

Starters

SHRIMP COCKTAIL GF DF
Traditional Cocktail Sauce, Lemon 16

SPICY TUNA TARTARE GF 
Tomato, Scallion, Sesame Seed,
Sriracha Aioli 14

CALAMARI
House-made Pomodoro Sauce, Sriracha Aioli 12

BURRATA
Pesto, Heirloom Grape Tomato, Crostini,
Balsamic Glaze, EVOO 12

BUFFALO CAULIFLOWER V
Celery, Bleu Cheese Crumble, House-made
Buffalo Sauce 8

Soups

LOBSTER BISQUE GF 
Cup 5 Bowl 7

SOUP OF THE DAY
Daily Seasonal Creations Cup 4 Bowl 6

Salads

WATERMELON SALAD GF  
Arugula, Strawberry, Candied Pecans, Feta,
Balsamic Glaze, EVOO 7 14

SOUTHWEST SALAD GF
Romaine, Tomato, Black Bean, Olive,
Red Onion, Cheddar Cheese,
Chipotle Ranch 7 14

THAI CRUNCH SALAD GF  
Napa Cabbage, Pepper, Carrot,
Cilantro, Almond, Wonton Crisp,
Mandarin Orange, Citrus Dressing 7 14

CAESAR
Romaine Lettuce, Herb Croutons,
Parmigiano-Reggiano,
House-made Caesar Dressing 7 14

BEACH CLUB HOUSE GF 
Mixed Greens, Heirloom Grape Tomato,
Cucumber, Carrot, Herb Vinaigrette 7 14

ADD-ONS

Chicken Breast 6 Gulf Shrimp (5 pcs) 12
*Salmon 9 *Ahi Tuna 14

Gluten-Free, Vegetarian, Vegan, and Specialty Diet Preparations are available upon request.

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





Mediterra Beach Club Dinner Menu

Mains



*** CHAR-GRILLED FILET** GF
6oz Chairman's Reserve Filet, Potato Puree,
Steamed Broccoli, House-made Steak Sauce 38
Add Lump Crab, Hollandaise 50

CRAB CAKES
Warm Potato Salad, Corn Relish, Charred Lemon,
House-made Remoulade 34

*** PAN SEARED GROUPE** GF 
Boursin Grits, Chorizo, Green Beans,
Corn & Cucumber Relish, Citrus Beurre Blanc 33

SUGARCANE SCALLOPS GF  
Coconut Steamed Rice, Asparagus,
Golden Raisin, Pine Nut, and Pineapple Salsa 32

CHICKEN & SHRIMP PASTA 
Creste di Gallo, Bacon, Garden Peas, Mushroom,
Ricotta Salata, Basil Pesto 29

AHI TUNA GF  
Sesame Green Beans, Napa Cabbage Salad,
Ginger-Carrot Puree, Kimchi Edamame Salsa 28

FISH AND CHIPS
Beer-Battered Haddock, Cole Slaw, Lemon,
Tartar Sauce, Malt Vinegar 22

VEGETARIAN PASTA V 
Creste di Gallo, Seasonal Vegetables, Garden
Peas, Mushrooms, Ricotta Salata, Pesto 18

GF Gluten-Free

DF Dairy-Free

 Healthier Choice

 Contains Nuts

V Vegetarian

\$5 Split Plate Fee



View our menu

Beach Club Bar Menu

Sheldon's

SHELDON'S MAI TAI

Barrel-Aged-House-Spiced Rum,
Fresh Squeezed Orange & Pineapple Juices,
House-made Grenadine

SHELDON'S OLD FASHION

Barrel Aged 30 Days with Buffalo Trace Bourbon,
Carpano Antica Vermouth, Luxardo Cherries,
Orange Zest, Spiced Cherry & Orange Bitters



SHELDON'S BEACH BASH

Malibu, Myers's, Strawberry Puree,
Pineapple & Grapefruit Juices

Frozen

BEACH CLUB COLADA

Malibu, Myers's, Giffard's Banana de Bresil
Mango, Passion Fruit, Strawberry,
Coconut, and Pineapple Purees

MANGO BANANA DAIQUIRI

Chairman's Reserve Spiced Rum, Myers's,
Mango Puree, Fresh Banana, Vanilla Simple Syrup

WATERMELON-ROSE MARGARITA

Patron Silver, Grand Marnier, AIX Rose,
Watermelon Puree, Cilantro, Fresh Lime Juice

RASPBERRY-GINGER MOJITO

Bacardi, Raspberry Puree, Fresh Mint,
Fresh Grated Ginger, Fresh Lime Juice

Crafted

PASSION FRUIT RUM PUNCH

Plantation Rum, Chairman's Reserve Spiced Rum,
Giffard's Passion Fruit Liqueur, Orgeat Syrup,
Fresh Pineapple, Orange & Lime Juices

PINEAPPLE-GINGER DARK & STORMY

Plantation "Dark Stiggin's Fancy" Pineapple Rum,
Fresh Squeezed Pineapple and Lime Juices,
Grated Ginger, Ginger Beer

BEACH CLUB'S NEGRONI

Tanqueray Sevilla Orange Gin, Aperol, Campari,
Carpano Antica Vermouth, Orange Zest

BEACH CLUB'S TRANSFUSION

Belvedere Vodka, Concord Grape Juice,
Fresh Lime Juice, Fresh Ginger



THE WHISKEY FIG

Bulleit Rye, Fig Preserves, Orgeat Syrup,
Fresh Squeezed Lime Juice, Fresh Grated Cinnamon

SOUTHERN PEACH MANHATTAN

Knob Creek Bourbon, Giffards' Peach Liqueur,
Peach Puree, Carpano Antica Vermouth,
Fee Bros. Peach Bitters

BERRY BOURBON BRAMBLE

Woodford Reserve, Raspberry Puree, Mint,
Fresh Lime Juice, Blackberry Simple Syrup

Wines by the Glass

Premium



PAUL HOBBS

"Ellen Lane Estate"

Chardonnay 27.5 110
Russian River Valley, CA

JOSEPH DROUHIN

"Reserve de Vaudon"

Chablis 17.5 70
Chablis, France

BENOVIA

"Martella Vineyard"

Pinot Noir 25 100
Russian River Valley, CA 2017

STAR LANE

Cabernet Sauvignon 22.5 90
Santa Barbara, CA 2014

White

STAG'S LEAP

"KARIA"

Chardonnay 17 68
Napa Valley, CA

SONOMA-CUTRER

Chardonnay 12 48
Russian River, CA

SANTA MARGHERITA

Pinot Grigio 15 60
Alto-Adige, IT

GROTH

Sauvignon Blanc 14 56
Napa Valley, CA

LOUIS LATOR

"LA GRANDE ROCHE"

Montagny 1er Cru 15 60
Burgundy, FR

TAITTINGER

Champagne 375ml 27
Champagne, FR

PAUL HOBBS

"CROSSBARN"

Chardonnay 14 56
Sonoma, CA

WENTE

Chardonnay 9 36
Livermore Valley, CA

RIFF

Pinot Grigio 9 36

Alois Lageder Alto-Adige, IT

NAUTILUS

Sauvignon Blanc 10 40
Marlborough, NZ

SYLTBAR

"IL CONCERTO"

Prosecco 12 48
Friuli Venezia Giulia, IT

AIX

Rose 12 48

Coteaux d'Aix-en-Provence, FR



Red

MERRYVALE

Cabernet Sauvignon 25 100
Rutherford Napa, CA

BERINGER

Cabernet Sauvignon 15 60
Knights Valley, CA

PONZI

Pinot Noir 15 60
Willamette Valley, OR

BLOCK 9

"CAIDEN'S VINEYARD"

Pinot Noir 9 36
CA

EMMOLO BY CAYMUS

Merlot 16 64
Napa, CA

CHAPPELLET

"MOUNTAIN CUVÉE"

Red Blend 20 80
Napa, CA

ROUND POND

"KITH AND KIN"

Cabernet Sauvignon 20 80
Napa, CA

CONCANNON

Cabernet Sauvignon 9 36
Paso Robles, CA

"LYRIC" BY ETUDE

Pinot Noir 12 48
Santa Barbara, CA

CATENA

Malbec 12 48
Mendoza, AR

THE PRISONER

Zinfandel Blend 25 100
Napa, CA

LUCE

"LUCENTE"

Super Tuscan 14 56
Tuscany, IT

