

SOUPS

ROASTED BUTTERNUT SQUASH SOUP spicy coconut avocado shrimp salsa	18.5
CARIBBEAN SPICED SEAFOOD CHOWDER shrimp clams calamari mussels lobster light cream velouté	23.5
LOBSTER BISQUE cognac and truffle-infused herb oil	20.5

APPETIZERS

AHI TUNA TARTARE avocado crispy shallots soy-sesame dressing	26
JUMBO LUMP CRAB CAKE blackened tomato sauce roasted corn salsa lemon aioli	28
FRESH BLUE POINT OYSTERS on a half shell spicy citrus shot	27
KITCHEN 218 SIGNATURE SEAFOOD TAPAS SAMPLER PLATTER pan-seared scallop roasted red pepper coulis smoked fish mousse grilled atlantic salmon dill hollandaise sauce peruvian marinated seafood ceviche shot	36

CEVICHE

SALMON CEVICHE dill and lime citrus marinade	22
LIONFISH CEVICHE red peppers coconut milk onions garlic citrus marinade	22
SHRIMP CEVICHE onions jalapeño peppers cilantro and mango-citrus marinade	22
RED SNAPPER CEVICHE tomatoes onions cilantro and avocado citrus marinade	22

SALADS

CAPRESE NAPOLEON vine ripened tomatoes buffalo mozzarella fresh basil sweet balsamic reduction	22.5
ORGANIC SPINACH SALAD candied walnuts golden raisins dried cranberries roasted pear balsamic glaze	21
CAESAR SALAD chopped romaine hearts herb parmesan crostini homemade caesar dressing	19.5
THE TORRENTS OF SPRING BEACH HOUSE SIGNATURE SALAD grilled pineapple artisan baby mixed lettuce caramelized walnuts marinated sundried tomatoes citrus vinaigrette	22

KITCHEN 218 SIGNATURE SPECIALS

MARSEILLE BOUILLABAISSSE shrimp crab claws mussels clams fish saffron broth cilantro oil	42
BEACH HOUSE SIGNATURE PAELLA seared scallops jumbo shrimp spicy sausage black mussels baby clams saffron risotto	45
SEARED ALASKAN HALIBUT homemade ravioli stuffed with island conch lobster velouté stewed oxtail beef jus braised figs baby arugula salad	49
DUO OF OXTAIL AND CONCH RAVIOLI jerked peas and rice croquettes pico de gallo veggies	36

THE OLD MAN AND THE SEA

FISH YOUR WAY snapper swordfish salmon mahi-mahi tuna grouper	45
CHOICE OF PREPARATION pan fried grilled oven roasted seared broiled	
CHOICE OF SAUCE citrus olive salsa spicy creole tamarind chutney homemade pico de gallo passion fruit beurre blanc jerk-spiced tropical salsa soy-ginger reduction	
CHOICE OF SIDES parmesan risotto cake plantain and sweet potato mash garlic mashed potatoes rice and beans sautéed green beans grilled asparagus glazed baby vegetables sautéed leeks	

ENTREES

SALMON AND WILD MUSHROOM RISOTTO bluepoint mussels little neck clams	49
JERK PORK TENDERLOIN glazed root vegetables sweet jerk relish plantain and sweet potato mash	47
FREE RANGE ROASTED CHICKEN BREAST herb risotto grilled asparagus sundried tomato rosemary red wine reduction	39
10 OZ BLACK ANGUS NEW YORK STRIP STEAK fingerling potatoes wilted baby spinach wild mushroom ragout	52
BLACK ANGUS BEEF FILET MIGNON cassava puree grilled asparagus peppercorn jus	54
MARINATED WHOLE LOBSTER TAIL tossed baby vegetables cassava mash puree herb salad and rum cream sauce	55
BEEF AND REEF (CAB) angus beef tenderloin medallion cassava mash purée cajun spiced lobster herb salad rum cream sauce	59.5