

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

Thai Calamari

Tossed in sweet Thai chili sauce with wasabi peas

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

TC's Mussels

Simmered in a light garlic Sriracha cream sauce with grilled bread

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 Tacos

Beer battered, fried shrimp, cilantro lime slaw, Sriracha sour cream, cheddar, pico de gallo.

Lobster Roll – Hot or Cold

An 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

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

DINNER ENTREES

Clam Strips

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

Seared Sea Scallops

Sautéed spinach, herb couscous, citrus beurre blanc sauce

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

Sirloin Steak Frites

10 oz. sirloin steak with French fries and grilled asparagus

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



Mid-June
to
Labor Day

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



CHECK OUT OUR SIGNATURE DRINK LIST
AND DAILY SPECIALS

WWW.BEACHEADBI.COM 466-2249

TAKE-OUT AVAILABLE