



THE BEACH CLUB

VICTORIAN SANTAMONICA

EXECUTIVE CHEF - JUSTIN AQUINO

ALL DAY

TO SHARE

- TRUFFLE FRIES** 16
truffle oil, parmesan, roasted garlic aioli
- OYSTERS ON HALF SHELF** . . . MARKET PRICE
half dozen, house mignonette, lemon
- OYSTERS ROCKEFELLER** 25
bacon, spinach, gruyere, parmesan
- YELLOWTAIL SASHIMI** 24
jalapeno, cilantro, mustard soy, chili oil
- BREAD & SPREAD** 19
labneh, pistachio pesto, pomegranate, jeruselem bagel

LE CLUB CRUDITE 35
chef's selection of farmers market vegetables, hard-boiled egg, house sauce

platter suggested for parties of four or more

- MUSSELS** 27
jungle curry, grilled bread
- TRUFFLED MAC & CHEESE** 24
mozzarella, fontina, white cheddar, parmesan, pecorino, gruyere, brie, black truffle

MAINS

- LOBSTER ROLL** MARKET PRICE
1lb maine lobster, truffle butter, chive, brioche

BEACH CLUB BURGER 19
prime ground beef, american cheese, dijonnaise, onion, pickle, brioche bun

BEACH CLUB BEYOND 23
beyond patty, vegan cheese, dijon, pickles, grilled onions, heirloom tomatoes, local greens, vegan brioche bun

ADD PATTY 5 | ADD BACON 3 | ADD EGG 3

- KING CRAB TAGLIATELLE** 35
meyer lemon butter, garlic, basil, parmesan
- WILD MUSHROOM RISOTTO** 36
hen of the woods, porcini, shiitake, black truffle, pecorino, parmesan, marscapone

VEGETABLES

- LOCAL GREENS** 14
radish, parmesan, lemon vinaigrette
- CALAMIGOS CHOP** 19
local greens, gruyere, tomato, corn, asian pear, blood orange, avocado, hearts of palm, red wine vinaigrette, phyllo
- SANTORINI** 21
feta, olive, tomato, red onion, oregano, cucumber, olive oil
- TOMATO BURRATA** 19
tomato, burrata, basil, sea salt, olive oil
- CRISPY SHAVED BRUSSELS** 19
shaved brussel sprouts, red cabbage, carrot, fresno, shallot, nuoc cham vinaigrette
- CHARRED BROCCOLINI** 14
ponzu, garlic

WOOD FIRE GRILL

BEACH CLUB KABOBS

CHICKEN 25 | FILET MIGNON 34
3 per order, soy ginger marinade, trio of sauces

LOBSTER TAIL MARKET PRICE
grilled lobster tails, herb butter, aji amarillo aioli, lemon

- OCTOPUS** 39
herb marinated spanish octopus, fennel citrus salad, aji amarillo aioli
- SHRIMP** 59
colossal u5, garlic, parsley, butter lemon, sea salt, "mini lobsters"
- KING CRAB** 69
garlic, parsley, butter, lemon, sea salt
- MARKET CATCH OF THE DAY** . MARKET PRICE
chef's selection of wild caught fish
- STEAK FRITES** 48
8oz wagyu flat iron, rosemary butter, truffle fries, roasted garlic aioli