

BC beach CLUB

STARTERS

SOUP DU JOUR CUP 7 | BOWL 10

TRUFFLE CHIPS 12 **GF** **V**

Rosemary | Parmigiano Reggiano
French Onion, Ranch & Chipotle Dips

CRAB & PIMENTO CHEESE HUSHPUPIES 16

Green Goddess Dressing

HOUSE-MADE HERB FOCACCIA 7 **V**

Fig Rosemary Jam | Antica Olive Oil & Balsamic

BLISTERED SHISHITO PEPPERS 15 **GF**

Toasted Sesame | Umami Dipping Sauce

SALADS

HARVEST SALAD 16 **GF** **V**

Roasted Butternut Squash | Black Kale
Craisins | Feta | Candied Pecans
Cider Honey Vinaigrette

MARKET SALAD (MP)

Featured Salad with Seasonal Inspirations

CAESAR SALAD 12

Romaine | Parmesan | Crouton | Pork Belly
Classic Caesar Dressing

ENTREES

PORTERHOUSE DUROC PORK CHOP* 34

Sage & Brown Sugar Crust | Brussels Sprouts | Onions
Parsnip Potato Puree

PAN SEARED SCALLOPS 36

Stone Ground White Grits | Jus de Poulet
Blistered Tomatoes | Chorizo Crumble

CREST DE GALLO 26 **V**

Crest de Gallo Pasta | Sage | Wild Mushrooms
Parmesan Cream | Zucchini | Toasted Pumpkin Seeds

FRESH CATCH* (MP)

Fresh Seafood Locally Sourced

SEARED DUCK BREAST 38 **GF**

Butternut Squash Puree | Broccoli Rabe
Red Wine Pomegranate Reduction

BEACH CLUB BURGER* 20

Chuck, Brisket and Short Rib
Aged Cheddar | Brioche Bun | Fries
Optional Toppings:
Bacon & Caramelized Onion Jam
Pimento Cheese

STOCK YARDS*

Choice of:

8 oz USDA Choice Filet Mignon 59 **GF**

12 oz USDA Prime Ribeye Steak 62 **GF**

GF **V**

Whipped Yukon Gold Potatoes | Choice of: Brussels Sprouts or Featured Vegetables

Choose a Sauce:

Au Poivre | House Steak Sauce
Bourbon Demi Glace

Add Ons: **GF**

Garlic Herb Butter 3 | Parmesan Peppercorn Butter 3
Sautéed Shrimp 10 | Sautéed Mushrooms 4

SIDES

5 **GF** **V**

Whipped Yukon Gold Potatoes | Fries | Local Grits
Featured Vegetables | Brussels Sprouts | Broccoli Rabe

6 **V**

Side Caesar Salad
Side House Salad

V Vegetarian **GF** Gluten Free (MP) Market Price

OUR SOUTHERN SUPPLIERS

Lowcountry Cider Co., SC | Seaside Farms, SC | Sea Eagle Market, SC | Senn Bros. Produce, SC | Southern Barrel Brewery, SC
Shelling Aleworks, SC | Sallie's Finest, SC | Twisted Foods, SC | Adluh Milling Co., SC | City Roots, SC | Marsh Hen Mills, SC

A 20% Gratuity will be added to parties of 6 or more. To expedite service, please notify your server in advance if separate checks are desired. *Allergen Advisory: This facility may use wheat, eggs, soybeans, milk, peanuts, tree nuts, fish, and shellfish in shared cooking and preparation areas. Due to these circumstances, we are unable to guarantee that any be completely free of allergens.

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

We also do our best to remove all bones from the fish, however, we cannot guarantee our fillets are boneless. Please be aware that, occasionally, the shellfish may have pearls or shell in them.



beach CLUB

COCKTAILS

TOBACCO ROAD 18

Brown Butter Washed Bourbon
Brown Sugar | Clove | Chicory Pecan Bitters

GOLDEN SOLSTICE 16

Milagro Tequila | Pineapple Juice | Cinnamon
Vanilla Syrup | Fresh Lemon

JINGLE BIRD 15

Appleton Estate Rum | Ancho Reyes Chili Liqueur
Pineapple

NOMADS SOUR 14

Amaretto | Campari | Lemon | Egg White

PEARED PERFECTLY 16

Grey Goose La Poire | St. Germain | Lemon
Honey Syrup

CITY BY THE SEA 16

Makers Mark Bourbon | Amaro Averna
St. Elizabeth Allspice Dram | Angostura

CIDER HOUSE MULE 15

Southern Comfort | Local Apple Cider
Fresh Lime | Ginger Beer

ZERO-PROOF Non-Alcoholic

THE PURITAN 13

Lyre's NA London Spirit | Orgeat
Lemon Juice | Orange Peel

LAWN FLAMINGO 13

Lyre's NA Agave Spirit | Guava Puree

WINES

SPARKLING WINES

6 oz 9 oz BTL

Chevalier Du Grand Robert | Crémant Brut | Bordeaux, France

13 48

La Vieille Ferme | Sparkling Rose | France

11 40

WHITE / OTHER WINES

Pichot Vouvray | Touraine, France

13 19 48

Pierre Sparr | Pinot Blanc | Alsace, France

13 19 48

Goldschmidt Vineyards | Singing Tree Chardonnay | Russian River Valley, CA

14 20 52

Squealing Pig | Sauvignon Blanc | Marlborough, New Zealand

12 18 44

Pala Fiori | Vermentino | Sardinia, Italy

12 18 44

Cederberg | Bukettraube | Citrusdal Mountain, South Africa

13 19 48

Citizen Wine Cluster Flock | White Blend | Rueda, Spain

10 15 36

RED WINES

Rabble Phoenix | Cabernet Sauvignon | Paso Robles, CA

14 20 52

Hahn Appellation Series | Pinot Noir | Arroyo Seco, CA

13 19 48

Lievland Bushvine | Pinotage | Paarl, South Africa

11 17 40

La Posta Pizzella Malbec | Mendoza, Argentina

12 18 44

Famille Perrin Vinsobres Garnache | Rhone Valley, France

17 23 64

Remo Farina Valpolicella Ripasso | Veneto, Italy

15 21 56

Calma Tempranillo | Rioja, Spain

13 19 48

BEERS

Draft Rotating Selections!

Ask your server about our current seasonal offerings

Featured Collaborations

Shelling Aleworks | Frippin' It!, American IPA
Southern Barrel Brewery | Fripp Island Lager
Helles Lager



Download our Fripp Island
Golf & Beach Resort Mobile App.