



## BEACHCOMBER BEIGNETS

An Original Beachcomber Favorite!  
Maple Syrup \* Powdered Sugar \* 9.95

## Breakfast On the Go

Served with Fresh Fruit

### BEACHCOMBER BREAKFAST BURRITO\*

Organic Scrambled Eggs \* Bacon  
Portuguese Sausage \* Potatoes \* Cheddar Cheese  
Sautéed Bell Peppers and Onions  
Flour Tortilla \* 14.95

### SUNRISE BREAKFAST SANDWICH

Two Organic Eggs \* Bacon \* Cheddar Cheese  
Lettuce \* Tomato Aioli \* Artisan Bun \* 12.95

## Breakfast Specialties

### AVOCADO TOAST\*

Hass Avocado Mash \* Goat Cheese \* Poached Organic Eggs  
Cherry Tomatoes \* Balsamic Reduction \* Baby Arugula  
Sourdough Toast \* 14.95

### BRIOCHE FRENCH TOAST

Soufflé Style Baked Challah \* Dulce de Leche  
Chantilly Cream \* Candied Pecans \* Fresh Strawberry and  
Bananas \* Powdered Sugar \* Maple Syrup \* 12.95

### STEAK CHILAQUILES\*

Flank Steak Braised in Guajillo Sauce \* Corn Tortillas  
Queso Fresco & Cheddar Cheeses \* Sour Cream  
Avocado Purée \* Diced Tomato and Green Onions  
Topped with a Sunny Side Up Egg \* 16.95 GF

## Soups & Salads

### THE REAL DEAL CLAM CHOWDER

Creamy Chowder \* Clams \* Potatoes \* Bacon  
Cup \* 8.95

### CALIFORNIA CHICKEN SALAD\*

Breaded Chicken Breast \* Napa Cabbage \* Baby Spinach  
\*Carrots \* Cilantro \* Red Onion \* Avocado \* Almonds  
Crispy Wontons & Rice Noodles  
Orange Soy Vinaigrette \* 16.95

### MEDITERRANEAN CHICKEN SALAD\*

Baby Mixed Greens \* Grilled Chicken Breast  
Mixed Quinoa \* Kalamata Olives Feta Cheese  
Roasted Tomatoes \* Cucumber \* Figs  
Meyer Lemon Vinaigrette \* 16.95 GF

\* Chair Rental \$1.00 with purchase

## Appetizers

### MAHI MAHI SPRING ROLLS\*

Mahi Mahi \* Mango Avocado Salsa \* Huli Huli Sauce \* 15.95

### TINY AHI TACOS\*

An Original Beachcomber Favorite.  
Ahi Tuna \* Asian Slaw \* Sriracha Aioli \* 17.95

## Entrees

### MAHI MAHI TACOS\*

Mahi Mahi \* Guacamole \* Pico de Gallo \* Cabbage  
Cilantro Crema \* Pickled Onions \* Achiote \* Lime  
Flour Tortillas \* Homemade Potato Chips \* 16.95

### GRILLED STEAK TACOS\*

Steak \* Guacamole \* Pico de Gallo \* Cabbage  
Tomatillo Salsa \* Lime \* Corn Tortillas \*  
Homemade Potato Chips \* 17.95

### SHRIMP POMODORO PASTA

Shrimp \* Penne Pasta \* Basil \* Tomatoes  
Parmesan Cheese \* 24.95

### ALASKAN COD FISH & CHIPS

Beer Battered Alaskan Cod \* Homemade Potato Chips  
Housemade Tartar Sauce \* 18.95

### MAINE LOBSTER CLUB\*

Diced Maine Lobster Tarragon Salad \* Tomato  
Avocado \* Bacon \* Lettuce \* Mango Aioli  
Toasted Brioche Bread \* Homemade Potato Chips \* 22.95

### ALBACORE TUNA MELT \*

White Albacore Tuna \* Herb Aioli \* Diced Red Onions  
Artisan Sourdough \* White Cheddar Cheese  
Homemade Potato Chips \* 15.95

### BUTTERMILK FRIED CHICKEN SANDWICH

Chicken Breast \* Pepper Jack Cheese \* Bacon \* Mayo  
Honey Mustard Slaw \* Sliced Pickles \* Avocado  
Brioche Bun \* Homemade Potato Chips \* 16.95

### BEACHCOMBER KOBE BURGER\*

Half-Pound of American Kobe Beef \* Bacon \* Lettuce  
Tomato \* Onion \* Sun-Dried Tomato Aioli  
Choice of Cheese \* Brioche Bun \* Chips \* 18.95

### THE "BEYOND MEAT" VEGAN CHEESEBURGER

Vegan Patty \* Veganasie Mayo \* Vegan American Cheese  
Lettuce \* Tomatoes \* Red Onion \* Pickle \* Vegan Bun  
Mixed Green Salad \* 17.95

### \*\*Kid's Meals Available by Request\*\*

Chicken Tenders \* Fish and Chips  
Hamburger \* Cheeseburger \* Hot Dog  
Grilled Cheese  
~ Served with a choice of  
Homemade Potato Chips or Fresh Fruit ~

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item  
can be completely free of allergens.



**\*\*No Alcohol can be consumed on the Beach\*\*  
Only to be taken home or consumed in the  
approved area on the Promenade.\*\***

## Drinks

Coffee \* Decaf \* 3.75  
Orange , Cranberry , Tomato, Apple Juices \* 4.95  
Milk \* 3.75, Hot Chocolate \* 4.95  
Coke, Diet Coke, Sprite, Root Beer \* 3.95  
Ice Tea \* 3.75, Hot Tea \$3.95, Lemonade \* 4.95  
Pellegrino or Panna Water Sm \* 4.25, Lg \* 6.50

## Eye Openers

### MIMOSA

Cristalino Sparkling Wine \* Orange Juice \* 10

### THE ROYALE

Add one of your favorite flavors to a glass of bubbly:  
Blackberry, Elderflower, Peach or Mango \* 11

## The Cocktails

### BLOODY MARY

Deep Eddy Vodka  
Famous Housemade Bloody Mary Mix \* 12

### LUSCIOUS LEMONADE

Svedka Citron \* Blackberry Liqueur \* Lemonade \* 13

### THE BEACHCOMBER

Our Signature Tall & Cool Cocktail  
Cherry Cruzan Rum \* Blue Chair Bay Coconut Rum  
Lemonade \* Cranberry Juice \* 13

### ENDLESS SUMMER

Vodka \* Basil \* Muddled Strawberries & Cucumbers  
Freshly Squeezed Lemonade \* 13

### BLACKBERRY LEMON G & T

Hendricks's Gin \* Blackberry Liqueur \* Simple Syrup  
Fresh Blackberries \* Lemons \* Mint \* 14

## The Margaritas

### PATRÓN MARGARITA

Patrón Silver \* Grand Marnier \* Fresh Citrus Juices  
Rocks \* 15

### THE REAL DEAL MARGARITA

Casamigos \* Fresh Lime Juice \* Real Agave Nectar  
Rocks \* 14  
~ Make it spicy by adding Tajin ~

### BLACKBERRY MARGARITA

Cazadores Reposado  
Blackberry Liqueur \* Real Agave Nectar \* Lime \* Rocks \*  
14

### MANGO RITA

Cazadores Reposado \* Patron Citronge \*  
Mango Puree \* Agave Lime \* 14

## Local Craft Beers

### BOOTLEGGERS "EL CHANGO"

Mexican Lager \* 8

### KARL STRAUSS "RED TROLLEY"

Red Ale \* 8

### EEL RIVER" ORGANIC CALIFORNIA BLONDE"

\* 8

### GOLDEN ROAD "HEFE"

Hefeweizen \* 8

### LEFT COAST "TRESTLES"

IPA \* 8

### STONE

IPA \* 8

## Sparkling Wines

Jaume Serra "Cristalino" Brut Cava, Spain, \* 10

Mumm "Brut Prestige", California, NV Split \* 16

Veuve Cliquot " Brut Champagne, (Half Bottle) \* 46

## Wines By the Glass

The Beachcomber, Chardonnay, Calif, \* 10

Butter, Chardonnay, California, \* 11

La Crema, Chardonnay, Sonoma Coast, \* 12

Rombauer, Chardonnay, Carneros, \* 19

Ruffino Lumina, Pinot Grigio, \* 10

Coppola, Sofia, Riesling, \* 12

Matanzas Creek, Sauvignon Blanc, Sonoma \* 11

Kim Crawford, Sauvignon Blanc, NZ \* 13

Ken Brown, Pinot Noir, Santa Barbara \* 14

The Federalist, Zinfandel, Lodi, \* 11

Markham, Merlot, Napa Valley, \* 12

Beachcomber, Cabernet Sauvignon, Calif, \* 12

Daou, Cabernet Sauvignon, Paso Robles, \* 14

Educated Guess, Cabernet, Napa Valley, \* 15

Justin Vineyards, Cabernet Sauvignon, \* 16

Hill Family "Barrel Blend" Red Wine, \* 14

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