

Margaritas

SOUTHBEACH TRADITIONAL	\$5.95
Our special blend of Tequila, Triple Sec and Lime Juice	
THE TOP SHELF	\$7.95
The best Margarita made with 1800 Tequila and Cointreau	
THE BLUE LAGOON	\$6.95
Our signature Blue Margarita blended with Tequila and Island Blue Curaco	
SPECIALTY FROZEN FRUIT MARGARITAS	\$7.95
Strawberry, Raspberry, Mango or Peach	
PINK CADILLAC	\$7.95
Cadillac 1800 Margarita with a tropical pink twist	
PRESIDENTE MARGARITA	\$6.95
The one and only. Made with Presidente Brandy	
PINEAPPLE MARGARITA	\$6.95
Traditional Margarita with Tropical Fresh Pineapple Juice	
MALIBU SUNSET MARGARITA	\$6.95
A Southbeach favorite with Malibu Tequila, Sweet and Sour, Pineapple Juice and Cranberry Juice	
THE MIDNIGHT MARG	\$7.95
Choice Margarita featuring Chambord Raspberry Liqueur	

Southbeach Specialties

SOUTHBEACH PINA COLADA	\$7.95
What we are famous for! Made with REAL Ice Cream, Rum, Coconut, Pineapple Juice, topped with a Meyers Floater	
TROPICAL CARIBBEAN MARTINI	\$7.95
Vodka Martini infused with Fresh Tropical Fruit	
SOUTHBEACH COSMO	\$7.95
Our own special Cosmopolitan made with Vodka, Cointreau, Lime and Cranberry Juice	
WRECK ON THE ROCKS	\$7.95
A coastline favorite featuring Malibu Rum, Mango Rum, Meyers Dark Rum and Lime Juice	
MAI TAI	\$7.95
The perfect beach drink with Rum, Triplesec, Amaretto, Orange and Pineapple Juice and a Bacardi 151 Floater	
BUSHWHACKER	\$7.95
One of the most popular drinks on the island with Rum, Crème de Cacao, Coffee Liqueur and Vanilla Ice Cream	
SPECIALTY FROZEN FRUIT DAIQUIRIS	\$7.95
Fruity, fresh and delicious made with Rum and available in Strawberry, Raspberry, Mango and Peach	
CHOCOLATE MONKEY	\$7.95
A Southbeach classic featuring Rum, Banana Liqueur, Dark Crème De Cacao, Chocolate Syrup, Coconut and Vanilla Ice Cream	
LONG ISLAND BEACH TEA	\$7.95
The traditional Long Island Iced Tea with Vodka, Rum, Triple Sec, Tequila, Gin and Cranberry Juice	
SOUTHBEACH RUM RUNNER	\$7.95
Made with Rum, Blackberry Brandy and Banana Liqueur mixed with Fresh Orange and Pineapple Juice and topped with a Meyers Floater	

Soups

BLACK BEAN SOUP	\$2.95 cup \$4.95 bowl
Tender black beans cooked in a flavorful broth with a hint of sweet onion and spicy Chorizo sausage	
GINGERED SHRIMP BISQUE	\$3.95 cup \$5.95 bowl
A Caribbean twist to a rich classic made with cream, shrimp broth, sherry and a touch of ginger	
CREOLE GUMBO	\$3.95 cup \$5.95 bowl
Shrimp, crawfish and Andouille sausage and fresh vegetables simmered in seafood broth and thickened with classic roux	

Small Plates

CHIPS AND DIPS	\$8.95
Hand-cut fresh tomato salsa, warm spicy Queso dip and crisp corn chips	
FRIED GREEN TOMATOES	\$5.95
A Southern favorite breaded in buttermilk and corn flour and served with our house-made Remoulade	
BAKED OYSTERS	\$7.95
Six fresh Gulf oysters baked with a daily selected topping	
SHRIMP COCKTAIL	\$12.95
Eight jumbo Gulf shrimp served with cocktail sauce	
JAMAICAN JERKED CHICKEN SKEWERS	\$8.95
Mojo-marinated tenders grilled with a dry spice rub and served with a Jezebel sauce for dipping	
CRAB CAKES	\$9.95
Two hand-pattied crab cakes with lump Gulf crab, sweet onion and corn served with a mixed green salad with a key lime and cilantro vinaigrette	
CUBAN CIGARS	\$7.95
Cuban-style slow-roasted pork, black beans, caramelized sweet onions, corn and Manchego cheese rolled and fried in five crispy corn tortillas and served with a spicy Queso for dipping	
BACON-WRAPPED SCALLOPS	\$10.95
Griddled and served with frizzled leeks, a warm sherry bacon vinaigrette and garnished with cracked black pepper and fresh parsley	
COCONUT FRIED SHRIMP	\$9.95
Six large coconut-encrusted Gulf shrimp served with a Jezebel sauce for dipping	

Sunday Brunch

Served from 10:30 am to 2 pm
All egg dishes served with your choice of cheese grits or rosemary garlic potatoes, fresh marinated tropical fruit and fresh-baked muffins

EGGS BENEDICT	\$8.95
Two grilled Canadian bacon slices on toasted English muffins, topped with poached eggs and a traditional Hollandaise sauce	
STEAK BENEDICT	\$14.95
Two grilled beef tenderloin slices topped with mushroom demi-glace, poached eggs and Hollandaise sauce on toasted English muffins	
SALMON BENEDICT	\$10.95
Two salmon cakes stacked on butter-griddled English muffins with poached eggs and topped with a rich and velvety Momay sauce	
SPANISH FRITATA	\$10.95
Chorizo sausage and shrimp sautéed with roasted mushrooms, potatoes and pepperjack cheese folded into a fluffy three-egg omelet	
TUSCAN OMELET	\$12.95
Crispy pancetta, caramelized onions, Roma tomatoes and Fontina cheese folded into a fluffy three-egg omelet	
BANANA-STUFFED FRENCH TOAST	\$9.95
French bread stuffed with honey-glazed bananas, griddled to a golden brown and served with grilled Canadian bacon slices and fresh tropical fruit	

Mimosas \$2.95 • Bloody Mary \$4.95 • Belini \$2.95



S O U T H B E A C H
at The Beach Club

Located at The Beach Club Resort
925 Beach Club Trail, Gulf Shores
251.224.3600 • www.beachclubal.com

Menu items and prices subject to change. 613-0611

SOUTHBEACH
at The Beach Club

To-Go Menu
251.224.3600

Indoor & Outdoor Seating
Breathtaking Gulf Views
Bar with Happy Hour
Children's Menu
Sunday Brunch


SPECTRUM
RESORTS

Seafood Specialties

FRESH FISH CATCH	Market Price
Your choice from today's fresh catch list grilled, blackened, broiled or fried and served with Cuban yellow rice and steamed fresh vegetables	
GRILLED SHRIMP SKEWER	\$14.95
Twelve Gulf shrimp skewered, grilled and served with Cuban yellow rice, steamed fresh vegetables and cocktail sauce	
CRAB CAKE DINNER	\$18.95
Three pan-griddled crab cakes served with fluffy mashed potatoes, grilled asparagus spears and topped with a silky Mornay sauce	
CRAB-ENCRUSTED FRESH CATCH	\$19.95
Pan-fried fresh fish selection breaded in a Gulf crab and Panko crumb mixture topped with a silky Mornay sauce and served with smoked Gouda cheese grits and fresh spinach tossed in a mild garlic butter	
CARIBBEAN MAHI	\$16.95
A fresh Mahi filet grilled with Jamaican jerk seasoning and served over sweet potato mash and topped with a fresh fruit salsa with mango and golden pineapple	
CITRUS FRESH CATCH	Market Price
Today's Chef-selected fresh catch grilled and topped with a rich fresh citrus Buerre blanc sauce and served with lemon risotto and grilled fresh asparagus	
SHELLFISH AU GRATIN	\$22.95
Shrimp, scallops and crabmeat baked in a three-cheese Mornay sauce topped with buttered bread crumbs and served with steamed fresh vegetables	

Fried Seafood

Fresh local Gulf seafood hand breaded to order in buttermilk and corn flour and fried to a golden brown and served with French fries, hush puppies, Florida slaw with cocktail and tartar sauces for dipping

FRIED SHRIMP	\$14.95
FRIED OYSTERS	\$16.95
FRIED SCALLOPS	\$18.95

Pasta & Risotto

SHRIMP FETTUCCINE	\$18.95
Fresh fettuccine noodles tossed with Gulf shrimp, fresh spinach, caramelized onions and Applewood-smoked bacon in a creamy Alfredo sauce with Parmesan cheese and garlic butter	
PASTA JAMBALAYA	\$18.95
Gulf shrimp, Tasso ham and Andouille sausage tossed with penne in a spicy Creole sauce with bell peppers and onions	
LOBSTER AND SHRIMP RISOTTO	\$24.95
Sweet lobster and jumbo Gulf shrimp tossed with fresh asparagus tips, roasted red peppers and corn in a creamy risotto	

Platters

RIBS & SHRIMP	\$17.95 Half Rack \$25.95 Full Rack
Guava glazed ribs served with a grilled shrimp skewer, Cuban yellow rice and Florida slaw	
FRIED SEAFOOD	\$24.95
A jumbo platter of fried shrimp, oysters, scallops and fresh fish hand-breaded in buttermilk and corn flour; served with French fries, hush puppies and Florida slaw	
BROILED SEAFOOD	\$24.95
Your choice from today's fresh catch list broiled with a Gulf shrimp skewer and shrimp au gratin, served with fresh steamed vegetables	

Beef & Chicken

GRILLED CHICKEN	\$13.95
Two simply grilled boneless breasts grilled and served with Cuban yellow rice and steamed fresh vegetables	
RUM RIBEYE STEAK	\$18.95
A 12-ounce grilled rum-glazed ribeye served with caramelized shallots and sautéed mushrooms and mashed potatoes	
FILET MIGNON	\$32.95
An 8-ounce center-cut tender Angus beef filet served with a twice baked potato, grilled asparagus and sautéed mushrooms in a rich demi-glace sauce	
COWBOY STEAK	\$39.95
A 22-ounce bone-in ribeye grilled and served with a twice baked potato, crispy onions and grilled asparagus	

Salads

Add Grilled Chicken \$3.00, Grilled Shrimp \$3.00 or Grilled Fish \$5.00	
MIXED GREENS SIDE SALAD	\$3.25
A blend of four specialty greens with carrot, red onion, tomato and croutons and your choice of house-made dressing: Balsamic Oregano Vinaigrette, Blue Cheese Bacon Dressing, Honey Mustard Dressing, Key Lime Vinaigrette, Ranch Dressing, Raspberry Vinaigrette, Toasted Pecan Vinaigrette	
CAESAR SALAD	\$3.95 Entrée \$7.95
Chopped Romaine tossed in our classic dressing topped with shaved Parmesan cheese and croutons	
ICEBERG WEDGE	\$5.95
Fresh-cut crispy Iceberg topped with our Blue Cheese Bacon Dressing, more bacon, red onion and tomato	
GREEK SALAD	\$4.95 Entrée \$7.95
Romaine lettuce tossed in a Balsamic Oregano Vinaigrette with feta cheese, Kalamata olives, tomato, red onion and peppers	
FLATBREAD SALAD	\$7.95
Mixed greens alternated with crisp flatbread triangles topped with roasted Roma tomatoes, Fontina cheese, shredded carrot and candied pecans and served with Toasted Pecan Vinaigrette	
SOUTHBEACH SALAD	\$7.95
Mixed greens tossed in a Raspberry Vinaigrette with bacon, Blue cheese and spiced sweet and salty almonds	

Sandwiches

Served with French fries or Florida slaw	
BURGER	\$8.95
A grilled half-pound Angus burger served on a butter-griddled bakery-fresh bun with lettuces, tomato and red onion Add cheese \$0.50 Add bacon \$0.75	
CHICKEN CLUB	\$8.95
A six-ounce grilled chicken breast topped with Applewood-smoked bacon and Swiss cheese, lettuces, tomato and red onion	
FRESH FISH SANDWICH	\$9.95
A six-ounce fresh fish filet grilled, blackened or fried to your liking and served on a butter-griddled bakery-fresh bun with lettuces, tomato and red onion	

Desserts

KEY LIME PIE	\$6.00
Traditional key lime filling baked in a key lime white chocolate cookie crust topped with fresh whipped cream and served with white chocolate truffles	
COCONUT CRÈME BRÛLÉE	\$6.00
Baked coconut custard topped with a turbinado sugar crust and served with caramelized bananas and a chocolate wafer crunch	
TRUFFLE CAKE	\$6.00
A flourless chocolate cake served with fresh whipped cream, raspberry sauce and chocolate dipped strawberries	
TIRAMISU	\$6.00
Layers of coffee-dipped ladyfinger wafers, rich and sweetened mascarpone cheese, coffee liquor-scented whipped cream and chocolate shavings	
WHITE CHOCOLATE & STRAWBERRY BREAD PUDDING	\$6.00
Baked in a rich custard and served with fresh whipped cream, chilled strawberry purée and warm Godiva white chocolate cream anglaise	
LEMON PUFFS	\$7.00
A pyramid of lemon curd-filled puffs topped with a drizzle of a warm lavender-honey caramel glaze	
TROPICAL FRUIT CHEESECAKE	\$6.00
Creamy vanilla New York style cheesecake served with a trio of fresh tropical fruits and mango puree	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.