
SWIM CLUB

BITES

ZESTY GUACAMOLE DIP 17

Freshly Smashed Avocado Dip, Tangy Pickled Red Onion,
Garden Pico de Gallo - Served with Blue Corn Tortilla Chips

COCONUT-CRUSTED SHRIMP 20

Sweet Chili Dip, Panko, Toasted Coconut, Lime

ISLAND CRUDITÉS 17

Fresh Local Vegetables, Lettuces, Toasted Pita,
Tzatziki, Hummus

TACOS 18

Sliced Avocado, Local Radish, Pickled Onion, Garden Pico de
Gallo, Hot Sauce

Choice of: Blackened Swordfish, Shrimp, Grilled Maitake
Mushrooms

CRISPY CHICKEN BITES 18

Choice of: Harissa Buffalo Sauce or Honey BBQ - Served with
Side of Green Goddess

PIZZA

CHEESE PIZZA 18

Classic Tomato Sauce, Hand-pulled Mozzarella, Fresh Basil

BBQ CHICKEN 21

Caramelized Onion, BBQ Grilled Chicken, Honey BBQ Sauce,
Hand-Pulled Mozzarella

MUSHROOM PIE 23

Maine Mushrooms, Basil Pesto, Arugula,
Hand-Pulled Mozzarella, Black Truffle Preserve

SALADS

SUMMER MELON SALAD 18

Mixed Local Kale, Juicy Watermelon, Shaved Cucumber, Red
Onions, Goat Cheese, Mint, Balsamic Vinaigrette, Lemon Zest

WASHASHORE GARDEN CHOP 19

Local Asian Greens, Carrot, Cabbage, Radish, Cashew Crum-
ble, Local Sprouts, Sesame Ginger Dressing

CLASSIC CAESAR 18

Petite Romaine, Garlic Crouton, Parmesan Crisps,
Green Peppercorn Caesar Dressing

Salad Add Ons

Grilled Chicken Breast +8

Grilled Blackened Swordfish +12

Grilled Blackened Shrimp +10

HANDHELDS

SERVED WITH CHOICE OF SIMPLY DRESSED GREENS, TWISTY FRIES OR TRUFFLE FRIES

ALL DAY BREKKY SANDO 21

Fried Farm Eggs, Bacon, New American Cheese, Avocado,
Pickled Red Onion, Farm Greens, Toasted Brioche Roll

BLT 23

Sourdough, Slab Bacon, Local Lettuce, Sliced Tomato, Garlic Aioli
Add Fried Egg +3

BEACH ST. BURGER 24

Black Angus Beef, Brioche Bun, American Cheese,
Green Tomato Relish, Kewpie Mayo, Local Lettuce

FALAFEL GYRO 24

Bodega Style, Tzatziki, Tomato, Cucumber, Lettuce, Hot Sauce

LOCAL CATCH SANDWICH 28

Grilled Blackened Swordfish, Sourdough, Kewpie Mayo,
Pickled Green Tomato Relish, Fresh Tomato, Local Lettuce

HOT CHICKEN SANDO 26

JFC, Brioche Bun, Harissa Hot Sauce, Shredded Cabbage,
Kewpie Mayo, Pickles

Can Be Prepared Mild Upon Request

KIDS

ALL BEEF FRANK & FRIES 10

Neiman Ranch Beef Hot Dog, Brioche Bun

CHICKEN TENDERS & FRIES 14

Breaded Buttermilk Chicken Tenders

GRILLED CHEESE & FRIES 10

Potato Bread, American Cheese

CHICKEN & CHEESE QUESADILLA 16

Grilled Chicken, Garden Pico, Salsa, Sour Cream

SWEETS

GELATO

CHOCOLATE - VANILLA - OREOS & CREAM - PISTACHIO

WAFFLE CONE OR CUP

1 SCOOP/2 SCOOP/3 SCOOP 7/10/12

HOMEMADE ITALIAN ICE 5

TART LEMON/ WATERMELON GRANITA

SWIM CLUB

COCKTAILS 18

THE HEATWAVE (SPICY MARGARITA)
Mezcal, Lemon, Lime, Muddled Jalepeno

BEACHSIDE WIND DOWN
Bourbon, Chin Chin (Amaro), Vermouth, Angostora Bitters

POOLSIDE ELIXIR
Cachaca, Lime, Grapefruit, Muddled Dill

HARBOR FOG
Gin, Lemon, Lime, Cherry Herring Liqueur, Egg White

'SC' ESPRESSO MARTINI
Tequila, Frangelico, Cold Brew

THE DECK HAND
Langosta Blanca-Infused Tequila, Topo Chico, Lime

THE BLOODY MARY (AKA THE MORNING AFTER)
Your Choice of Tequila, Vodka or Gin

FROZEN

ISLAND OASIS
PIÑA COLADA OR DAIQUIRI 18

ORANGE DREAM 11 (WITH BOOZE 18)
ORANGE JUICE, COCONUT MILK, LIME

HUGO SPRITZ 18
CAVA, EDLERFLOWER, LIME

BEER

BUD LIGHT 12OZ 9
LAGER, 4.2% ABV

MODELO 12OZ 9
PILSNER, 4.4% ABV

LAWSON'S 'LITTLE SIP' 16OZ 12
INDIA PALE ALE, 6.2% ABV

KONA 'BIG WAVE' 12OZ 10
LIQUID ALOHA, 4.4% ABV

BEST DAY BREWING, 'Hazy IPA' 12OZ 9
NON-ALCOHOLIC

WINE

SPARKLING WHITE 17/68
Naveran, Cava, Brut, Catalonia, Spain 2022

SPARKLING ROSE 18/72
Kobal, Bajta, Slovenia, 2024

ROSE 18/72
Sainte Marguerite, 'Symphonie', Cotes de Provence, 2024

TXAKOLINA (CHA-KO-LINA) 16/64
Antixiola, Spain, 2024

SAUVIGNON BLANC 17/68
Chateau Camus, Bordeaux, France, 2024

ETNA BIANCO 17/68
Carricante, Sicily, Italy, 2024

PINOT NOIR 17/68
Lioco, Mendocino County, CA, 2022

CABERNET FRANC 19/76
Lieu Dit, Central Coast, CA, 2022

SOME BOTTLES OF WINE

WHITE

Noelia Bebalia, Albarino, Rias Baixas, Spain, 2023 65

ROSE
Chateau Gassier, 'Espirit Gassier', Provence,
2024 (MAGNUM) 120

ORANGE
Cote Mas, France, 2024 80 (1L BOTTLE)

BUZZ-FREE LIBATIONS

GOLDEN HOUR FIZZ 12
Strawberry, Mint, Lime

AFTERGLOW 12
Basil, Pineapple, Lime

STEWARTS SODA 7
(BLACK CHERRY OR CREAM SODA)

LEMONADE 7

ICED TEA 7

FOOD PREPARED IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING INGREDIENTS: MILK, EGGS, WHEAT, PEANUTS, AND TREE NUTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

A 20% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS AS WELL AS A 3% KITCHEN APPRECIATION FEE. THIS ADMINISTRATIVE FEE IS NOT A GRATUITY, TIP OR SERVICE CHARGE. WE USE THIS FEE TO INCREASE THE WAGES FOR OUR TALENTED KITCHEN TEAM. PLEASE LET A TEAM MEMBER KNOW IF YOU'D LIKE TO OPT OUT OF THIS FEE, WE WILL GLADLY REMOVE IT FROM YOUR CHECK.