

APPETIZERS & ACCOMPANIMENTS

Beachcomber Vichyssoise

The classic recipe served the traditional way.

\$6.95

French Fried Onion Rings

Our homemade recipe, lightly fried. Served with dipping sauces.

\$8.95

Clams

Six fresh Cape Cod clams served on the half shell.

\$10.95

Clams Casino

Our rendition: baked with fresh red, green and yellow sweet peppers, butter, garlic, shallots and bacon.

\$11.95

Escargot

A casserole of six tender escargot nestled in mushrooms, bathed in garlic butter, topped with Madeira sauce and Duxelle.

\$12.95

Shrimp Cocktail

Jumbo Gulf shrimp served with our own Bloody Mary Cocktail Sauce and our stone Crab Mustard Sauce.

\$14.95

Oysters Florentine

Six fresh select Northern Blue Point oysters Florentine.

\$13.95

Dutch Style Mussels, Marinière

Shallots, Garlic, White Wine and lemon Herb Butter

\$11.95

Single Griddled Maryland Crabcake

Gulf Coast Remoulade.

\$12.95

BACK-TO-THE-FARM CHICKEN

This Heilman traditional dinner has been a favorite since 1910. Prepared to order, **Bell & Evans** chicken is fried in a Dutch oven skillet and served with fluffy fresh whipped potatoes, pan gravy and fresh vegetable of the day. Each dinner includes the Heilman soup of the day, and old-fashioned cream slaw. \$18.95 *(30 to 40 minutes)*

MARKET FRESH SEAFOOD

Our seafood selections are either flown in or supplied daily from the waters of the Gulf of Mexico to ensure freshness. All seafood selections are subject to availability. Be sure to check our fresh catch of the day on the daily specials' sheet.

Beachcomber Original Recipe Jumbo Lump Maryland Crabcakes

Gulf Coast Remoulade. \$24.95

Broiled Premium Maine Lobster Tails

The sweetest and most tender of Lobster Tails, served with drawn butter. Two Tails

\$36.95

Beachcomber Seafood Platter

Served lightly fried or broiled. A combination of Gulf shrimp, scallops, fresh fish and Maryland crab cake. Served with our homemade tartar sauce and Bloody Mary Cocktail Sauce. \$36.95
Add a lobster tail \$17

Fresh Florida Everglades Frog Legs

Sauteed our way, with Garlic Butter, of course.

25.95

USDA PRIME BUTCHER BLOCK

An Investment In Time.

Heilman's serves only the finest cuts: juicy, aromatic, buttery and bursting with robust flavor. Our beef comes from the finest cattle producing areas in the U.S. It is dry aged, where humidity and temperature are controlled to perfect the aging process. Dry aging condenses beef flavors over a period of weeks and adds a buttery succulence. Each beef loin is richly marbled, carefully trimmed and prepared to your liking. Brushed with fresh garlic butter, upon request.

Sterling Silver New York Strip Steak, Onion Ring Garni

Char-grilled to mouth-watering perfection for a truly memorable dining experience 12 oz \$36.95

Char-Broiled Prime Barrel-Cut Filet Mignon, with Mushroom Caps, Onion Ring Garni

Served with Béarnaise. 9 oz. \$36.95

Char-Broiled Prime N.Y. 12 ounce Sirloin Strip, Onion Ring Garni

Carefully aged, finely marbled and well trimmed. \$49.95

Char-Broiled Beef Filet Tenderloin Tips

Served en brochette with Béarnaise, fresh mushroom caps, peppers and onions. \$24.95

Sauteed Fresh Chicken Livers

Spring chicken livers sauteed simply with mushrooms and sweet cream butter. \$18.95

Gourmet-To-Go

Bring the great taste of the Beachcomber home. Each of our entrees is available cooked-to-order, and carefully packaged, complete with accompaniments. It's the tasty solution to "What's for dinner tonight?"

Jumbo Gulf Shrimp \$19.95

Lightly Breaded and Fried

Hand breaded Gulf shrimp served with our housemade tartar sauce or Bloody Mary cocktail sauce.

Bronzed

A Beachcomber creation, milder than blackening, topped with creamy garlic butter.

Pasta Primavera

Pink Gulf shrimp tossed with chef's pasta and seasonal sautéed vegetables.

Sautéed Shrimp

Slowly simmered in mild garlic.

Rockefeller

Gulf shrimp with our special seasoned spinach and topped with Mornay sauce. Baked *en casserole* with a taste of Pemod. A Beachcomber favorite.

Wisconsin Loin of Veal

Picatta

Classic. Veal loin slices sautéed and served with a sauce made of lemon juice, white wine, capers and chopped parsley. \$24.95

A la Doro's

Special recipe from Doro's of San Francisco. Veal sautéed in butter, deglazed with wine, and topped with a light veal demi-glaze with scallions and capers. \$24.95

Marsala

Veal loin slices lightly seasoned and browned, then finished with sweet Marsala wine and mushrooms. \$24.95

BOB HEILMAN'S *Beachcomber* DAILY SPECIALS

created with today's freshest seasonal offerings.

A LA CARTE SELECTIONS

Grilled Chopped Sirloin Sandwich

Ground fresh daily. Served open-face with garnish on a house-baked roll, French fries. \$14.95
Gluten free bun \$3.00

Char-Broiled Sterling Silver New York Sirloin Steak Sandwich

An eleven ounce New York sirloin steak served on toast points with slices of fresh tomato and French fried potatoes. \$28.95

Island Chicken Salad

Grilled boneless breast of chicken with baby lettuces and fresh fruits. Married with a citrus mango vinaigrette. Served warm. \$19.95

Chilled Gulf Shrimp Salad Bowl

Gulf shrimp atop fresh crisp greens, celery, olives and tomatoes, finished with special seasonings. \$19.95

Iced Gulf Shrimp Plate

Jumbo Gulf shrimp served on ice with cornichons and olives. \$19.95

Beachcomber Hot Brown

A Beachcomber family favorite since 1948. Toast points and sliced breast of turkey topped with creamy Mornay sauce. Complemented with tomato, ripe olive, fresh asparagus spears and bacon. Baked until Hot and Brown. \$19.95

Consuming raw or uncooked meats, poultry, shellfish, or raw eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
(Consumer Advisory Provision of FDA)

Each of our entrees include:

Assorted relish tray

A Choice Of Salad:

Crisp Chilled Mixed Greens • Old Fashioned Cream Slaw • Sliced Beefsteak Tomatoes • Spinach Salad • Wedge Salad • Caesar Salad

House made salad dressings:

House • Roquefort • French • Thousand island • Honey Mustard Vinaigrette • Ranch • Raspberry Vinaigrette

... and a basket of fresh house-baked banana bread, muffins and assorted rolls.

Vegetable of the Day or Choice Of Potato:

Fluffy Fresh Whipped • French Fries • Idaho Baked