

DINNER MENU

400 BEACH

seafood & tap house

Beachside Clam Chowder
Cup 5 Bowl 6

Island Seafood Chili
Cup 6 Bowl 7

Seafood Ceviche 11
Fish, Shrimp, Scallops,
Citrus, Mango, Cilantro

Beach Crab Cakes 11.5
Goat Cheese, Sweet Corn,
Lime Aioli, Salsa

Chilled Shrimp Cocktail 12
House Made Cocktail Sauce

APPETIZERS

Crispy Buffalo Shrimp 9.5
Bleu Cheese Dressing

Lobster Mac & Cheese 10
Cavatappi Pasta

Flash Fried Calamari 11
Tomato Coulis, Garlic Aioli,
Shaved Parmesan

Blackened Fish Tacos 12
Avocado, Tomato, Lettuce,
Charred Lime Aioli, Mango Salsa,
Queso Fresco

**Coconut Ginger
Stir Fried Mussels 13**
Red Chili and Lemongrass

Seared Tuna Tataki 14
Seaweed Salad, Ponzu

Mini Beach CheeseBurgers 8.5
Potato Planks

Chicken Bites 9
Sweet & Spicy

BBQ Pulled Pork Sliders 9.5
Pineapple Coleslaw

Grilled Sea Scallops 13
Soba Noodle Salad, Sweet Chili

Artichoke Manchego Fondue 9
Blue Corn Chips - With Crab 14

400 Beach Boat 26
You Load it Up! Choose any Three:
Buffalo Shrimp, Calamari, Ceviche,
Crispy Chicken Bites, BBQ Pulled Pork Sliders

OYSTER BAR

Gulf Oysters 1/2 Dozen 10 - Dozen 19

Boutique Oysters Daily Selection **MKT Price**

Iced Seafood Platter Chilled Shrimp, King Crab,
Gulf Oysters, Cocktail & Mustard Sauce **20**

Tap House Oysters Garlic Leek Butter, Parmesan **13**

Oysters Rockefeller Spinach, Bacon, Hollandaise **14**

Roasted Blue Cheese Oysters Sriracha - **13**

Oyster Trio: 3 each Bleu Cheese, Tap House & Rockefeller **19**

SALADS

400 Beach Salad

Mixed Greens, Feta Cheese,
Jicama, Craisins, Sunflower Seeds,
Orange Balsamic Vinaigrette
Small 5 Large 9

Chicken Cobb Salad 15
Grilled Chicken, Bleu Cheese,
Bacon, Tomato, Avocado, Egg,
Avocado Ranch Dressing

Tap House Caesar Salad

Romaine Lettuce, Parmesan,
Home Made Caesar Dressing
Small 5 Large 9

Bay Shrimp Salad 16
Spring Mix, Applewood Smoked
Bacon, Tomato, Onion, Bleu Cheese,
Lemon Olive Oil

The Iceberg "Wedge"

Bacon, Bleu Cheese Dressing,
Red Onion, Diced Tomato
Small 6 Large 9

Seafood Louis Salad 17

Shrimp, Scallops, Crab, Romaine Lettuce,
Chili Lemon Louis Dressing, Boiled Egg,
Avocado, Tomato

ADD: Grilled or Blackened Chicken 6 • Grilled, Blackened or Buffalo Shrimp 7 • Steak 7 • Salmon 8

SEAFOOD, STEAKS & MORE

Fish & Chips 17

Ale Battered Haddock
Potato Planks and Cole Slaw

Lobster Mac & Cheese 19

Cavatappi Pasta, Baked Three
Cheese Blend, Grilled Asparagus

Jumbo Shrimp 20

Grilled, Scampi or Hand Breaded
Island Rice, Stir Fry Vegetables

Beach Crab Cakes 21

Goat Cheese, Sweet Corn,
Salsa, New Potato Hash

Pan Seared Sea Scallops 23

Chorizo Roasted Corn Risotto

Seafood Linguini 25

Mahi Mahi, Shrimp, Scallops,
Mussels, Saffron Tomato

Grilled King Crab MKT

New Potato Hash, Drawn Butter

Broiled Lobster Tails 1- 23 / 2- 39

Island Rice, Stir Fry Vegetables,
Drawn Butter

Fresh Catch of the Day MKT

Our Chef's Best Daily Creation

Blackened Tilapia 19

Papaya Mango Salsa, Island Rice,
Stir Fry Vegetables

Tandoori Spiced Mahi Mahi 20

Orange Butter Sauce, Island Rice,
Stir Fry Vegetables

Miso Glazed Salmon 21

Grilled Scallions, Island Rice,
Stir Fry Vegetables

Sesame Seared Tuna 26

Passion Fruit Teriyaki,
Soba Noodle Stir Fry

Florida Grouper Oscar MKT

Jumbo Lump Crab, Hollandaise,
Potato Hash, Grilled Asparagus

Vegetable Stir Fry 18

Island Rice, Stir Fry Vegetables
Chicken, Shrimp, Tofu or Steak

**All Fish Entrees can be
Sautéed, Grilled, Blackened
or Scampi Butter**

All Natural Grilled Chicken 19

Lemon Beurre Blanc, Sundried Tomatoes,
Capers, Sautéed Spinach, Mashed Potatoes

Twin Pork Chops 20

Smoked Bacon Sage Apple Butter,
New Potato Hash

Braised Boneless Short Ribs 22

Garlic Mashed Potatoes, Crispy Onions

Filet Mignon 8 ounce 26

Garlic Mashed Potatoes, Demi Glace

Grilled Ribeye 12oz 28

Shallot Compound Butter, Crispy Onions
Asparagus, Garlic Mashed Potatoes

COMBOS

Blackened Shrimp & Sirloin 23

Island Rice, Stir Fry Vegetables

Seafood Sampler 25

Salmon, Scallops, Crab Cake
Island Rice, Stir Fry Vegetables

Filet Mignon & King Crab 42

Garlic Mashed Potatoes, Asparagus

ADD EXTRA SIDE TO ANY ENTREE

Island Rice 4 • Potato Planks 4 • Garlic Mashed Potatoes 4 • New Potato Hash 4
Stir Fry Vegetables 4 • Chorizo Roasted Corn Risotto 5 • Sautéed Spinach 6 • Grilled Asparagus 6

SUNDAY BRUNCH BUFFET 10-3pm • 24.95

**Hot Buffet Eggs, Bacon, Sausage, Potatoes, Benedicts, Blintzes, Fish, Pork & Chicken, Chef's Soup
Seafood Table U-Peel-Em Shrimp, Carving Station Roast Beef, Honey Sliced Ham
Omelette Station - Fresh Salads, Pasta, Veggies, Cheese & Assorted Breads - Dessert Room
Mimosa • Screwdriver • Bloody Mary 4 each. Regular Menu Available.**

Although we serve only the freshest, sustainable seafood, eating raw or under cooked proteins are potentially hazardous to individuals with compromised immune systems, blood disorders, elderly people and children.



BOTTLE BEER SELECTIONS

Anchor Steam 4.5	Leinenkugel's Seasonals 4.5	Sam Adams-Lager 4	Fat Tire 4.5
Rogue - Dead Guy 6	Strongbow Cider 4	Amstel Light 4.5	Modelo Especial 4
Boddington - Can 6	Angry Orchard 4	Corona 4	Killians Red 4.5
Pilsner Urquel 5	Budweiser 3.5	Corona Light 4	Grolsch 6
Coppertail Night Swim Porter 5	Bud Lite Lime 3.5	Heineken 4.5	Chimay Blue 9
Sierra Nevada 5	Michelob Ultra 4	Heineken Light 4.5	Clausthaler NA 3.5
Lagunitas IPA 5	Coors Light 3.5	Blue Moon 4	Bards Gluten Free 4.5

DRAUGHT BEER SELECTIONS

DOGFISH HEAD 60 - IPA 6	CIGAR CITY - IPA Tampa 6	SAM ADAMS - Seasonals 4.5
FLORIDA AVE - Ale 4.5	CIGAR CITY - Maduro-Tampa 5.5	TAMPA BAY BREWING CO. - 5.5
BLUE POINT - Toasted Lager 4.5	CIGAR CITY - Seasonal 6	GUINNESS - Irish Stout 6
YUENGLING - Lager 4	UNIBROUE - La Fin du Monde 6	BASS - English Pale Ale 5
MILLER LITE - Lite Lager 3.5	RAPP HEFEWEIZEN - 5.5	HARP - Euro Pale Lager 5
BUD LIGHT - Light Lager 3.5	STELLA ARTOIS - 5	LEFT HAND MILK STOUT - Colorado 6
SHOCK TOP- Belgium Style 4	PALM - Belgium Amber 5.5	Always 2 Rotating Drafts -
3 DAUGHTERS'S BREWING - Seasonal 5.5	SWEET WATER - Pale Ale 5	Ask your server for current selection.

CLASSIC COCKTAILS

- PLANTERS PUNCH** - Appleton Rums, Fresh O.J., Pineapple Juice, Fresh Lime Juice, Grenadine. 8.5
- MAI TAI** - Bacardi rum, Dark rum, Amaretto, Fresh Orange Juice, Fresh Lime Juice, Hand Shaken. 8.5
- HURRICANE** - Bacardi Pineapple, Dark Rum, Lemon & Passion Fruit Juice. 9

BEACH DRINKS

- GRAND MARGARITA** - Gold Tequila, Grand Marnier & Fresh Lime Juice, House Sour w/ a Salted Rim 9.5
- PIER SUNSET SANGRIA** - Made to Order. Either Red or White Wines. Hand Shaken w/ Fresh Fruit Juice!! 8
- A-LOT-A COLADA** - All natural piña colada mix blended with Bacardi Pineapple fusion rum served over ice. 8.5

MARTINI SELECTIONS

- 400 BEACH** - Chilled Van Gogh Vodka - support the arts - Your choice of olive or lemon twist. 9
- RASPBERRY COSMOMOSA** - Raspberry Vodka, Fresh Lime and Orange juice, Cranberry juice, Simple Syrup. Kissed with Sparkling Wine. 9
- SUNSET MARTINI** - A Combination of Mango Rum and Fresh Orange Juice. A splash of Chambord gives this a sunset to remember. 8.5

WINE SELECTIONS

House Wines Salmon Creek: Merlot, Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio, White Zinfandel 6.00

WHITE WINE SELECTIONS

	Glass	Bottle
Sparkling, Cristalino, Spain (Split)	8	
Sparkling, Zonin, Proseco, Italy	8	31
Sparkling, Rose, Francois Montand, Brut, France	8	31
Sparkling, Gruner Veltliner, Szigeti, Brut, Austria	10	39
Sparkling, Mumm, Brut, Napa	12	47
Champagne, Veuve Clicquot, France		75
Torrantes, Gouguenheim, Mendoza, Argentina	9	35
Sauvignon Blanc, Clifford Bay, New Zealand	7.5	28
Sauvignon Blanc, Justin, Central Coast	9	35
Sauvignon Blanc, Craggy Range, New Zealand	11	43
Sauvignon Blanc, Frogs Leap, Napa	12	47
Sauvignon Blanc, Constantia Glen, South Africa	13	51
Sauvignon Blanc, Duckhorn, Napa		62
White Bordeaux, Chateau Fage, France	10	39
Chenin Blanc/Viognier, Pine Ridge, California	9	35
Rose, MiMi en Provence, France	9	35
Rose, SeaGlass, Monterey	8	31
Albarino, Kentia, Rias Baixas, Spain	10	39
Pinot Grigio, Bollini, Italy	8	31
Pinot Gris, Acrobat, Oregon	9	35
Pinot Grigio, Santa Margherita, Italy	12.5	48
Pinot Blanc, Trimbach, Alsace, France	10	39
Gruener Veltliner, TONI, Austria	10	39
White Blend, 'Sea Monster', Central Coast	10	39
White Blend, Classic, Wolffer Est, New York	10	39
Chardonnay, Joseph Drouhin, France	9	35
Chardonnay, 'Butter', California	10	39
Chardonnay, LaCrema, Monterrey	11	43
Chardonnay, Sonoma - Cutrer, Russian River Ranches	12	47
Chardonnay, Jordan, Napa	15	59
Chardonnay, Rombauer, Napa		72
Chardonnay, Cakebread, Napa		89
White Super Tuscan, Teruzzi & Puthod, Toscana, Italy	10	39
Vouvray, Domaine de Vaufruges, France	10	39
Riesling, 'Essence', SA Prum, Germany	9	35
Riesling, Chateau St. Michelle, Washington	8	31
Moscato, Movendo, Italy	8	31

RED WINE SELECTIONS

	Glass	Bottle
Cote Du Rhone, Saint Cosme, France	9	35
Pinot Noir, Underwood, Oregon	8.5	33
Pinot Noir, Crossings, New Zealand	9.5	37
Pinot Noir, 'Lyric', Etude, California	11	43
Pinot Noir, King Estate, Oregon	15	59
Pinot Noir, Ponzi, Willamette Valley, Oregon		65
Pinot Noir, Goldeneye, Anderson Valley, California		85
Malbec, Kaiken, Argentina	8	31
Merlot, Mountain Merlot, Washington	8.5	33
Merlot, Sterling, Napa	9.5	37
Merlot, Duckhorn, Napa		85
Shiraz, 'Mathilda', Tournon, Australia	9	35
Red Blend, 'Decoy', Duckhorn, Napa	12	47
Super Tuscan, 'Lucente', Luce, Tuscany, Italy	12	47
Red Blend, 'Isosceles', Justin, Paso Robles		125
Chianti, Classico Reserve, Tomaiolo, Italy	9	35
Red Zinfandel, 'Zinzilla', Mendocino	9	35
Red Zinfandel, 'Black Chicken', Robert Biale, Napa		85
Carmenere, Inama, Italy	12	47
Sweet Shiraz, Jam Jar, South Africa (Chilled)	8	31
Cabernet Franc, Tintonegro, Argentina	9.5	37
Bordeaux, Chateau Les Grandes Mottes, France	10	39
Cabernet Sauvignon, Manifesto, California	8.5	33
Cabernet Sauvignon, Vega Sindoa, Spain	9.5	37
Cabernet Sauvignon, Benziger, Sonoma	11.5	45
Cabernet Sauvignon, 'Emblem', Mondavi, Napa	15	59
Cabernet Sauvignon, Justin, Paso Robles, California		65
Cabernet Sauvignon, Silverado, Napa		75
Cabernet Sauvignon, Turnbull, Napa		85
Cabernet Sauvignon, Hill Family Estate, Napa		90
Cabernet Sauvignon, Rombauer, Napa		99
Cabernet Sauvignon, Jordan, Alexander Valley		105
Cabernet Sauvignon, Silver Oak, Alexander Valley		120
Cabernet Sauvignon, Cakebread, Napa		135
Cabernet Sauvignon, Caymus, Napa		150
Petite/Petit, Michael David, Lodi	9	35
Petite Sirah, 'Earthquake', Michael David, Lodi		55

*For more wine selections, Please ask to view our 'Expanded & Reserved' list.

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18% Gratuity will be added to parties of 8 or more

Happy Hour
Mon-Friday 3-6pm
**1/2 Price Drafts,
House Wines &
Well Drinks**