



Dinner Menu

STARTERS

New England Clam Chowder Cup 4 Bowl 6

Soup Du Jour 6

Jumbo Shrimp Cocktail 9.50

Grey Goose cocktail sauce and lemon wedge

Spicy Chicken Tenderloins 8

Hock's Hot Sauce Add fries and coleslaw 4

Crispy Calamari 10

Fried, hot cherry peppers & garlic - marinara sauce

Breakers Beach Nachos 12

Cheddar jack cheeses, black bean corn salsa, diced tomatoes, jalapenos, shredded spiced beef, salsa, sour cream & guacamole

Grilled Chicken and Cheese Quesadilla 10

Mexican cheeses, grilled chicken, mild green chilis, flour tortilla, salsa, sour cream & guacamole

Maine Crab Cake 13

Crabmeat, roasted corn & black bean salsa and suntan pepper remoulade

Add Another Crab Cake 6

Seasoned Ahi Tuna 12

Peppercorn chili tomato chutney

Oceanside New England Mussels 9

White wine garlic and butter Artisan parmesan bread

Basil Pesto and Roasted Pepper Flatbread 10

Fresh Mozzarella, olive oil, garlic and Asiago cheese with balsamic reductions

Kobe Beef Sliders 12

Warm Brioche rolls, with Great Hill blue cheese, onion marmalade

SALADS

Ashworth Mixed Greens 6

Mixed field greens, black olives, tomato, cucumbers & carrots balsamic vinaigrette

Big Wave Wedge 8

Ice berg lettuce, maple bacon bits, Great Hill blue cheese crumbles, grape tomatoes, creamy blue cheese dressing

Beachside Delight 9

Mixed greens with cantaloupe, honeydew, pineapple, flatbread crackers and chicken salad

Lobster Pita Salad 13

Fresh Maine lobster salad, grilled garlic pita bread, iceberg lettuce, grape tomatoes and Asiago cheese

Sandcastle Caesar 9

Fresh romaine, ciabatta croutons, creamy Caesar dressing & Asiago cheese

Bartlett Pear Salad 10

Grilled Bartlett pears, mixed greens, goat cheese, sliced almonds & strawberry vinaigrette

To any salad add: grilled chicken 5 grilled shrimp 8 steak tips 10 salmon 10

PIZZA

Cheese Pizza 10" tomato and cheese pizza 10

Veggie Pizza 10" Cheese pizza with peppers, onions, and mushrooms 11

Meat Lovers Pizza 10" Cheese pizza with pepperoni, sausage, and bacon 13

18% gratuity is added to parties of eight or more.

Please notify your server if you have a food allergy.

SANDWICH BOARD

Includes French fries and coleslaw

Beach Special 11

Fresh Atlantic haddock with a Sam Adams batter served on a brioche roll, lettuce, tomato, spicy remoulade and lemon

Maine Lobster Roll 18

Freshly shelled lobster meat tossed with mayonnaise served on a toasted New England roll

House Roasted Turkey Dagwood 11.50

Triple-decker, fresh turkey breast, bacon, lettuce, tomato, Swiss cheese with country white toasted

Beach House Burger 11

Half pound of angus beef patty with American, cheddar, or Swiss and lettuce, tomato and onion

Casino Garden Burger Wrap 9

Sun dried tomato wrap with pepper jack cheese, lettuce, tomato, sriracha mayo

Tuscan Grilled Chicken Pita 12

Swiss cheese, grilled peppers, pesto, mixed greens, prosciutto on a warm pita bread

SURF

Grilled Atlantic Salmon 19

Lemon butter sauce, garlic roasted asparagus with coconut jasmine rice

Fried Seafood Platter or Broiled Heart Healthy 25

Fresh haddock, shrimp, scallops and whole clams with French fries, coleslaw and tarter sauce

Maine Lobster Pie 25

Freshly shelled lobster meat with a sherry cream sauce and cracker crumb topping

Sesame Grilled Ahi Tuna 23

Coconut jasmine rice, baby bok choy and an orange ginger soy glaze

Baked Haddock 18

Locally caught haddock with a sherry lobster sauce Add seafood stuffing 2

Tuscan Grilled Shrimp 20

Egg fettuccini, fresh basil, sun dried tomato, sweet cream and shaved prosciutto

Lobster Mac N' Cheese 18

Fresh Maine lobster, tossed with pasta in a creamy cheddar and mascarpone cheese sauce with cracker crumbs

TURF

Chicken Parmesan 15

Herb crusted chicken, egg fettuccini, fresh mozzarella, Asiago cheese in a garlic tomato marinara

Ocean Boulevard Steak Tips 17

Bourbon steak sauce, beer battered onion rings, mashed potatoes and roasted asparagus

NY Sirloin Steak Au Poivre 25

12 oz. choice NY Sirloin, caramelized onions and wild mushrooms, cognac cream house potatoes and haricot verts

Portabella Roasted Pepper Alfredo 14

Fresh basil, egg fettuccini, cream, Asiago cheese, ciabatta crostini, balsamic reductions

Boneless Prime Rib au jus 11oz. 19 14oz. 22

Slow roasted, hand carved, served with au jus and horseradish cream sauce freshly made popover, roasted asparagus

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