

APPETIZERS

RAW GULF OYSTERS - \$14

PINK PEPPERCORNS, APPLE HORSERADISH MIGNONETTE

ROASTED HARISSA OYSTERS - \$15

HARISSA BUTTER CRUST, PARMESAN, SHALLOTS, BREAD CRUMB

SMOKED FISH DIP - \$11

SWEET PICKLES, PICKLED FRESNOS, GRILLED FLATBREAD

MASA CRAB CAKES - \$16

CELERY ROOT CHOW CHOW, AJI AMARILLO CREMA

FRIED BRUSSEL SPROUTS - \$11

APPLES, MARCONA ALMONDS, SHAVED PARMESAN, BROWN BUTTER SHERRY VINAIGRETTE

CEVICHE - \$16

WATERMELON, RED ONION, TOMATO, CILANTRO, FRESNO CHILES, TOSTONES

TUNA CARPACCIO - \$17

YUZU CHILI MISO EMULSION, EDAMAME CORN GINGER SALAD

BBQ GRILLED SHRIMP - \$17

BLACK PEPPER HOE CAKES, AVOCADO CITRUS FRESNO CHILI PEPITA SALSA, TABASCO HONEY VINAIGRETTE

FRIED CALAMARI - \$14

FRESNOS, CELERY ROOT CHOW CHOW, FRESNO LIME AIOLI

CHARCUTERIE & CHEESE PLATE - \$20

CHEF'S SELECTION OF ASSORTED CHEESES, CURED MEATS, CITRUS FENNEL OLIVES, GUAVA PASTE, MARCONA ALMONDS, CROSTINIS

SALADS

HOUSE SALAD - \$11

ARUGULA, RADISH, PEPITAS, GRAPE TOMATOES, SHAVED PARMESAN, ROASTED GARLIC RED WINE OREGANO VINAIGRETTE

DEWEY COBB - \$16

BBQ PORK SHOULDER, TOMATO, ROASTED CORN, APPLEWOOD BACON, BLUE CHEESE CRUMBLES, HARD BOILED EGG, CHARRED POBLANO BUTTERMILK VINAIGRETTE

YBOR CAESAR - \$13

ROMAINE HEARTS, PICKLED RED ONIONS, PARMA HAM, GRAPE TOMATOES, BLACK BEAN MUNETA CROSTINI, LIME CUMIN CAESAR DRESSING

GRILLED STONE FRUIT - \$14

ARUGULA, WHIPPED GOAT CHEESE, TOASTED ALMONDS, HOT HONEY WHITE BALSAMIC VINAIGRETTE

BURRATA - \$14

TOMATO, OLIVE RED ONION SALAD, GRILLED BREAD, GARLIC CONFIT

ADD - SALMON 9 | SHRIMP 8 | CHICKEN 7 | STEAK 10 | TOFU 5

SANDWICHES

ALL SANDWICHES ARE SERVED WITH CHOICE OF FRIES, SLAW, OR PETITE HOUSE SALAD

ZIPPY DIPPY BURGER - \$17

SHORT RIB BURGER, AGED WHITE CHEDDAR, ROMAINE LETTUCE, VINE RIPE TOMATO, APPLEWOOD BACON, ZIPPY DIPPY SAUCE, ON A BRIOCHE BUN

FRIED CHICKEN SANDWICH - \$16

BREAD AND BUTTER PICKLES, BACON PIMENTO CHEESE, AVOCADO LIME AIOLI, ON A BRIOCHE BUN

FISH SANDWICH - \$16

3 DAUGHTERS BEER BATTERED FISH OF THE MOMENT, GUAVA CREOLE MUSTARD SLAW, BREAD AND BUTTER PICKLES, FRESNO LIME AIOLI, ON A BRIOCHE BUN

CAN SUBSTITUTE SOFT SHELL CRAB \$2

MAIN PLATES

QUINOA BOWL - \$18

BLACK BEANS, WILD MUSHROOMS, ROASTED CORN, SQUASH, SOFRITO, SMOKED CHIMICHURRI VINAIGRETTE, GREEN APPLE, RADISH, ARUGULA SALAD, PEPITAS

ADD - SALMON 9 | SHRIMP 8 | CHICKEN 7 | STEAK 10 | TOFU 5

GRILLED SUPREME OF CHICKEN - \$25

BBQ RUBBED CHICKEN, ANDOUILLE SAUSAGE GRITS, PECAN BROWN BUTTER BABY KALE, CAROLINA BBQ SAUCE

SHRIMP & GRITS - \$19

CHORIZO, BOURBON BBQ GLAZE, AGED CHEDDAR GRITS, CELERY ROOT CHOW CHOW

PAN SEARED SALMON - \$24

GOCHUJANG YUZU VINAIGRETTE, JASMINE RICE, PICKLED DAIKON, CUCUMBER SALAD

GULF RED GROUPER - \$38

PAN SEARED GROUPER, ROCK SHRIMP, CONFIT GARLIC, GRILLED LEEKS, CALABRIAN TOMATO BROTH, ORECCHIETTE PASTA, PISTACHIO GREMOLATA

FISH AND CHIPS - \$19

3 DAUGHTER'S BEER BATTERED FISH OF THE MOMENT, MALT VINEGAR AIOLI, GUAVA MUSTARD SLAW, ROAST CORN HUSH PUPPIES

GRILLED ANGUS BISTRO STEAK - \$30

PANZANELLA SALAD, GRILLED POTATOES, KALE SALSA VERDE, BEARNAISE BUTTER

CORNMEAL CRUSTED SOFT SHELL CRAB - \$30

CREAMY STREET CORN, POBLANO GOAT CHEESE PURÉE, ANCHO LIME REMOULADE

DESSERT

MIKES PIES - \$7

OUR LONG-TIME FRIEND MAKES THE BEST PIES IN TAMPA BAY. YOUR SERVER HAS TODAY'S SCRUMPTIOUS SELECTION.

BILLY'S DOUBLE CHOCOLATE BROWNIE

WHITE CHOCOLATE DRIZZLE

PANNA COTTA OF THE MOMENT

PISTACHIO PANNA COTTA, RASPBERRY COULIS, VANILLA PISTACHIO TOUILLE

THE
DEWEY
BEACH BAR & GRILL

727-228-1000

www.berkeleybeachclub.com

109 8th Avenue, Pass-a-grille Beach, Florida 33706