

THE BEECH STREET GRILL

Starters

Charcuterie & Cheese Board 15/20/25

selection of 2, 4 or 6 artesian cheeses & cured meats, with local honey, accoutrements and lavoche

Soup of the Day 7

chef's creation

Fried Oysters 14

horseradish-chive aioli, applewood smoked bacon, scallion

Truffle Fries 8

parmesan, truffle aioli, parsley

Seared Toganashi Ahi Tuna 12

chili-lime aioli, ponzu, arugula, red chili, lime, scallion

Pickled Shrimp 12

lemon, shaved red onion, extra virgin olive oil, baguette

Thai Fried Local Shrimp 12

sweet thai chili sauce, scallion

Fried Green Tomato 10

roasted sweet corn salsa, balsamic reduction, sweet grass dairy garlic-chive lil moo

Pimento Cheese 10

baguette

Fried Brussel Sprouts 10

garlic-balsamic aioli

Fried Pickled Okra 10

pickle/spicy mustard sauce

Salads

Florida Strawberry Salad 8/14 GF

prosciutto crisp, cherry tomato, pistachio, feta cheese, red onion, heritage greens, grand marnier vinaigrette

Cobb Salad 8/14 GF

applewood smoked bacon, boiled egg, avocado, sweet grass dairy asher bleu cheese, cherry tomato, heart of romaine, bleu cheese dressing

Caesar Salad 7/12

heart of romaine, garlic-herb crouton, parmesan cheese, chipotle dust, caesar dressing

Bell House Salad 7/12 GF

shredded carrot, cherry tomato, shaved red onion, heritage greens, candied peanut, lemon-herb vinaigrette

*add choice of catch, salmon, tuna, scallops, shrimp or chicken available upon request

Consumer Advisory – Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized dairy may increase your risk for foodborne illness.

THE BEECH STREET GRILL

Lunch

All sandwiches and wraps are served with choice of one side

Ahi Tuna Poke 23 GF

avocado, jasmine rice, spinach, sesame, chili-lime aioli, pickled ginger, ponzu, nori flakes, scallion

Beech Street Burger 16

pimento cheese, fried vidalia onion rings, housemade steak sauce, village bakery brioche bun

Build-A-Burger 16

choose from a wide variety of ingredients to create your own burger

Black Bean Burger 14

avocado, heritage greens, vine ripened tomato, chili-lime aioli, village bakery brioche bun

Philly Cheesesteak 16

swiss, mushroom, sweet pepper, vidalia onion, housemade steak sauce, hoagie roll

Fried Green Tomato BLT 15

southern fried green tomato, applewood smoked bacon, heritage greens, garlic-balsamic aioli, village bakery brioche bun

Local Fernandina Beach Shrimp 24

fried, blackened, sauteed, or grilled served with hushpuppies & cheddar cheese grits

Fresh Catch Sandwich 20

fried, grilled or blackened served with coleslaw, pickle-spicy mustard sauce, village bakery brioche bun

Iron Seared Atlantic Salmon BLT 20

applewood smoked bacon, vine ripened tomato, heritage greens, sweet grass dairy garlic-chive lil moo, village bakery brioche bun

Southern Tacos 18

Choice of Shaved Ribeye, Seared Togarashi Tuna, Fried Chicken, Local Shrimp or Catch Fish
avocado, pico de gallo, cole slaw, chili-lime aioli, scallion

Grilled Azar & Co. Bratwurst 16

chow chow, whole grain mustard, hoagie roll

Grilled Chicken & Avocado Sandwich 15

swiss cheese, applewood smoked bacon, heritage greens, vine ripened tomato, village bakery brioche bun

Lobster Roll 27

vine ripened tomato, heritage greens, village bakery brioche bun

Shrimp & Grits 26 GF

tasso ham, cherry tomato, garlic, chive, sherry cream reduction

*gluten free buns & tacos available

Sides 6

Garlic Mashed Potato GF

Bacon Braised Collard Greens GF

Hushpuppies

Home Fries GF

Coleslaw GF

Jasmine Rice GF

Soup or Side Salad +1

Garlic-Herb Risotto GF

Grilled Asparagus GF

Balsamic Brussel Sprouts GF

Cheddar Cheese Grits GF

Fried Vidalia Onion Rings

French Fries

Sweet Fries

20% Gratuity will be added on parties of six or more

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4/4

THE BEECH STREET GRILL

Entrees

Local Fernandina Beach Shrimp 24

*fried, blackened, sauteed, or grilled
served with hushpuppies & cheddar cheese grits*

8oz Filet Mignon 42 GF

*applewood smoked bacon-bourbon butter,
grilled asparagus, home fries*

Fresh Catch 32 GF

*fried, grilled or blackened with lemon-thyme beurre blanc,
garlic-herb risotto, crab salad with arugula, cherry
tomato, shaved red onion & lemon-herb vinaigrette*

Grilled 12oz Ribeye 38 GF

*housemade steak sauce, garlic mashed potato,
arugula salad with shaved red onion,
cherry tomato & horseradish dressing*

Seared Atlantic Salmon 26 GF

*lemon-caper beurre blanc, balsamic reduction,
grilled asparagus, garlic-herb risotto*

Ahi Tuna Poke 23 GF

*avocado, jasmine rice, spinach, sesame, chili-lime aioli,
pickled ginger, ponzu, nori flakes, scallion*

Shrimp & Grits 26 GF

*tasso ham, cherry tomato, garlic,
chive, sherry cream reduction*

Bone-in Pork Chop 30 GF

*datil sting honey bbq sauce, cheddar cheese grits,
balsamic fried brussel sprouts*

Mushroom Ravioli 22

*vegetable broth, crimini mushroom,
baby spinach, grilled asparagus, cherry tomato*

Chicken Piccata 24 GF

*garlic-herb risotto, sauteed baby spinach,
lemon-caper beurre blanc*

Grilled Twin Lobster Tail 52

*drawn butter, pesto linguini,
parmesan, toasted pine nuts*

Cast Iron Seared Sea Scallops 36 GF

*lemon-thyme beurre blanc, grilled asparagus,
cherry tomato, parmesan cheese, garlic-herb risotto*

Shrimp Scampi 24

*garlic, pico de gallo, chive,
linguini, parmesan*

**add choice of lobster tail, fresh catch, atlantic
salmon, ahi tuna, sea scallops, local shrimp or
chicken breast available upon request*

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