

The Beach club

a southern seaside kitchen

Starters

- HOUSE MADE TRUFFLE PARMESAN POTATO CHIPS 12**
Choice of Ranch, Chipotle or French Onion Dip
- FEATURED APPETIZER (MP)**
Culinary Team Inspiration
- PRINCE EDWARD ISLAND MUSSELS* (MP)**
Chef's Nightly Presentation

Salads

- Add to any Salad: Chicken 7 | Shrimp 10
- CAESAR SALAD 12**
Romaine | Parmesan | Crostini | Classic Caesar Dressing
- HARVEST SALAD 16 ^{GF}**
Melon | Prosciutto | Argula | Spring Lettuces
Goat Cheese | Mint | White Balsamic Honey Vinaigrette
- MARKET SALAD (MP)**
Feature Salad with Seasonal Inspirations

Entrees

STOCK YARDS PRIME*

Choice of: 8 oz Filet Mignon 63 | 12 oz NY Strip Steak 55
Whipped Potatoes | Asparagus or Seasonal Vegetables
Choose a Sauce: Au Poivre, House Steak Sauce Red Wine Demi Glace
Add Ons: Garlic Herb Butter 3 | Parmesan Peppercorn Butter 3
Sautéed Shrimp 10 | Sautéed Mushrooms 4

- LOCAL CATCH* (MP)**
Fresh Seafood Sourced from Local Waters
- HERB CRUSTED LAMB CHOPS 56**
Green Pea Basil Risotto | Baby Kale | Black Cherry Reduction
- GRILLED EGGPLANT & SHIITAKES 26**
Lemon Thyme Orzo | Parmesan | Arugula
Red Pepper Pesto

- BLACKENED SHRIMP & OYSTER MUSHROOMS 36**
Farro Piccolo | Sun Dried Tomatoes | Bacon
Spinach | Saffron Broth
- BEACH CLUB BURGER* 20**
Chuck, Brisket, Short Rib & Bacon Burger
Aged Cheddar | Brioche Bun | Fries
Optional Toppings: Red Pepper Jam or Pimento Cheese

Sides

Whipped Potatoes | Asparagus | Seasonal Vegetables | Fries 5 ^{GF}
Side Caesar Salad | Side House Salad 6

^{VG} Vegetarian

^{GF} Gluten Free

(MP) Market Price

OUR SOUTHERN SUPPLIERS

Lowcountry Cider Co., SC | Seaside Farms, SC | Sea Eagle Market, SC | Outer Banks Scallops, NC
Sallie's Finest, SC | Shelling Aleworks, SC | Southern Barrel Brewery, SC | Twisted Foods, SC
Adluh Milling Co., SC | City Roots, 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.

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Wines

SPARKLING

	GLS	BTL
La Marca, Prosecco, <i>Italy</i>	10	40
Gérard Bertrand "Heritage An 825", Crémant de Limoux, Brut Rosé, <i>France 2021</i>		50
G.H.Mumm, Grand Cordon Brut Champagne, <i>France NV</i>		80
Beau Joie, Brut Champagne, <i>France NV</i>		120

WHITE/OTHER

Harken, Chardonnay, <i>CA 2023</i>	8	32
Mer Soleil RSV, Chardonnay, <i>Monterey County, CA 2022</i>	13	52
Frères Couillaud, Bernier Chardonnay, <i>Loire Valley, France 2023</i>		35
Talbott "Kali Hart Estate", Chardonnay, <i>Monterey County, CA 2022</i>		54
Il Cantico, Pinot Grigio, <i>Delle Venezie, Italy 2023</i>	8	32
J Vineyards, Pinot Gris, <i>CA 2023</i>		46
Nobilo, Sauvignon Blanc, <i>Marlborough, New Zealand 2023</i>	10	40
Duckhorn, Sauvignon Blanc, <i>North Coast, CA 2022</i>		52
Nik Weis, Urban Riesling, <i>Germany 2023</i>		29
Banyan, Gewurztraminer, <i>Monterey County, CA 2022</i>	11	44
Neboa, Albariño, <i>Rias Baixas, Spain 2023</i>		40
Henri Fabre, Rosé, <i>Provence, France 2023</i>	12	48

RED

Elouan, Pinot Noir, <i>Willamette Valley, OR 2021</i>	12	48
J Vineyards, Pinot Noir, <i>CA 2022</i>		54
William Hill, Merlot, <i>CA 2021</i>	10	40
Château Blouin, Bordeaux, <i>France 2020</i>		35
Upwell, Cabernet Sauvignon, <i>Sonoma, CA 2022</i>	10	40
Broadside, Cabernet Sauvignon, <i>Paso Robles, CA 2022</i>	12	48
Paul Hobbs Crossbarn, Cabernet Sauvignon, <i>Sonoma, CA 2020</i>		135
BV, Cabernet Sauvignon, <i>Napa Valley, CA 2019</i>		100
Hess Maverick Ranches, Cabernet Sauvignon, <i>Paso Robles, CA 2022</i>		75
Field Recordings "Fiction", Blend, <i>Paso Robles, CA 2023</i>	14	56
Rio Madre, Rioja, <i>Graciano, Spain 2021</i>	11	44
Dept 66 "Others", Blend, <i>France 2018</i>	15	60
Crios, Malbec, <i>Argentina 2022</i>		38
Molly Dooker "The Boxer", Shiraz, <i>Australia 2022</i>		80
Caymus Red Schooner "Voyage 11", Blend, <i>Argentina</i>		75

Cocktails

DRIFTWOOD OLD FASHIONED 15

Woodford Reserve Bourbon | Bitters | Cherry | Orange
*Bring the Smoke +\$2 Walnut Bitters | Walnut Smoke

POLISHED PALOMA 15

Milagro Tequila | Grapefruit Juice | Vanilla Syrup | Lime
Cream Soda

BUBBLING BERRIES 15

Hendricks Gin | Cranberry Juice | Campari | Prosecco

BULLEIT PROOF 15

Bulleit Rye Whiskey | Sweet Vermouth | Bitters | Cherry

LEMONATA 15

Vanilla Vodka | Limoncello | Fresh Lemon Soda

DIRTY FRIPPER 15

Choice of Absolut Vodka or Bombay Sapphire Gin
Olive Juice | Blue Cheese Olives

PERFECTLY PEAR'D UP 15

Grey Goose Pear | Spiced Simple Syrup | Lemon Juice
St. Germaine

Zero-Proof

Non-Alcoholic

PICK ME 10

Ritual Gin | Orange Bitters | Fresh Lemon
Hibiscus Syrup | Lemon-Lime | Soda

PEACH PERFECT 10

Ritual Tequila | Peach Puree | Lemonade | Soda

Beer

Budweiser | Bud Light | Coors Light | Michelob Ultra
Miller Lite | Guinness Draught | Corona | Corona Light
White Claw (Assorted)
Non-Alcoholic Varieties Available

DRAFT

Rotating Selections!

Blackberry Farms IPA | Burial Surf Wax IPA

Featured Collaborations

Shelling Frippin' It, American IPA
Southern Barrel Fripp Island Lagerhead



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