



## SMALL PLATES

### **Bread and Butter \$4**

Warm French bread with Bay Brown Butter (V)

### **Seafood Chowder \$15**

Lummi Island Wild Smoked Salmon, clams, potatoes, corn, cream. French bread (GF)

### **Totten Inlet Mussels \$18**

Steamed with Tomato, Fennel, Saffron, Garlic and White Wine. French Bread (GF)

### **Cascadia Farms Shiitake Mushroom and Gruyere Tart \$16**

Puff pastry, shallots, garlic, aged balsamic, arugula.

### **Greek Fries \$9**

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

Add Spiced Gyro Meat \$3

### **Lentil Vinaigrette \$16**

Arugula, Winter Citrus, Samish Bay queso fresco, 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 Gluten Free Bun +\$1

Substitute Tillamook Cheddar \$1

Add Bacon \$2

### **Fish and Chips \$21**

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

### **Chicken and Romaine Salad \$19**

Pan Seared chicken thighs, chopped romaine, zaa'tar roasted carrots, kalamata olives, cucumber, feta, crispy pita croutons, creamy tahini-lemon dressing.

## 'DETROIT STYLE' SQUARE PAN PIZZAS

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

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

Substitute Vegan Cheese +\$2

### **The Pepe**

Pepperoni. Lots and lots of Liguria Pepperoni

\$20

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

+\$2

### **The Lucanica**

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

\$21

### **The Salvecchio**

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

\$22

### **The Fun Guy**

Crimini mushrooms, mushroom duxelle, garlic.

\$19(V)

### **The Donair**

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

\$20

### **The Patata Patati**

Roasted marble potatoes, bacon, roasted garlic, parmesan cream, herbs. (No Tomato)

\$22

## FOR KIDS

**Pepperoni or Plain Cheese Pizza \$7**

**Mini Beach Store Burger and French fries 9**

**Mini Fish and Chips \$10**

**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.



## **DRAUGHT BEER \$6**

**Ammet's Juicy IPA, Stemma Brewing, WA**

**Adams Pilsner, Single Hill Brewing WA**

**Mosaic Pale Ale, Seapine Brewing, WA**

**Amber On, Terrramar Brewery, WA**

**Stemma Squeeze Seltzer, Stemma Brewing, WA**  
(7.5% ABV, 12oz Serving)

## **CANNED BEERS & SELTZER**

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

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

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

**Saison, Dupont Brewery, BEL (16oz) \$8**

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

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

**Gluten Free Beer, Evasion Brewing, OR \$6**

**Hopped Cider, Incline Cider Co, WA \$6**

**Golden Delicious, Washington Gold Ciders, WA \$6**

## **NON-ALCOHOLIC BEVERAGES \$3**

**Ice Tea**

**Arnold Palmer**

**Assorted Bottled Soda**

**Tony's Coffee and Flying Bird  
Botanicals Teas**

## WHITE WINE

### **Prosecco, Lunetta, ITALY**

Split \$8.50

### **Prosecco, Casa Canevel, ITALY**

Bottle \$30

### **Bordeaux Blanc, Chateau de Costis, FRANCE**

Glass \$8 | Bottle \$30

### **Grüner Veltliner, Lenz Moser, AUSTRIA**

Glass \$8 | 1L Bottle \$30 (5 glasses)

### **Sauvignon Blanc, Juggernaut Wines, NZ**

Glass \$10 | Bottle \$34

### **Orange, Bodega Pirineos, SPAIN**

Glass \$11 | Bottle \$40

### **Pinot Gris, Willamette Valley Vinyards, OR**

Glass \$12 | Bottle \$38

### **Gewürztraminer-Pinot Gris Blend, Cor Vineyards, WA**

Glass \$12 Bottle \$38

### **Chardonnay, J Lohr Winery, CA**

Glass \$14 | Bottle \$45

## RED WINE

### **Cabernet Sauvignon, Angeline Vineyards, CA**

Glass \$11 500ml Carafe \$28 1L Carafe \$54

### **Cotes De Rhone, Famille Perrin Winery, FRANCE**

Glass \$14, 500ml Carafe, \$35 1L Carafe \$68

### **Pinot Noir, Reserve de Marande, FRANCE**

Glass \$10 | Bottle \$35

### **Barbera D'Asti, Michele Chiarlo Le Orme, ITALY**

Glass \$12 | Bottle \$38

### **Red Blend, Robert Hall Winery, CA**

Glass \$13 | Bottle \$40

### **Malbec, Famiglia Bianchi Vinyards, ARGENTINA \$48**

### **Cabernet Sauvignon, Alexander Valley Vineyards, CA \$48**

### **Barolo Nebbiolo, Franco Molino, ITALY, \$55**