

SAMPLE MENU

APPETIZERS

Truffle Cheese Fries

Dijon truffle cream with cheddar cheese curds & chives

Fresh Clam Strips

Best in Rhode Island! Hand breaded, sweet & tender

Corn Neck Calamari

Crispy & lightly fried calamari with banana peppers, side of seafood marinara

Bavarian Pretzels

with German Style whole grain mustard sauce

Clams Casino

Fresh local little necks topped with roasted red pepper, garlic butter & apple wood smoked bacon

Seafood Nachos

Crispy tortilla chips loaded with shrimp, scallops, crab & cheddar cheese topped with seaweed salad & a sweet and spicy thai sour cream

Grilled Asparagus

Tender grilled fresh asparagus with extra virgin olive oil, roasted red peppers & feta cheese

Crab Cakes

Sweet lump crab with herb seasoned bread crumbs, topped with house made old bay ranch sauce & bacon corn relish

Matunuck Little Necks

Local littlenecks sautéed with corn and chorizo in a basil, garlic, white wine broth

Garlic Shrimp

Pan sautéed jumbo shrimp with fresh mushrooms, basil, garlic & white wine served with garlic toast points

Chicken Wings

Choice of Plain, BBQ, Buffalo or Thai Chili

Steamed Mussels

White wine, garlic butter & julienne vegetables

Homemade Crab Rangoon's

Crispy fried wontons with crab, cream cheese & chive filling

Smoked Salmon Platter

House smoked honey marinated salmon filet with capers, red onion, egg, crackers & herb aioli

LUNCH MENU SELECTIONS

Chicken Focaccia Sandwich

Grilled chicken with roasted red peppers, provolone cheese & creamy peppercorn dressing

Shrimp Po Boy Wrap

Beer-battered shrimp with shredded lettuce, tomato & spicy ranch sauce in a wrap

Lobster Roll - Hot or Cold

A. Island favorite! Lobster meat in grilled brioche roll

Black Bean Burger

House made black bean burger with roasted garlic, red peppers, avocado, provolone & garlic sriracha aioli

French Dip

Shaved steak on a toasted roll with au jus & a side of horseradish cream sauce

Beachhead Burger

Char grilled 7 ounce burger with lettuce & tomato

Blackened Cajun Tuna Steak Sandwich

Ahi Tuna pan seared w/Cajun spices & wasabi mayo

Clam Strips

The best in Rhode Island! Hand breaded, sweet and tender served with french fries & summer slaw

Fried Scallops

Beer battered native scallops lightly fried served with french fries & summer slaw

Fried Shrimp

Jumbo shrimp beer battered golden brown with french fries, summer slaw, cocktail sauce & lemon

Fish & Chips

Beer battered sole lightly fried served with french fries & summer slaw

Baked Haddock

Atlantic haddock with lemon butter & white wine sauce, topped with crispy ritz crumbs

Chicken Parmesan

Hand breaded chicken breast topped with provolone cheese & house made marinara over linguini

SALADS

Caesar Salad

Traditional style with crisp romaine lettuce, creamy house made dressing, shredded parmesan & garlic croutons

Beachhead Waldorf

Mixed field greens, sundried cranberries, wasabi peas, fresh sliced apples, blue cheese crumbles finished with balsamic vinaigrette

Wedge Salad

Crisp iceberg with candied bacon, red onion, cherry tomatoes & house made bleu cheese dressing

Beet Salad

Slow roasted red beets, asparagus, feta cheese, mixed field greens with a maple vinaigrette

Add to any salad: Grilled chicken, Grilled shrimp, Salmon, Cold lobster salad

**CHECK OUT OUR SIGNATURE DRINK LIST
AND DAILY SPECIALS**

DINNER ENTREES

Clam Strips

The best in RI Hand breaded, sweet & tender served with french fries & summer slaw

Seared Sea Scallops

Native Scallops served with sautéed shaved brussel sprouts and bacon over herb couscous

Crispy Seared or Grilled Salmon

Drizzled with our zesty lemon vinaigrette over native corn salsa & herb couscous

Crab Cakes

Sweet lump crab cakes topped with a bacon corn relish & a house made old bay ranch sauce

Fish & Chips

Beer battered Sole, lightly fried served with french fries & summer slaw

Lobster Mac & Cheese

Maine lobster, sautéed mushrooms, cavatappi pasta & cheddar cheese curds in a sherry lobster cream with seasoned crumbs

Seafood Fra Diavolo

Tender Maine lobster, shrimp, scallops & mussels in a spicy house made marinara sauce over linguini

Baked Haddock

Atlantic haddock with lemon butter & white wine, topped with crispy bread crumbs

Chicken Parmesan

Hand breaded chicken breast topped with provolone cheese & house made marinara over linguini

Grilled New York Sirloin

11 oz hand cut sirloin, topped with crispy onion strings, seasonal vegetable, sweet potato fries & a blue cheese cream sauce

Shrimp and Pea Pasta

Sautéed shrimp with fresh English peas & pancetta in a light cream sauce over linguini

House made Vegetable Lasagna

Spinach, roasted red peppers, zucchini & carrots in a garlic cream sauce topped with melted mozzarella

OUTSIDE RAW BAR



**1 BUCK SHUCK 3-4PM
MONDAY THRU FRIDAY ON THE PATIO**

CATCH OF THE DAY FRESH AND LOCAL FROM BLOCK ISLAND WATERS



**LOCAL LOBSTER
LOBSTER BOIL STEAMED OR BAKED STUFFED**



**WWW.BEACHHEADBI.COM 466-2249
TAKE-OUT AVAILABLE**