



SMALL PLATES

Bread and Butter \$4

Warm French bread with Bay Brown Butter (V)

Seafood Chowder \$14

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

Steamed Totten Inlet Mussels \$16

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

Cascadia Farms Shiitake Mushroom Tempura \$14

Shaved Green Cabbage, Dashi Broth, Soy-Ginger Aioli.

Greek Fries \$9

Crispy fries, creamy garlic Sauce, parsley, mizithra cheese. (GF) (V)
Add Spiced Gyro Meat \$3

Heirloom Tomato Panzanella \$16

Hillcrest Farms Tomatoes, Sourdough Croutons, Arugula, Pecorino, Basil, Garlic, Red Wine Vinaigrette, Aged Balsamic. (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 \$19

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 Spinach Salad \$18

Pan Seared chicken thighs, baby spinach, bacon, shiitake mushrooms, pickled red onion, sharp cheddar, ranch dressing. (GF)

'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

\$19

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

+\$2

The Lucanica

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

\$20

The Salvecchio

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

\$21

The Fun Guy

Crimini mushrooms, mushroom duxelle, garlic.

\$18(V)

The Donair

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

\$19

The Marge

Hillcrest Farms Heirloom Tomatoes, Fresh Basil, Burrata Cheese. (No Tomato)

\$23

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

Shelter n' Haze IPA, Stemma Brewing, WA

Adams Pilsner, Single Hill Brewing WA

Crushable Pale Ale, Reubens Brewing, WA

Boondt Amber Ale, Anderson Valley Brewery, CA

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

CANNED BEERS & SELTZER

PNW Lager, Premium Northwest, WA (16oz) \$4

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

Saison, Dupont Brewery, BEL (160z) \$8

Dark Lager, Kostritzer Brewery, GER \$7

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

Gluten Free Beer, Evasion Brewing, OR \$6

Grapefruit Seltzer, Reubens Brewing, WA \$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

Vinho Verde, Avelada Wines, PORTUGAL

Glass \$7 Bottle 25

Rosé, Natura Organic, CHILE

Glass \$8 | Bottle \$29

Grüner Veltliner, Lenz Moser, AUSTRIA

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

Sauvignon Blanc, Juggernaut Wines, CA

Glass \$10 | Bottle \$34

Pinot Gris, King Estate, OR

Glass \$12 | Bottle \$38

Chardonnay, MacRostie Winery, CA

Glass \$14 | Bottle \$45

RED WINE ON TAP

Simply... Red Blend Simply Wines, WA

Glass \$8 500ml Carafe \$22 1L Carafe \$40

Pinot Noir, Eola Hills, OR

Glass \$10 500ml Carafe \$26 1L Carafe \$48

Cabernet Sauvignon, Angeline Vineyards, CA

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

RED WINE BY THE BOTTLE

Sangiovese, Kiona Vineyards, WA \$28

Red Blend, Gundlach Bundschu, CA \$33

Barbera, Casa Smith, WA, \$45

Cabernet Sauvignon, Alexander Valley Vineyards, CA \$48

Barolo Nebbiolo, Franco Molino, ITALY, \$55