

LUNCH MENU
11AM - 5 PM

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

Coconut Ginger Stir Fried Mussels 13
Red Chili and Lemongrass

Seared Tuna Tataki 14
Seaweed Salad, Ponzu

Mini Beach Burgers 8.5
American Cheese, Cole Slaw

Grilled Chicken Satay 9
Crushed Pineapple, Peanut Sauce

Bonfire Ribs 10
Sweet, Sticky-Hoisin Glazed

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,
Chicken Satay, Bonfire Ribs

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, Chopped 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

BURGERS, WRAPS, SANDWICHES: Choice of Potato Planks or Cole Slaw

Gulf Grouper Sandwich MKT
Grilled, Blackened or Fried
House Made Tartar Sauce

Grouper Reuben MKT
Grilled Gulf Grouper, Swiss Cheese,
Sauerkraut, Russian Dressing

Blackened Fish Tacos 13
Avocado, Tomato, Lettuce,
Charred Lime Aioli, Mango Salsa,
Queso Fresco

Beach Burger 12
Toasted Kaiser Roll, Lettuce,
Tomato, Onion, Pickle Spear
\$1 Each: Cheese, Bacon, Mushrooms

Chicken Sandwich 13
Grilled or Blackened
Lettuce, Tomato, Onion
\$1 Each: Cheese, Bacon, Mushrooms

Buffalo Chicken Sandwich 14
Hand Dipped in Hot Sauce,
Maytag Blue Cheese Dressing

Tuna Salad Wrap 12
Tuna, Tomato Basil Aioli,
Spring Mix, Spinach Wrap

Beach Mahi Wrap 13
Jerk Mahi, Spring Mix,
Tomato, Avocado,
Pineapple Marmalade

Shrimp BLT Wrap 14
Applewood Smoked Bacon,
Lettuce, Tomato, Louis Dressing

Shrimp Po Boy 13
Hand Breaded Bay Shrimp,
Lettuce, Tomato, Remoulade

Oyster Po Boy 14
Hand Breaded Fresh Gulf Oysters,
Lettuce, Tomato, Remoulade,

New England Lobster Roll 17
House Made Mayonnaise,
Celery, Shredded Lettuce,
Grilled Roll

CHEF ANA'S DAILY SPECIAL

Please ask your server for details.

BASKETS

Shrimp Basket 13
Hand Breaded,
Potato Planks and Cole Slaw

Scallop Basket 15
Sweet tender Bay Scallops,
Potato Planks and Cole Slaw

Fish & Chips 17
Ale Battered Haddock,
Potato Planks and Cole Slaw

SEAFOOD, STEAKS & MORE

Jumbo Shrimp 14
Grilled, Scampi or Hand Breaded,
Island Rice, Stir Fry Vegetables

Blackened Tilapia 15
Papaya Mango Salsa, Island Rice,
Stir Fry Vegetables

Tandoori Spiced Mahi Mahi 16
Orange Butter Sauce, Island Rice,
Stir Fry Vegetables

Miso Glazed Salmon 16
Grilled Scallions, Island Rice,
Stir Fry Vegetables

Shrimp Linguini 15
Saffron Tomato Broth

All Natural Grilled Chicken 14
Lemon Beurre Blanc, Sundried Tomatoes,
Capers, Sautéed Spinach, Mashed Potatoes

Grilled Pork Chop 15
Smoked Bacon Sage Apple Butter,
New Potato Hash

Grilled Sirloin & Mushrooms 14
Garlic Mashed Potatoes, Crispy Onions

Vegetable Stir Fry 15
Island Rice, Stir Fry Vegetables with
Chicken, Shrimp, Tofu or steak

Blackened Tenderloin Skewers 16
Garlic Mashed Potatoes, Vegetables,
Maytag Bleu Cheese Fondue

ADD EXTRA SIDE TO ANY ENTREE

Garlic Mashed Potatoes 4 • New Potato Hash 4 • Stir Fry Vegetables 4 • Island Rice 3
Sautéed Spinach 6 • Chorizo Roasted Corn Risotto 5 • Grilled Asparagus 6 • Potato Planks 4

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, Snow Crab, 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	Budweiser 3.5	Corona 4	Negra Modelo 4.5
Rogue - Dead Guy 6	Bud Lite Lime 3.5	Corona Light 4	Becks - Dark 4.5
Sam Smith Nut Brown Ale 5.5	Michelob Ultra 4	Heineken 4.5	Killians Red 4.5
Boddington - Can 6	Coors Light 3.5	Heineken Light 4.5	Grolsch 6
Pilsner Urquel 5	Sam Adams-Lager 4	Blue Moon 4	Chimay Blue 9
Leinenkugel's Seasonals 4.5	Amstel Light 4.5	Fat Tire 4.5	St. Pauli Girl NA 3.5
Angry Orchard 4			

DRAUGHT BEER SELECTIONS

FLORIDA AVE - Ale 4.5	CIGAR CITY - IPA Tampa 6	SAM ADAMS - Seasonals 4.5
BLUE POINT - Toasted Lager 4.5	CIGAR CITY - Maduro-Tampa 5.5	TAMPA BAY BREWING CO. - 5.5
YUENGLING - Lager 4	CIGAR CITY - Seasonal 6	GUINNESS - Irish Stout 6
MILLER LITE - Lite Lager 3.5	STELLA ARTOIS - 5	BASS - English Pale Ale 5
BUD LIGHT - Light Lager 3.5	PALM - Belgium Amber 5.5	HARP - Euro Pale Lager 5
SHOCK TOP- Belgium Style 4	SWEET WATER - Pale Ale 5	LEFT HAND MILK STOUT - Colorado 6
MAGIC HAT #9 - Pale Ale 4.5	LEFFE - Belgium Abbey Ale 5	Always 2 Rotating Drafts -
3 DAUGHTERS'S BREWING - Seasonal 5.5	DOGFISH HEAD 60 - IPA 6	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 Fusion, 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

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

WINE SELECTIONS

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

WHITE WINE SELCTIONS

	Glass	Bottle
Sparkling, House Selection	6	
Sparkling, Cristalino, Spain (split)	7.5	
Sparkling, Zonin, Proseco, Italy	7	28
Sparkling, Francois Montand, Rose, Brut, France	8	31
Sparkling, Mumm, Brut, Napa	11	43
Sparkling, Schramsberg, Blanc de Blancs		65
Champagne, Moet & Chandon, Imperial, France		90
Champagne, Perrier-Jouet, Belle Epoque, France		255
Sauvignon Blanc, Clifford Bay, New Zealand	7.5	28
Sauvignon Blanc, Fish House, Columbia Valley	8.5	32
Sauvignon Blanc, Frogs Leap, Napa	11	43
Sauvignon Blanc, Craggy Range, New Zealand	12	47
Sauvignon Blanc, Duckhorn, Napa		59
Sauvignon Blanc, Cakebread, Napa		65
White Bordeaux, Chateau La Freynelle, France	10	39
Pinot Grigio, Bollini, Trentino, Italy	8	31
Pinot Gris, King Estate 'Acrobat' Oregon	9	35
Pinot Gris, Willamette Valley, Oregon		42
Pinot Grigio, Santa Margherita, Alto Adige, Italy	12.5	49
Pinot Blanc, Trimbach, Alsace, France	10	39
Gruener Veltliner, TONI, Austria	10	39
Torrantes, Gouguenheim, Mendoza, Argentina	9	35
Arneis, Seghesio, Russian River Valley, California	10	39
Chardonnay, Crossings, Awatere Valley, New Zealand	8.5	33
Chardonnay, Butter, California	9.5	37
Chardonnay, LaCrema, Monterrey	11	43
Chardonnay, Sonoma-Cutrer, Russian River Ranches	12	47
Chardonnay, Jordan, Russian River Valley	15	59
Chardonnay, Rombauer, Napa		72
Chardonnay, Cakebread, Napa		89
Chardonnay, Far Niente, Napa		99
Albarino, Kentia, Rias Baixas, Spain	10	39
White Super Tuscan, Teruzzi & Puthod, Toscana, Italy	10	39
White Blend, Conundrum, Napa	11	43
Savatiano, Harlaftis, Attica, Greece	9	35
Chenin Blanc, Pine Ridge, Napa	9	35
Vouray, Demi-Sec, Clos Du Gaimont, Loire, France		49
Riesling, Chateau St. Michelle, Washington	8	31
Riesling, "Essence", SA Prum, Germany	9	35
Moscato, Movendo, Italy	8	31
Rose, JCB, #5, Cotes De Provence, France	8	31

RED WINE SELECTION

	Glass	Bottle
Pinot Noir, Underwood, Oregon	8.5	33
Pinot Noir, Crossings, Awatere Valley, New Zealand	9.5	37
Pinot Noir, Liberated, Monterey, California	11	43
Pinot Noir, King Estate, Signature, Oregon	15	59
Pinot Noir, Ponzi, Willamette Valley, Oregon		65
Pinot Noir, Sonoma-Cutrer, Russian River Valley		75
Pinot Noir, Goldeneye, Anderson Valley, California		85
Pinot Noir, Siduri, Central Coast, California		99
Merlot, Mountain Merlot, Columbia Valley	8.5	33
Merlot, Sterling, Napa	9.5	37
Merlot, Burgess, Napa		48
Merlot, Duckhorn, Napa		89
Super Tuscan, Lucente, Tuscany, Italy	12	48
Red Blend, Duckhorn "Decoy", Napa	12	48
Cabernet Franc, Tintonegro, Mendoza, Argentina	9.5	37
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 Family, Napa	15	59
Cabernet Sauvignon, Sequoia Grove, Napa		68
Cabernet Sauvignon, Silverado, Napa		79
Cabernet Sauvignon, Turnbull, Oakville		88
Cabernet Sauvignon, Rombauer, Napa		95
Cabernet Sauvignon, Jordan, Sonoma		105
Cabernet Sauvignon, Silver Oak, Alexander Valley		120
Cabernet Sauvignon, Cakebread, Napa		145
Cabernet Sauvignon, Darioush, Napa		165
Cabernet Sauvignon, Far Niente, Napa		185
Cabernet Sauvignon, Caymus 'Special Select', Napa		225
Red Zinfandel, Murphy-Goode "Liars Dice", Sonoma	9	35
Red Zinfandel, Robert Biale, "Black Chicken", Napa		85
Petite Sirah, Earthquake, Lodi		55
Petite/Petit, Michael David, Lodi	9	35
Cote Du Rhone, Saint Cosme, Rouge	8	31
Malbec, Kaiken, Argentina	8	31
Malbec, Filus Reserve, Argentina		49
Chianti Classico Reserve, Banfi, Italy	11	43
Shiraz, Tournon, Mathilda, Australia	9	35
Sweet Shiraz, Jam Jar, Western Cape, South Africa	8	31
Red Bordeaux, Chateau Bellevue Peycharneau, France	11	43
Red Blend, Chappellett, Mountain Cuvee, Napa		75
Red Blend, Justin "Isosceles", Paso Robles		125
Red Blend, "Insignia", Joseph Phelps, Napa		245

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

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