LUNCH MENU
11AM - 5PM

400 BEACH
seafood • tap house

APPETIZERS
Beachside Clam Chowder
Cup 5.5  Bowl 7
Island Seafood Chili
Cup 6.5  Bowl 8

Chef Dan’s Fish Spread 10
House Made Croustini

Boutique Oysters

Gulf Oysters, Cocktail & Mustard Sauce
Boutique Oysters

OYSTER BAR

Gulf Oysters 1/2 Dozen 12 - Dozen 22
Tap House Oysters \$1 Each: Cheese, Bacon, Tomato, Onion, Pickle Spear

Boutique Oysters Daily Selection MKT Price
Iced Seafood Platter

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

400 Beach Salad

24

Small 5  Large 9

Mixed Greens, Feta Cheese, Jicama, Cucumbers, Sunflower Seeds, Orange Balsamic Vinaigrette

Chicken Cobb Salad 16

Grilled Chicken, Bleu Cheese, Bacon, Tomato, Avocado, Chopped Egg, Avocado Ranch Dressing

*Add Grilled, Blackened or Buffalo Chicken 7 • Shrimp 8 • Grilled or Blackened Steak 8 • 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 Rueben MKT

Grilled Gulf Grouper, Swiss Cheese, Sauerkraut, Russian Dressing

Beach Burger 13

Toasted Kaiser Roll, Lettuce, Tomato, Onion, Pickle Spear
Grilled Roll

Tuna Salad Wrap 13

Tuna, Tomato Basil Aioli, Spring Mix, Spinach Wrap

Chicken Sandwich 14

Grilled, Blackened or Buffalo Lettuce, Tomato, Onion

Shrimp BLT Wrap 15

Applewood Smoked Bacon, Lettuce, Tomato, Lettuce Dressing

Shrimp Po Boy 14

Hand Breaded Bay Shrimp Grilled, Blackened, Lettuce, Tomato, Remoulade, Hoagie Roll

Oyster Po Boy 15

Lettuce, Tomato, Remoulade Hoagie Roll

New England Lobster Roll 18

House Made Mayonnaise, Celery, Shredded Lettuce, Grilled Roll

SEAFOOD, STEAKS & MORE

Jumbo Shrimp 16

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

Shrimp Linguini 16

Scampi or Alfredo

Blackened Tilapia 16

Papaya Mango Salsa, Island Rice, Stir Fry Vegetables

Miso Glazed Salmon 17

Grilled Scallions, Island Rice, Stir Fry Vegetables

Tandoori Spiced Mahi Mahi 17

Orange Butter Sauce, Island Rice, Stir Fry Vegetables

All Natural Grilled Chicken 15

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

Grilled Sirloin & Mushrooms 16

Garlic Mashed Potatoes, Crispy Onions

BBQ Pork Chop 16

Corn Medley, Garlic Mashed Potatoes

400 Beach Stir Fry 16

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

Chef Dan’s Meatloaf 15

Garlic Mashed Potatoes, Crispy Onion Straws

ADD EXTRA SIDE TO ANY ENTREE

Island Rice 3 • Potato Planks 4 • Garlic Mashed Potatoes 4 • New Potato Hash 4 • Mac & Cheese 7

Stir Fry Vegetables 4 • Charizo Roasted Corn Risotto 5 • Sauteed 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

Mimosas • 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.

Every Meal You Eat Feeds Another!

A Portion of Proceeds go to:

Feeding America
**TAP HOUSE DRAUGHTS**

- Dogfish Head 60 - IPA 6.5
- Florida Ave - Ale 5
- Blue Point - Toasted Lager 5
- Yuengling - Lager 4.5
- Miller Lite - Lite Lager 4
- Bud Light - Light Lager 4
- Shock Top - Belgium Style 4.5
- 3 Daughters’- Beach Blonde 5.5
- Cigar City - IPA Tampa 6.5
- Cigar City - Maduro Tampa 6
- Cigar City - Seasonal 6.5
- Coppertail - Free Dive IPA 6.5
- Rapp HeifeWeizen - 6
- Stella Artois - 5.5
- Painkiller Night Swim Porter 5
- Lagunitas IPA 5
- Leinenkugel’s Seasonals 4.5
- Budweiser - Belgium Amber 6
- Sam Adams - Seasonal 5
- Big Storm - Seasonal 6
- Escape - Seasonal 6
- Tampa Bay - Red Donkey - 6
- Guinness - Irish Stout 6.5
- Left Hand Milk Stout - Colorado 6.5

**BOTTLED BEER**

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

**CLASSIC BEACH COCKTAILS**

- Hurricane - Bacardi Pineapple, Dark Rum, Lemon & Passion Fruit Juice.
- Mai Tai - Bacardi Pineapple Rum, Plantation Dark Rum, Orgeat Syrup, Fresh Lime Juice and Orange Juice Hand Shaken.

**WINE SELECTIONS**

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

** MARTINI SELECTIONS**

400 Beach - Chilled Van Gogh Vodka
Raspberry Cosmopolitan - Raspberry Vodka, Fresh Lime and Orange juice, Cranberry juice, Simple Syrup. Kissed with Sparkling Wine.
Sunset Martini - A Combination of Mango Rum and Fresh Orange Juice. A splash of Chambord gives this a sunset to remember.

**400 BEACH**

- **Support the Arts**
- Bacardi Pineapple Rum,
- Chilled Van Gogh Vodka
- Your choice of olive or Bacardi Pineapple, Made to Order.
- Plantation Rums,
- House Sour w/ a Salted Rim.
- Gold Tequila,
- ‘Decoy’, Duckhorn, Napa
- Blackberry Brandy, Banana Liqueur.
- Coffee Liqueur, Irish Cream.
- Mant, Fresh Lime, Simple Syrup.
- House Sour w/ a Salted Rim.
- Grand Marnier & Fresh Lime Juice.
- Hand Shaken w/ Fresh Fruit Juice!!
- House Sour w/ a Salted Rim.
- ‘Black Chicken’, Robert Biale, Napa
- Chambord gives this a sunset to remember.

**MARTINI SELECTIONS**

- **- Support the arts - Your choice of olive or lemon twist.**

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