- SIDES -

PINEAPPLE SLAW (GF), SHOESTRING FRIES, CUMIN BLACK BEANS - \$3

TODAY'S FRESH VEGGIES (GF) - \$4

MAC & CHEESE, SMALL HOUSE OR CAESAR SALAD - \$5

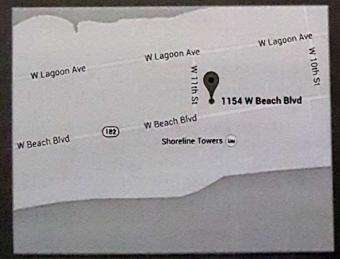
- DESSERTS -

PLEASE ASK YOUR SERVER ABOUT TODAYS
DESSERTS

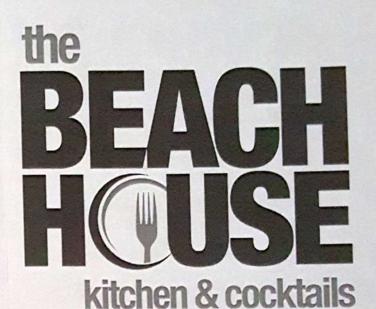
Sodas & Tea - \$2.50 / Coffee - \$1.50

(Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness)

(251) 948-2431 1154 W BEACH BLVD. GULF SHORES, AL 36542



BEACHHOUSEGS.COM





GAME DAY SPECIALS! FRIDAY-WEDNESDAY

\$2 TACOS / EVERY THURSDAY

FALL/WINTER SPECIALS AVAILABLE SEPT- FEB

EXCLUDING SPECIAL EVENTS*

LIKE US ON FACEBOOK & CHECK OUT OUR WEBSITE FOR DAILY SPECIALS AND EVENTS

BEACHHOUSEGS.COM

LOCATED RIGHT BEHIND WAVES

BEACH HOUSE

kitchen & cocktails

CH

F

1/2

THI

- APPETIZERS -

SPINACH & ARTICHOKE DIP - \$9
SERVED WITH PITA CHIPS

GULF COAST COCONUT SHRIMP - \$11 HAND BREADED, PINEAPPLE DIPPING SAUCE

BEACH HOUSE SPRING ROLLS - \$9
WOK SEARED CHICKEN & VEGGIES, AGED WHITE
CHEDDAR, BLACK BEANS, HAND ROLLED

BRIAN'S BACON WRAPPED GULF SHRIMP - \$11

WRAPPED WITH BACON AND FRESH PINEAPPLE (GF)

- SALADS -

BEACH HOUSE COBB - \$13

BACON, GRILLED CHICKEN, AVOCADO, AGED WHITE CHEDDAR, TOMATOES, CARROTS, CUCUMBER, MUSHROOMS, MIXED GREENS, FRIED EGG, CHOICE OF DRESSING (GF)

CAESAR - \$8/5

HOUSE-MADE CLASSIC DRESSING, CROUTONS, PARMESAN, ROMAINE

SOUTHWEST - \$10/6

TOASTED SWEET CORN, BLACK BEANS, RED ONION, AVOCADO, DICED TOMATOES, MIXED GREENS, SWEET POTATO CHIPS, AGED WHITE CHEDDAR, CILANTRO-LIME VINAIGRETTE (GF)

HOUSE - \$8/5

TOMATOES, CUCUMBER, RED ONION, CARROTS, CHOICE OF DRESSING (GF)

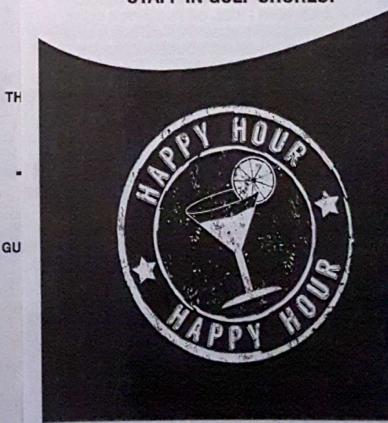
> *ADD CHICKEN (\$5) SHRIMP (\$7) GROUPER FILET (\$9)

BEST HAPPY HOUR ON THE ISLAND!

2PM-6PM DAILY
\$1 OFF ALL CRAFT COCKTAILS
\$4 PREMIUM WELLS
\$3 HOUSE WINE
\$1 OFF IMPORT/CRAFT DRAFTS
\$2 YUENGLING & MILLER LITE PINTS
(DRINKS ARE ALWAYS ON HAPPY HOUR
AT THE BAR!)

\$5 APPETIZERS 2PM-5PM DAILY

COME HANGOUT WITH THE BEST WAI'
STAFF IN GULF SHORES!



Scanned by CamScanner

- TACOS -

(SERVED WITH SHOESTRING FRENCH FRIES & BLACK BEANS)

GULF FLOUNDER - \$12

BLACKENED OR GRILLED - AGED WHITE CHEDDAR, AVOCADO, TOMATO, RED ONION, MIXED GREENS, CILANTRO LIME VINAIGRETTE

FRIED - PINEAPPLE SLAW, TOMATO, AGED WHITE CHEDDAR

GULF SHRIMP - \$12

BLACKENED SHRIMP, AGED WHITE CHEDDAR, CABBAGE, TOMATO, CHILI-LIME AIOLI

- THE BURGER -

(SERVED WITH SHOESTRING FRENCH FRIES)

\$11 - HOUSE-GROUND,
WE THINK YOU'LL TASTE THE DIFFERENCE
1/2 LB. USDA CERTIFIED ANGUS SIRLOIN, LETTUCE,
TOMATO, ONION, MAYO, PRETZEL BUN

THESE COST A LITTLE .50 - AGED WHITE CHEDDAR, BLUE CHEESE, AMERICAN CHEESE

THESE COST A LITTLE MORE .80 – SAUTEED SHROOMS, AVOCADO, FRESH JALAPENO, CARAMELIZED ONIONS

THESE ARE MORE, BUT WORTH IT \$1.25 - BACON, FRIED EGG

- SANDWICHES / WRAPS -

(SERVED WITH SHOESTRING FRENCH FRIES)

GROUPER SANDWICH - \$15
GULF GROUPER FILET (BLACKENED, PAN SEARED,
OR FRIED), HOUSE-MADE TARTAR SAUCE,
LETTUCE, TOMATO, FRENCH BAGUETTE

BACON, AGED WHITE CHEDDAR, LETTUCE, TOMATO, ONION, BLACK PEPPER AIOLI, PRETZEL BUN SMOKED BBLT - \$10

THICK SLICED BACON, MORE THICK SLICED BACON, CRISP LETTUCE, ROASTED TOMATO RELISH, BLACK PEPPER AIOLI, WHEATBERRY BREAD

CHICKEN CAESAR WRAP - \$10

BLACKENED OR GRILLED CHICKEN, ROMAINE, CAESAR DRESSING, PARMESAN, SUN-DRIED TOMATO TORTILLA

CHILI-LIME SHRIMP WRAP - \$10

BLACKENED SHRIMP, CABBAGE, MIXED GREENS, OVEN ROASTED BELL PEPPERS, CARROTS, AGED WHITE CHEDDAR, CHILI-LIME AIOLI, SUN-DRIED TOMATO TORTILLA

SOUTHWESTERN WRAP - \$10

GRILLED CHICKEN, AVOCADO, TOASTED SWEET CORN, BLACK BEANS, RED ONION, DICED TOMATOES, MIXED GREENS, SWEET POTATO CHIPS, AGED WHITE CHEDDAR, CILANTRO-LIME VINAIGRETTE, SUN-DRIED TOMATO TORTILLA

- ENTREES -

(SERVED WITH YOUR CHOICE OF TWO: BLACK BEANS, SHOESTRING FRIES, OR PINEAPPLE SLAW. SUB TODAY'S FRESH VEGGIES FOR \$1. SUB A SIDE OF MAC & CHEESE, SMALL HOUSE OR CAESAR SALAD FOR \$2)

CHILI-LIME SHRIMP SKEWERS - \$14 SPICE-RUBBED AND PAN SEARED

GULF GROUPER - \$15 SERVED BLACKENED, PAN SEARED, OR FRIED

CHICKEN STRIPS - \$12 LIGHTLY BREADED BY HAND, SERVED WITH YOUR CHOICE OF HOUSE MADE SAUCE

*CRAWFISH MAC & CHEESE - \$14 LOUISIANA CRAWFISH TAILS, GRUYERE & SMOKED GOUDA, SERVED WITH GARLIC TOAST

*DOES NOT INCLUDE SIDES