



## 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

### **Arugula, Strawberry and Snap Pea Salad \$17**

Arugula, local strawberries and snap peas, quinoa, candied pecans, mint and a maple-miso 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, Matchbook Estates, CA**

Glass \$12 | 500ml Carafe \$32 | 1000ml Carafe \$50  
*plum, eucalyptus, mocha*

**Pinot Noir, J Lohr Winery, CA**

Glass \$12 | 500ml Carafe \$32 | 1000ml Carafe \$50  
*raspberry, incense, 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*

### **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*

