



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)

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

English Pea and Mint Salad \$16

Microgreen Mix, Samish Bay Creamery Vache and Pea Puree, Toasted Quinoa, Pistachios. (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 'Gus

Eastern WA Asparagus, Mama Lil's Pickled Peppers, Lemon Cream, Prosciutto. (No Tomato)

\$24

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