

## DINNER MENU

# 400 BEACH

seafood & tap house

**Beachside Clam Chowder**  
Cup 5 Bowl 6

**Island Seafood Chili**  
Cup 6 Bowl 7

**Seafood Ceviche 11**  
Fish, Shrimp, Scallops,  
Citrus, Mango, Cilantro

**Beach Crab Cakes 11.5**  
Goat Cheese, Sweet Corn,  
Lime Aioli, Salsa

**Chilled Shrimp Cocktail 12**  
House Made Cocktail Sauce

### APPETIZERS

**Crispy Buffalo Shrimp 9.5**  
Bleu Cheese Dressing

**Lobster Mac & Cheese 10**  
Cavatappi Pasta

**Flash Fried Calamari 11**  
Tomato Coulis, Garlic Aioli,  
Shaved Parmesan

**Blackened Fish Tacos 12**  
Avocado, Tomato, Lettuce,  
Charred Lime Aioli, Mango Salsa,  
Queso Fresco

**Coconut Ginger  
Stir Fried Mussels 13**  
Red Chili and Lemongrass

**Seared Tuna Tataki 14**  
Seaweed Salad, Ponzu

**Mini Beach Burgers 8.5**  
American Cheese, Cole Slaw

**Grilled Chicken Satay 9**  
Crushed Pineapple, Peanut Sauce

**Bonfire Ribs 10**  
Sweet, Sticky-Hoisin Glazed

**Grilled Sea Scallops 13**  
Soba Noodle Salad, Sweet Chili

**Artichoke Manchego Fondue 9**  
Blue Corn Chips - With Crab 14

**400 Beach Boat 26**  
You Load it Up! Choose any Three:  
Buffalo Shrimp, Calamari, Ceviche,  
Chicken Satay, Bonfire Ribs

### OYSTER BAR

**Gulf Oysters 1/2 Dozen 10 - Dozen 19**

**Boutique Oysters** Daily Selection **MKT Price**

**Iced Seafood Platter** Chilled Shrimp, King Crab,  
Gulf Oysters, Cocktail & Mustard Sauce **20**

**Tap House Oysters** Garlic Leek Butter, Parmesan **13**

**Oysters Rockefeller** Spinach, Bacon, Hollandaise **14**

**Roasted Blue Cheese Oysters** Sriracha - **13**

**Oyster Trio:** 3 each Bleu Cheese, Tap House & Rockefeller **19**

### SALADS

#### 400 Beach Salad

Mixed Greens, Feta Cheese,  
Jicama, Craisins, Sunflower Seeds,  
Orange Balsamic Vinaigrette  
**Small 5 Large 9**

#### Chicken Cobb Salad 15

Grilled Chicken, Bleu Cheese, Bacon,  
Tomato, Avocado, Chopped Egg  
Avocado Ranch Dressing

#### Tap House Caesar Salad

Romaine Lettuce, Parmesan,  
Home Made Caesar Dressing  
**Small 5 Large 9**

#### Bay Shrimp Salad 16

Spring Mix, Applewood Smoked  
bacon, Tomato, Onion, Bleu Cheese,  
Lemon Olive Oil

#### The Iceberg "Wedge"

Bacon, Bleu Cheese Dressing,  
Red Onion, Diced Tomato  
**Small 6 Large 9**

#### Seafood Louis Salad 17

Shrimp, Scallops, Crab, Romaine Lettuce,  
Chili Lemon Louis Dressing, Boiled Egg,  
Avocado, Tomato

**ADD: Grilled or Blackened Chicken 6, Grilled, Blackened or Buffalo Shrimp 7, Steak 7, Salmon 8**

### SEAFOOD, STEAKS & MORE

#### Fish & Chips 17

Ale Battered Haddock  
Potato Planks and Cole Slaw

#### Lobster Mac & Cheese 19

Cavatappi Pasta, Baked Three  
Cheese Blend, Grilled Asparagus

#### Jumbo Shrimp 20

Grilled, Scampi or Hand Breaded  
Island Rice, Stir Fry Vegetables

#### Beach Crab Cakes 21

Goat Cheese, Sweet Corn,  
Salsa, New Potato Hash

#### Pan Seared Sea Scallops 23

Chorizo Roasted Corn Risotto

#### Seafood Linguini 25

Mahi Mahi, Shrimp, Scallops,  
Mussels, Saffron Tomato Broth

#### Grilled King Crab MKT

New Potato Hash, Drawn Butter

#### Broiled Lobster Tails 1- 23 / 2- 39

Island Rice, Stir Fry Vegetables,  
Drawn Butter

#### Fresh Catch of the Day MKT

Our Chef's Best Daily Creation

#### Blackened Tilapia 19

Papaya Mango Salsa, Island Rice,  
Stir Fry Vegetables

#### Tandoori Spiced Mahi Mahi 20

Orange Butter Sauce, Island Rice,  
Stir Fry Vegetables

#### Miso Glazed Salmon 21

Grilled Scallions, Island Rice,  
Stir Fry Vegetables

#### Sesame Seared Tuna 26

Passion Fruit Teriyaki,  
Soba Noodle Stir Fry

#### Florida Grouper Oscar MKT

Jumbo Lump Crab, Hollandaise,  
Potato Hash, Grilled Asparagus

#### Vegetable Stir Fry 18

Island Rice, Stir Fry Vegetables  
Chicken, Shrimp, Tofu or Steak

**All Fish Entrees can be  
Sautéed, Grilled, Blackened  
or Scampi Butter**

#### All Natural Grilled Chicken 19

Lemon Beurre Blanc, Sundried Tomatoes,  
Capers, Sautéed Spinach, Mashed Potatoes

#### Twin Pork Chops 20

Smoked Bacon Sage Apple Butter,  
New Potato Hash

#### Braised Boneless Short Ribs 22

Garlic Mashed Potatoes, Crispy Onions

#### Filet Mignon 8 ounce 26

Garlic Mashed Potatoes, Demi Glace

#### Niman Ranch Ribeye 12oz 28

Shallot Compound Butter, Crispy Onions  
Asparagus, Garlic Mashed Potatoes

### COMBOS

#### Blackened Shrimp & Sirloin 23

Island Rice, Stir Fry Vegetables

#### Seafood Sampler 25

Salmon, Scallops, Crab Cake  
Island Rice, Stir Fry Vegetables

#### Filet Mignon & King Crab 42

Garlic Mashed Potatoes, Asparagus

### ADD EXTRA SIDE TO ANY ENTREE

Island Rice 4 • Potato Planks 4 • Garlic Mashed Potatoes 4 • New Potato Hash 4  
Stir Fry Vegetables 4 • Chorizo Roasted Corn Risotto 5 • Sautéed Spinach 6 • Grilled Asparagus 6

## SUNDAY BRUNCH BUFFET 10-3pm • 24.95

Hot Buffet Eggs, Bacon, Sausage, Potatoes, Benedicts, Blintzes, Fish, Pork & Chicken, Chef's Soup  
Seafood Table U-Peel-Em Shrimp, Snow Crab, Carving Station Roast Beef, Honey Sliced Ham  
Omelette Station - Fresh Salads, Pasta, Veggies, Cheese & Assorted Breads - Dessert Room  
Mimosa • Screwdriver • Bloody Mary 4 each. Regular Menu Available.

Although we serve only the freshest, sustainable seafood, eating raw or under cooked proteins are potentially hazardous to individuals with compromised immune systems, blood disorders, elderly people and children.

## BOTTLE BEER SELECTIONS

Anchor Steam 4.5	Budweiser 3.5	Corona 4	Negra Modelo 4.5
Rogue - Dead Guy 6	Bud Lite Lime 3.5	Corona Light 4	Becks - Dark 4.5
Sam Smith Nut Brown Ale 5.5	Michelob Ultra 4	Heineken 4.5	Killians Red 4.5
Boddington - Can 6	Coors Light 3.5	Heineken Light 4.5	Grolsch 6
Pilsner Urquell 5	Sam Adams-Lager 4	Blue Moon 4	Chimay Blue 9
Leinenkugel's Seasonals 4.5	Amstel Light 4.5	Fat Tire 4.5	St. Pauli Girl NA 3.5
Angry Orchard 4			

## DRAUGHT BEER SELECTIONS

FLORIDA AVE - Ale 4.5	CIGAR CITY - IPA Tampa 6	SAM ADAMS - Seasonals 4.5
BLUE POINT - Toasted Lager 4.5	CIGAR CITY - Maduro-Tampa 5.5	TAMPA BAY BREWING CO. - 5.5
YUENGLING - Lager 4	CIGAR CITY - Seasonal 6	GUINNESS - Irish Stout 6
MILLER LITE - Lite Lager 3.5	STELLA ARTOIS - 5	BASS - English Pale Ale 5
BUD LIGHT - Light Lager 3.5	PALM - Belgium Amber 5.5	HARP - Euro Pale Lager 5
SHOCK TOP- Belgium Style 4	SWEET WATER - Pale Ale 5	LEFT HAND MILK STOUT - Colorado 6
MAGIC HAT #9 - Pale Ale 4.5	LEFFE - Belgium Abbey Ale 5	<b>Always 2 Rotating Drafts -</b>
3 DAUGHTERS'S BREWING - Seasonal 5.5	DOG FISH HEAD 60 - IPA 6	<b>Ask your server for current selection.</b>

## CLASSIC COCKTAILS

**PLANTERS PUNCH** - Appleton Rums, Fresh O.J., Pineapple Juice, Fresh Lime Juice, Grenadine. 8.5

**MAI TAI** - Bacardi rum, Dark rum, Amaretto, Fresh Orange Juice, Fresh Lime Juice, Hand Shaken. 8.5

**HURRICANE** - Bacardi Pineapple Fusion, Dark rum, Lemon & Passion Fruit Juice. 9

## BEACH DRINKS

**GRAND MARGARITA** - Gold Tequila, Grand Marnier & Fresh Lime Juice, House Sour w/ a Salted Rim 9.5

**PIER SUNSET SANGRIA** - Made to Order. Either Red or White Wines. Hand Shaken w/ Fresh Fruit Juice!! 8

**A-LOT-A COLADA** - All natural piña colada mix blended with Bacardi Pineapple fusion rum served over ice. 8.5

## MARTINI SELECTIONS

**400 BEACH** - Chilled Van Gogh Vodka - support the arts - Your choice of olive or lemon twist. 9

**RASPBERRY COSMOMOSA** - Raspberry Vodka, Fresh Lime and Orange juice, Cranberry juice, Simple Syrup. Kissed with Sparkling Wine. 9

**SUNSET MARTINI** - A Combination of Mango Rum and Fresh Orange Juice. A splash of Chambord gives this a sunset to remember. 8.5

## WINE SELECTIONS

House Wines Salmon Creek: Merlot, Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio, White Zinfandel 6.00

### WHITE WINE SELECTIONS

	Glass	Bottle
Sparkling, House Selection	6	
Sparkling, Cristalino, Spain (split)	7.5	
Sparkling, Zonin, Proseco, Italy	7	28
Sparkling, Francois Montand, Rose, Brut, France	8	31
Sparkling, Mumm, Brut, Napa	11	43
Sparkling, Schramsberg, Blanc de Blancs		65
Champagne, Moet & Chandon, Imperial, France		90
Champagne, Perrier-Jouet, Belle Epoque, France		255
Sauvignon Blanc, Clifford Bay, New Zealand	7.5	28
Sauvignon Blanc, Fish House, Columbia Valley	8.5	32
Sauvignon Blanc, Frogs Leap, Napa	11	43
Sauvignon Blanc, Craggy Range, New Zealand	12	47
Sauvignon Blanc, Duckhorn, Napa		59
Sauvignon Blanc, Cakebread, Napa		65
White Bordeaux, Chateau La Freynelle, France	10	39
Pinot Grigio, Bollini, Trentino, Italy	8	31
Pinot Gris, King Estate 'Acrobat' Oregon	9	35
Pinot Gris, Willamette Valley, Oregon		42
Pinot Grigio, Santa Margherita, Alto Adige, Italy	12.5	49
Pinot Blanc, Trimbach, Alsace, France	10	39
Gruner Veltliner, TONI, Austria	10	39
Torrantes, Gouguenheim, Mendoza, Argentina	9	35
Arneis, Seghesio, Russian River Valley, California	10	39
Chardonnay, Crossings, Awatere Valley, New Zealand	8.5	33
Chardonnay, Butter, California	9.5	37
Chardonnay, LaCrema, Monterey	11	43
Chardonnay, Sonoma-Cutrer, Russian River Ranches	12	47
Chardonnay, Jordan, Russian River Valley	15	59
Chardonnay, Rombauer, Napa		72
Chardonnay, Cakebread, Napa		89
Chardonnay, Far Niente, Napa		99
Albarino, Kentia, Rias Baixas, Spain	10	39
White Super Tuscan, Teruzzi & Puthod, Toscana, Italy	10	39
White Blend, Conundrum, Napa	11	43
Savatiano, Harlaftis, Attica, Greece	9	35
Chenin Blanc, Pine Ridge, Napa	9	35
Vouray, Demi-Sec, Clos Du Gaimont, Loire, France		49
Riesling, Chateau St. Michelle, Washington	8	31
Riesling, "Essence", SA Prum, Germany	9	35
Moscato, Movendo, Italy	8	31
Rose, JCB, #5, Cotes De Provence, France	8	31

### RED WINE SELECTION

	Glass	Bottle
Pinot Noir, Underwood, Oregon	8.5	33
Pinot Noir, Crossings, Awatere Valley, New Zealand	9.5	37
Pinot Noir, Liberated, Monterey, California	11	43
Pinot Noir, King Estate, Signature, Oregon	15	59
Pinot Noir, Ponzi, Willamette Valley, Oregon		65
Pinot Noir, Sonoma-Cutrer, Russian River Valley		75
Pinot Noir, Goldeneye, Anderson Valley, California		85
Pinot Noir, Siduri, Central Coast, California		99
Merlot, Mountain Merlot, Columbia Valley	8.5	33
Merlot, Sterling, Napa	9.5	37
Merlot, Burgess, Napa		48
Merlot, Duckhorn, Napa		89
Super Tuscan, Lucente, Tuscany, Italy	12	48
Red Blend, Duckhorn "Decoy", Napa	12	48
Cabernet Franc, Tintonegro, Mendoza, Argentina	9.5	37
Cabernet Sauvignon, Manifesto, California	8.5	33
Cabernet Sauvignon, Vega Sindoa, Spain	9.5	37
Cabernet Sauvignon, Benziger, Sonoma	11.5	45
Cabernet Sauvignon, Emblem, Mondavi Family, Napa	15	59
Cabernet Sauvignon, Sequoia Grove, Napa		68
Cabernet Sauvignon, Silverado, Napa		79
Cabernet Sauvignon, Turnbull, Oakville		88
Cabernet Sauvignon, Rombauer, Napa		95
Cabernet Sauvignon, Jordan, Sonoma		105
Cabernet Sauvignon, Silver Oak, Alexander Valley		120
Cabernet Sauvignon, Cakebread, Napa		145
Cabernet Sauvignon, Darioush, Napa		165
Cabernet Sauvignon, Far Niente, Napa		185
Cabernet Sauvignon, Caymus 'Special Select', Napa		225
Red Zinfandel, Murphy-Goode "Liars Dice", Sonoma	9	35
Red Zinfandel, Robert Biale, "Black Chicken", Napa		85
Petite Sirah, Earthquake, Lodi		55
Petite/Petit, Michael David, Lodi	9	35
Cote Du Rhone, Saint Cosme, Rouge	8	31
Malbec, Kaiken, Argentina	8	31
Malbec, Filus Reserve, Argentina		49
Chianti Classico Reserve, Banfi, Italy	11	43
Shiraz, Tournon, Mathilda, Australia	9	35
Sweet Shiraz, Jam Jar, Western Cape, South Africa	8	31
Red Bordeaux, Chateau Bellevue Peycharneau, France	11	43
Red Blend, Chappellet, Mountain Cuvee, Napa		75
Red Blend, Justin "Isosceles", Paso Robles		125
Red Blend, "Insignia", Joseph Phelps, Napa		245

18% Gratuity will be added to parties of 8 or more

**Happy Hour**  
Mon-Friday 3-6pm  
**1/2 Price Drafts,**  
**House Wines &**  
**Well Drinks**

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seafood & tap house