DINNER MENU

APPETIZERS
- Crispy Buffalo Shrimp 10.5
- Bleu Cheese Dressing
- Lobster Mac & Cheese 12
- Cavatappi Pasta
- Flash Fried Calamari 12.5
- Tomato Coulis, Garlic Aioli, Shaved Parmesan
- Blackened Fish Tacos 12.5
- Avocado, Tomato, Lettuce, Chilled Lime Aioli, Mango Salsa, Queso Fresco
- Coconut Ginger
- Stir Fried Mussels 13
- Red Chili and Lemongrass
- Grilled Sea Scallops 14.5
- Soba Noodle Salad, Sweet Chili
- Crispy Chicken Bites 9.5
- Sweet & Spicy, Sriracha Sauce
- BBQ Pulled Pork Sliders 10.5
- Pineapple Coleslaw
- Mini Cheeseburgers 11
- Sourdough Potato Planks
- Artichoke
- Manchego Fondue 11
- Blue Corn Chips
- Wsh Crab 15
- 400 Beach Boat 28
- Choose Three: Coconut Shrimp, Buffalo Shrimp, Calamari, Fish Spread, Crab Cakes, Chicken Bites, BBQ Pork Sliders

SEASONS, STEAKS & MORE
- Fresh Catch of the Day MKT
- Our Chef’s Best Daily Creation
- Blackened Tilapia 21
- Papaya Mango Salsa, Island Rice, Stir Fry Vegetables
- Miso Glazed Salmon 23
- Grilled Scallops, Island Rice, Stir Fry Vegetables
- Tandoori Spiced Mahi Mahi 24
- Orange Butter Sauce, Island Rice, Stir Fry Vegetables
- Sesame Seared Tuna 28
- Passion Fruit Teryaki, Soba Noodle Stir Fry
- Florida Grouper Oscar MKT
- Jumbo Lump Crab, Hollandaise, New Potato Hash, Grilled Asparagus
- 400 Beach Stir Fry 21
- Island Rice, Stir Fry Vegetables
- Chicken, Shrimp, Tofu or Steak
- All Fish Entrees can be Sauteed, Grilled, Blackened or Scampi Butter
- All Natural Grilled Chicken 21
- Lemon Beurre Blanc, Sundried Tomatoes, Capers, Sauteed Spinach, Garlic Mashed Potatoes
- Twin BBQ Pork Chops 23
- Corn Medley, New Potato Hash
- Braised Boneless Short Ribs 25
- Garlic Mashed Potatoes, Crispy Onions
- Filet Mignon 8 ounce 28
- Garlic Mashed Potatoes, Demi Glace
- Grilled Ribeye 14oz 32
- Shallot Compound Butter, Crispy Onions
- Asparagus, Garlic Mashed Potatoes
- COMBOS
- Blackened Shrimp & Sirloin 26
- Island Rice, Stir Fry Vegetables
- Grilled Skirt Steak 26
- Island Rice, Stir Fry Vegetables
- Filet Mignon & Crab 48
- Garlic Mashed Potatoes, Asparagus

APPETIZERS
- Gulf Oysters, Cocktail & Mustard Sauce
- Iced Seafood Platter
- Boutique Oysters
- Gulf Oysters
- Seaweed Salad, Ponzu
- Seared Tuna Tataki 15
- Tropical Orange Marmalade
- Coconut Shrimp 13
- House Made Cocktail Sauce
- Chilled Shrimp Cocktail 13
- House Made Cocktail Sauce
- Caribbean Shrimp 13
- Tropical Orange Marmalade
- Seared Tuna Tatsaki 15
- Seaweed Salad, Ponzu
- Gulf Oysters 1/2 Dozen 12 - Dozen 24
- Boutique Oysters - Daily Selection MKT Price
- Isolated Seafood Platter - Chilled Shrimp, King Crab
- Gulf Oysters, Cocktail & Mustard Sauce 24
- Beachside Clam Chowder Cup 5.5 Bowl 7
- Island Seafood Chili Cup 6.5 Bowl 8
- Chef Dan’s Fish Spread 10
- House Made Crustini
- House Made Cocktail Sauce
- Caribbean Shrimp 13
- Tropical Orange Marmalade
- 400 Beach Salad Small 5 Large 9
- Mixed Greens, Feta Cheese, Jicama, Craisins, Sunflower Seeds, Orange Balsamic Vinaigrette
- Chicken Cobb Salad 16
- Grilled Chicken, Bleu Cheese, Bacon, Tomato, Avocado, Chopped Egg, Avocado Ranch Dressing
- Beach Crab Cakes 24
- Goat Cheese, Sweet Corn, Salsa, New Potato Hash
- Pan Seared Sea Scallops 25
- Chorizo Roasted Corn Risotto
- Seafood Linguini 26
- Mahi, Shrimp, Scallops, Mussels, Scampi or Alfredo
- Grilled King Crab MKT
- New Potato Hash, Drawn Butter
- Broiled Lobster Tails 1-26 / 2-46
- Island Rice, Stir Fry Vegetables
- Black & Bleu Sirloin Salad 17
- Blackened Sirloin Steak, Romaine Lettuce, Bleu Cheese, Crispy Onions, Caesar Dressing
- The Iceberg “Wedge” Small 6 Large 10
- Romaine Lettuce, Parmesan, Home Made Caesar Dressing
- Stick & Bleu Cheese Dressing, Red Onion, Diced Tomato
- Seafood Louis Salad 18
- Shrimp, Scallops, Crab, Romaine Lettuce, Chili Lemon Louis Dressing, Dilled Egg, Avocado, Tomato
- 400 Beach Boat 28
- Choose Three: Coconut Shrimp, Buffalo Shrimp, Calamari, Fish Spread, Crab Cakes, Chicken Bites, BBQ Pork Sliders

OYSTERS BAR
- Tap House Oysters Garlic Leek Butter, Parmesan 15
- Oysters Rockefeller Spinach, Bacon, Hollandaise 16
- Roasted Blue Cheese Oysters Sriracha 15
- Oyster Trio: 3 each Bleu Cheese, Tap House & Rockefeller 22

ADDITIONAL SIDES TO ANY ENTREE
- Island Rice 4 • Potato Planks 4 • Garlic Mashed Potatoes 4 • New Potato Hash 4 • Mac & Cheese 7
- Stir Fry Vegetables 4 • Chorizo Roasted Corn Risotto 5 • Sautéed Spinach 6 • Grilled Asparagus 6

SEASONS & MORE
- Fish & Chips 18
- Ale Battered Haddock
- Potato Planks and Cole Slaw
- Jumbo Shrimp 21
- Coconut, Scampi or Hand Breaded, Island Rice, Stir Fry Vegetables
- Lobster Mac & Cheese 22
- Cavatappi Pasta, Baked Three Cheese Blend, Grilled Asparagus
- Beach Crab Cakes 24
- Goat Cheese, Sweet Corn, Salsa, New Potato Hash
- Pan Seared Sea Scallops 25
- Chorizo Roasted Corn Risotto
- Seafood Linguini 26
- Mahi, Shrimp, Scallops, Mussels, Scampi or Alfredo
- Grilled King Crab MKT
- New Potato Hash, Drawn Butter
- Broiled Lobster Tails 1-26 / 2-46
- Island Rice, Stir Fry Vegetables
- Soba Noodle Stir Fry
- Island Rice, Stir Fry Vegetables
- Grilled Scallops, Island Rice, Stir Fry Vegetables
- Shrimp, Scallops, Crab Cake
- Seafood Sampler 28
- Salmon, Scallops, Crab Cake
- Island Rice, Stir Fry Vegetables
- Filet Mignon & Crab 48
- Garlic Mashed Potatoes, Asparagus

ADD EXTRA SIDE TO ANY ENTREE
- Island Rice 4 • Potato Planks 4 • Garlic Mashed Potatoes 4 • New Potato Hash 4 • Mac & Cheese 7
- Stir Fry Vegetables 4 • Chorizo Roasted Corn Risotto 5 • Sautéed Spinach 6 • Grilled Asparagus 6

SUNDAY BRUNCH BUFFET 10-3pm • 26.95
- 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.
**400 BEACH**

**BOTTLED BEER**

- Harp - English Pale Ale 5.5
- Bass - Euro Pale Lager 5.5
- Boddington - Can 6
- Copperpoint Night Swim Porter 5
- Lagunitas IPA 5
- Leinenkugel’s Seasonals 4.5

**TAP HOUSE DRAUGHTS**

- DOGFISH HEAD 60 - IPA 6.5
- FLORIDA AVE - Ale 5
- BLUE POINT - Toasted Lager 5
- YUENGLING - Lager 4.5
- MILLER LITE - Light Lager 4
- BUD LIGHT - Light Lager 4
- SHOCK TOP - Belgium Style 4.5
- 3 DAUGHTER’S - Beach Blonde 5.5

**WINE SELECTIONS**

- Riesling, Chateau St. Michelle, Washington 8 31
- Vouvray, Domaine de Vaufuget, France 10 39
- White Super Tuscan, Teruzzi & Puthod, Toscana, Italy 10 39
- Chardonnay, Cakebread, Napa  89
- Chardonnay, La Crema, Monterrey 11 43
- Chardonnay, Joseph Drouhin, France 9 35
- Pinot Blanc, Trimbach, Alsace, France 10 39
- Pinot Grigio, Santa Margherita, Italy 12.5 48
- Pinot Gris, Carlton, Oregon 10 39

**MARTINI SELECTIONS**

- 400 BEACH - Chilled Van Gogh Vodka - support the arts - Your choice of olive or lemon twist 10
- RASPBERRY COSMOSOMOSA - Raspberry Vodka, Fresh Lime and Orange juice, Cranberry juice, Simple Syrup. Kissed with Sparkling Wine. 10

**CLASSIC BEACH COCKTAILS**

- MARTINI SELECTIONS

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

**SMOKE HOUSE**

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

**Bienvenue à la table...**