

THE LONG BEACH HOTEL
B A R ~ G R I L L

STARTERS

Maryland Crab Cake ~ 15
Roasted pepper aioli ~ grilled corn salsa

Fried Montauk Calamari ~ 14
Cherry peppers ~ grilled lemon ~ marinara

Mussel Pot ~ 20
Clams ~ chorizo ~ saffron broth

Popcorn Shrimp ~ 14
1/4 lb breaded fried shrimp

Lobster Mac-n-Cheese ~ 15
Lobster ~ Vermont cheddar ~ bacon

Burrata ~ 15
Prosciutto ~ tomato ~ arugula ~ garlic twists

Hummus Platter ~ 14
Pita ~ vegetable spears ~ olives

Guacamole ~ 15
House made guacamole ~ hand cut chips

Lamb Chop Lollipops ~ 19
Mediterranean herb blend ~ yoghurt sauce

Fried Cauliflower ~ 12
Seasoned florets ~ harrisa dipping sauce

Fried Pickles ~ 9
crisp coated chips ~ chipotle mayo

Grilled Quesadilla ~ 14
vegetable ~ chicken ~ steak ~ short rib

SALADS

Roasted Beet ~ 12
Mixed greens ~ goat cheese ~ fennel ~
candied pecans ~ honey balsamic
vinaigrette

Apple & Pear ~ 12
Apples ~ pear ~ mixed greens ~ gorgonzola
cheese ~ candied pecans
maple balsamic vinaigrette

Southwest ~ 14
Chopped lettuce ~ black bean corn salsa ~
shredded cheddar cheese
avocado ~ jalapeño dressing

Arugula and Quinoa ~ 14
Arugula ~ toasted quinoa ~
shaved Parmesan ~ pumpkin seeds ~
apricot ~ chickpeas ~ honey lemon
vinaigrette

Greek Salad ~ 12
Romaine lettuce ~ feta cheese ~ olive ~
cucumber ~ red onion
tomato ~ red pepper ~ lemon

Classic Caesar ~ 10
romaine lettuce ~ croutons ~ shaved
Parmesan ~ house made dressing

Add to Any Salad

burrata ~ 4 grilled chicken ~ 5
salmon ~ 6 filet ~ 7 shrimp ~ 6

Wings 6 for 8 ~ 12 for 15 Fried / Grilled

Plain ~ Buffalo ~ Bourbon BBQ ~ Apricot sriracha ~ Caribbean jerk ~ Honey garlic Parmesan
~ Pineapple Teriyaki

BURGERS

Hotel Burger ~ 15
Seasoned custom blend beef patty
brioche bun ~ Seasoned Fries

Beyond Burger ~ 15
100% Vegan/ No Soy/ No Gluten
Lettuce & Sliced Tomato

Crispy Chicken ~ 15
Breaded chicken breast on a burger bun
Lettuce, Aioli Sauce & Pickles

Grilled Chicken Breast ~ 15
Lettuce, Tomato & Pickles

Add \$2 ~ Bacon, Fried Egg
Caramelized Onions, Avocado, Mushrooms

Filet Panini ~ 15
Mozzarella, arugula, caramelized onions
with horseradish mayo

Mesa Chicken Panini ~ 13
Pepper jack cheese, & avocado
chipotle aoli

PASTAS

Penne a la Vodka ~ 15
prosciutto ~ Shallots ~ San Marzano
Tomato ~ Cream

Orecchiette with Broccoli Rabe ~ 19
Sweet Sausage ~ Garlic ~ Olive Oil

Rigatoni In Foil ~ 23
In a cream base ~ Shrimp ~ Prosciutto ~
Fresh Basil

MAIN PLATES

ALL MAIN PLATES COME WITH A CHOICE OF SOUP OR SALAD

Salad ~ Greek or House Salad

Soup ~ Lentil or Coconut Vegetable

14 oz New York Strip Steak ~ 30
whipped garlic potato ~ fried onion ~ red wine dijon sauce
young carrots

Chicken Paillard ~ 25
panko crusted chicken topped with
of arugula ~ tomatoes & a
balsamic reduction

Broadway Chicken ~ 25
sliced chicken breast with parmesan cheese in a lemon white wine sauce

Braised Short Ribs ~ 29
whipped garlic potato ~ braised carrots ~ horseradish cream

Salmon Filet ~ 23
herb crusted filet ~ crispy shallots ~ sautéed spinach
red quinoa ~ pan jus

Shrimp Scampi ~ 23
Garlic ~ Olive Oil ~ Lemon ~ Angel hair pasta

SOUPS

Lentil or Coconut Vegetable Cup ~ 6 Bowl ~ 8

Artisanal Flat Breads & Pizzas

Margarita flatbread ~ 11 medium pie ~ 17
Tomato, basil, fresh mozzarella

Pepperoni flatbread ~ 12 medium pie ~ 19

Loaded Veggie flatbread ~ 11
medium pie ~ 17
seasonal vegetables, shredded mozzarella

Chicken & Bacon Ranch flatbread ~ 12
medium pie ~ 19
Breaded Chicken, Bacon & Ranch Dressing

Mediterranean flatbread ~ 12
medium pie ~ 19
Spinach, feta, artichoke, kalamata olives,
tomato

White Truffle flatbread ~ 14
medium pie ~ 20
Ricotta ~ Mozzarella ~
Mushrooms ~ Truffle Oil

Cauliflower Crust
10" pie ~ 15
Tomato, basil, fresh mozzarella

SIDES

Panko crusted onion rings ~ 8

Seasoned fries ~ 8

Side of vegetable ~ 7

Whipped garlic potato ~ 7

House made potato chips ~ 7

Side salad ~ 7

Baked Potato includes butter & Sour
Cream ~ 4

SWEETS

Skillet Chocolate Chip Cookie ~ 9

Sorbet Trio ~ 9
mango ~ raspberry ~ lemon

Crème Brule ~ 8

Chocolate Lava Cake ~ 8

Cheese Cake ~ 10