



SMALL PLATES

Bread and Butter \$4

Warm French bread with Bay Brown Butter (V)

Seafood Chowder \$16

Lummi Island Wild smoked salmon, clams, potatoes, corn, cream. French bread (GF)

Steamed Totten Inlet Mussels \$18

Tomato, fennel, saffron, garlic and white wine. French Bread (GF)

Crispy Paneer Cheese Nuggets \$16

Tamarind ketchup, Jalapeño Cilantro Vinaigrette, Pickled Cauliflower (GF) (V)

Greek Fries \$9

Crispy fries, creamy garlic sauce, parsley, mizithra cheese. (GF) (V)

Add spiced gyro meat \$3

Asparagus Salad \$17

Washington asparagus, tarragon and shallot aioli, microgreens, chopped hardboiled egg, red wine vinaigrette. (GF) (V)

Sicilian Seafood Salad \$18

Bay Shrimp, LI Wild smoked salmon, mussels, romaine, celery, toasted fennel and lemon dressing. (GF)

LARGE PLATES

The Beach Store Burger \$20

Smashed grass fed beef* (6oz), American cheese, grilled onions, pickles, iceberg lettuce, cafe sauce, toasted bun. Served with French Fries (or Salad +\$2)

Substitute Beyond Meat burger +\$2 (V)

Substitute Shambhala Bakery Gluten Free Bun +\$1

Substitute Tillamook Cheddar \$1

Add Bacon \$2

Fish and Chips \$23

Lummi Island Wild Pink Salmon, fries, coleslaw, tartar sauce, malt vinegar.

Crispy Chicken Thigh Salad \$19

Iceberg lettuce, red cabbage, spicy micro greens, edamame, cucumber, carrots, creamy soy ginger dressing. (GF)

'DETROIT STYLE' SQUARE PAN PIZZAS

All Pizzas topped with Tomato Sauce, Whole Milk Mozzarella and Pecorino Romano, unless noted.

Shambhala Bakery Gluten free crust (12" thin crust) +\$3

Substitute Vegan Cheese +\$2

The Pepe

Pepperoni. Lots and lots of Liguria Pepperoni

\$21

Make it a Spicy Pepe: Add fresh jalapeños and pineapple relish.

+\$2

The Lucanica

Hot fennel sausage, sweet peppers, red onions, ricotta.

\$22

The Salvechio

LI Wild Smoked salmon, pickled red onion, preserved lemon, creme fraiche. (No tomato)

\$23

The Fun Guy

Crimini mushrooms, mushroom duxelle, garlic.

\$20(V)

The Donair

Spiced gyro meat, garlic, cherry tomatoes, shallots, donair sauce. (No tomato)

\$21

The Blue Boy

Garlic Cream and Gorgonzola. Topped with a salad of arugula, pear and walnuts (No Tomato)

\$22

FOR KIDS

Pepperoni or Plain Cheese Pizza \$7

Mini Beach Store Burger and French fries \$10

Mini Fish and Chips \$11

Noodles with tomato sauce or butter and cheese \$7

GF= Gluten Free, V= Vegetarian, Vg= Vegan

NOTICE

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may Increase Your Risk of Foodborne Illness. (*) Asterix indicates dishes that can be prepared raw or undercooked.

A 3% Surcharge will be added to all credit card payments, and an 18% Service Charge added to all Parties of 8 or larger.



DRAUGHT BEER \$7

Rotating Selection

CANNED BEERS & SELTZERS

Five Star Dive Bar American Ale, Bale Breaker, WA \$4

Heidelberg Lager, Heidelberg Beers, WA (16oz) \$5

Robust Porter, Reuben's Brews, WA \$6

Rainbows and Unicorns IPA, Breakside Brewery, WA \$6

Double "L" Dunkel, Larabee Lager Co. WA (16oz) \$6

Old No. 6 Blonde Ale, Terramar, WA, (16oz) \$7

Drive Pilsner, Non-Alcoholic, Bitburger, GER \$5

Gluten Free Beer, Evasion Brewing, OR \$6

Hopped Cider, Incline Cider Co, WA \$6

Cidre Brut, Le Père Jules, FRANCE (750ml) \$36

Squeeze Seltzer, Stemma Brewing, WA \$8

Happy Dad Seltzers, Various Flavors, USA \$6

RED WINE

Cabernet Sauvignon, Bouj Vinyards, WA

Glass \$11 | 500ml Carafe \$28 | 1000ml Carafe \$46

Fruit Forward, Cocoa, Vanilla

Pinot Noir, J Lohr Winery, CA

Glass \$12 | 500ml Carafe \$32 | 1000ml Carafe \$50

raspberry, incence, ripe cherry

Beaujolais-Villages, Louis Jadot, FRANCE

Glass \$12 | Bottle \$45

black plum, rosehip, strawberry

RED WINE

Red Blend, Albea Comeluna, ITALY

Glass \$13 | Bottle \$48

Blueberry, Black Cherry, Black Truffle

Barolo Nebbiolo, Franco Molino, ITALY,

Glass \$15 | Bottle \$55

Savory, Earth, Oak

WHITE WINE

Prosecco, Lunetta, ITALY

Split \$8.50

Apple, Clean Finish, Crisp

Prosecco, Casa Canevel, ITALY

Bottle \$30

Floral, Elegant, Apricot, White Pepper

4 Cépages White Blend, Domaine de Pajot, FRANCE

Glass \$8 | Bottle \$30

Light, Fresh, Crisp

Grüner Veltliner, Lenz Moser, AUSTRIA

Glass \$9 | 1L Bottle \$32 (5 glasses)

Herbaceous, Lively Finish

Rosé, Natura Organics, CHILE

Glass \$10 | Bottle \$33

Meyer Lemon, Strawberry, Off-dry

Chenin Blanc, Kiona Winery, WA

Glass \$11 | Bottle \$36

Melon, Cotton Candy, Almond

Sauvignon Blanc, Infamous Goose, NZ

Glass \$11 | Bottle \$36

Dry, Passionfruit, Citrus Peel

Pinot Gris, King Estates, OR

Glass \$12 | Bottle \$38

Lime, Pineapple, Pear

Chardonnay, Decoy Wines, CA

Glass \$12 | Bottle \$38

Oak, Mandarin, White Peach

Orange, Lyrarakis Wines, GREECE

Glass \$14 | Bottle \$45

Stone Fruits, Citrus Peel, Vegan!

