | Sauce au Poivre
Choice of: 8 oz Filet Mignon 55 | 8 oz Hanger Steak 45

LOCAL CATCH* (MP)
Fresh Seafood Sourced from Local Waters

VEAL OSSO BUCCO 45
Saffron Risotto | Roasted Fennel | Braising Sauce

ROASTED FENNEL & MUSHROOMS 24
Parmesan Polenta | Arugula | Tomatoes | Truffle Oil **VG GF**

SAUTEED SHRIMP & SCALLOPS* 36
Saffron Risotto | Pancetta | Blistered Tomatoes | Spinach **GF**

BEACH CLUB BURGER* 20
Chuck, Brisket, Short Rib & Bacon Burger
Aged Cheddar | Brioche Bun | Fries
Optional Topping: Red Pepper Jam or Pimento Cheese

Sides

Whipped Potatoes | Creamed Spinach | Parmesan Polenta | Seasonal Vegetables | Haricot Verts | Fries **5 GF**
Side Caesar Salad | Side House Salad 6

VG Vegetarian

GF Gluten Free

(MP) Market Price

OUR SOUTHERN SUPPLIERS

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

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.

*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.

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Wines

SPARKLING

	GLS	BTL
La Marca, Prosecco, <i>Italy</i>	10	40
Gérard Bertrand "Heritage An 825", Crémant de Limoux, Brut Rosé, <i>France 2021</i>		50
G.H.Mumm, Grand Cordon Brut Champagne, <i>France NV</i>		80
Beau Joie, Brut Champagne, <i>France NV</i>		120

WHITE/OTHER

Harken, Chardonnay, <i>CA 2023</i>	8	32
Mer Soleil RSV, Chardonnay, <i>Monterey County, CA 2022</i>	13	52
Frères Couillaud, Bernier Chardonnay, <i>Loire Valley, France 2023</i>		35
Talbott "Kali Hart Estate", Chardonnay, <i>Monterey County, CA 2022</i>		54
Il Cantico, Pinot Grigio, <i>Delle Venezie, Italy 2023</i>	8	32
J Vineyards, Pinot Gris, <i>CA 2023</i>		46
Nobilo, Sauvignon Blanc, <i>Marlborough, New Zealand 2023</i>	10	40
Duckhorn, Sauvignon Blanc, <i>North Coast, CA 2022</i>		52
Nik Weis, Urban Riesling, <i>Germany 2023</i>		29
Banyan, Gewurztraminer, <i>Monterey County, CA 2022</i>	11	44
Neboa, Albariño, <i>Rias Baixas, Spain 2023</i>		40
Henri Fabre, Rosé, <i>Provence, France 2023</i>	12	48

RED

Elouan, Pinot Noir, <i>Willamette Valley, OR 2021</i>	12	48
J Vineyards, Pinot Noir, <i>CA 2022</i>		54
William Hill, Merlot, <i>CA 2021</i>	10	40
Château Blouin, Bordeaux, <i>France 2020</i>		35
Upwell, Cabernet Sauvignon, <i>Sonoma, CA 2022</i>	10	40
Broadside, Cabernet Sauvignon, <i>Paso Robles, CA 2022</i>	12	48
Paul Hobbs Crossbarn, Cabernet Sauvignon, <i>Sonoma, CA 2020</i>		135
BV, Cabernet Sauvignon, <i>Napa Valley, CA 2019</i>		100
Hess Maverick Ranches, Cabernet Sauvignon, <i>Paso Robles, CA 2022</i>		75
Field Recordings "Fiction", Blend, <i>Paso Robles, CA 2023</i>	14	56
Rio Madre, Rioja, <i>Graciano, Spain 2021</i>	11	44
Dept 66 "Others", Blend, <i>France 2018</i>	15	60
Crios, Malbec, <i>Argentina 2022</i>		38
Molly Dooker "The Boxer", Shiraz, <i>Australia 2022</i>		80
Caymus Red Schooner "Voyage 11", Blend, <i>Argentina</i>		75

Cocktails

DRIFTWOOD OLD FASHIONED 15

Woodford Reserve Bourbon | Bitters | Cherry | Orange
*Bring the Smoke + \$2 Walnut Bitters | Walnut Smoke

WINTER-RISING 15

Milagro Tequila | Grapefruit Juice | Vanilla Syrup | Lime
Cream Soda

BUBBLING BERRIES 15

Hendricks Gin | Cranberry Juice | Campari | Prosecco

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

PERFECTLY PEAR'D UP 15

Grey Goose Pear | Spiced Simple Syrup | Lemon Juice
St. Germaine

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 | Blackberry Farms IPA
Burial Surf Wax IPA



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Golf & Beach Resort Mobile App.