

LUNCH MENU
11AM - 5 PM

400 BEACH
seafood & tap house

Beachside Clam Chowder
Cup 4.95 Bowl 5.95

Island Seafood Chili
Cup 5.95 Bowl 6.95

Seafood Ceviche
Fish, Shrimp, Scallops,
Citrus, Mango, Cilantro 9.95

Beach Crab Cakes
Goat Cheese, Sweet Corn,
Lime Aioli, Salsa 10.95

Chilled Shrimp Cocktail
House Made Cocktail Sauce 11.95

APPETIZERS

Crispy Buffalo Shrimp
Bleu Cheese Dressing 7.95

Lobster Mac & Cheese
Cavatappi Pasta 8.95

Flash Fried Calamari
Tomato Coulis, Garlic Aioli,
Shaved Parmesan 10.95

Coconut Ginger Stir Fried Mussels
Red Chili and Lemongrass 11.95

Seared Tuna Tataki
Seaweed Salad, Ponzu 12.95

Mini Beach Burgers
American Cheese, Cole Slaw 7.95

Grilled Chicken Satay
Crushed Pineapple, Peanut Sauce 8.95

Bonfire Ribs
Sweet, Sticky-Hoisin Glazed 8.95

Grilled Sea Scallops
Soba Noodle Salad, Sweet Chili 10.95

Artichoke Manchego Fondue
Blue Corn Chips 7.95 With Crab 12.95

400 Beach Boat
You Load it Up! Choose any Three:
Buffalo Shrimp, Calamari, Ceviche,
Chicken Satay, Bonfire Ribs 24.95

OYSTER BAR

Gulf Oysters 1/2 DZ - 6.95 DZ - 12.95

Boutique Oysters Daily Selection MKT Price

Iced Seafood Platter Chilled Shrimp, King Crab,
Gulf Oysters, Cocktail & Mustard Sauce 18.95

Tap House Oysters Garlic Leek Butter, Parmesan 10.95

Oysters Rockefeller Spinach, Bacon, Hollandaise 11.95

Roasted Blue Cheese Oysters Sriracha - 11.95

Oyster Trio: 3 each Bleu Cheese, Tap House & Rockefeller 15.95

SALADS

400 Beach Salad
Mixed Greens, Feta Cheese,
Jicama, Craisins, Sunflower Seeds,
Orange Balsamic Vinaigrette
Small 4.95 Large 7.95

Tap House Caesar Salad
Romaine Lettuce, Parmesan,
Home Made Caesar Dressing
Small 4.95 Large 7.95

The Iceberg "Wedge"
Bacon, Bleu Cheese Dressing,
Red Onion, Diced Tomato
Small 5.95 Large 8.95

Chicken Cobb Salad
Grilled Chicken, Bleu Cheese, Bacon,
Tomato, Avocado, Chopped Egg
Avocado Ranch Dressing 12.95

Bay Shrimp Salad
Spring Mix, Applewood Smoked
bacon, Tomato, Onion, Bleu Cheese,
Lemon Olive Oil 13.95

Seafood Louis Salad
Shrimp, Scallops, Crab, Romaine Lettuce,
Chili Lemon Louis Dressing, Boiled Egg,
Avocado, Tomato 15.95

ADD: Grilled or Blackened Chicken 5, Grilled, Blackened or Buffalo Shrimp 6, Steak 6, Salmon 7

BURGERS, WRAPS, SANDWICHES: Choice of Potato Planks or Cole Slaw

Gulf Grouper Sandwich
Grilled, Blackened or Fried
House Made Tartar Sauce MKT

Beach Burger
Toasted Kaiser Roll, Lettuce,
Tomato, Onion, Pickle Spear 9.95
\$1 Each: Cheese, Bacon, Mushrooms

Tuna Salad Wrap
Tuna, Tomato Basil Aioli,
Spring Mix, Spinach Wrap 9.95

Shrimp Po Boy
Hand Breaded Bay Shrimp,
Lettuce, Tomato, Remoulade 10.95

Grouper Rueben
Grilled Gulf Grouper, Swiss Cheese,
Saurkraut, Russian Dressing MKT

Chicken Sandwich
Grilled or Blackened
Lettuce, Tomato, Onion 10.95
\$1 Each: Cheese, Bacon, Mushrooms

Beach Mahi Wrap
Jerk Mahi, Spring Mix,
Tomato, Avacado,
Pineapple Marmalade \$10.95

Oyster Po Boy
Hand Breaded Fresh Gulf Oysters,
Lettuce, Tomato, Remoulade, 11.95

Blackened Fish Tacos
Avocado, Tomato, Lettuce,
Charred Lime Aoili, Mango Salsa,
Queso Fresco 11.95

Buffalo Chicken Sandwich
Hand Dipped in Hot Sauce,
Maytag Blue Cheese Dressing 11.95

Shrimp BLT Wrap
Applewood Smoked Bacon,
Lettuce, Tomato, Louis Dressing 11.95

New England Lobster Roll
House Made Mayonnaise,
Celery, Shredded Lettuce,
Grilled Roll 14.95

CHEF ANA'S
DAILY SPECIAL
Please ask your
server for details.

BASKETS

Shrimp Basket
Hand Breaded,
Potato Planks and Cole Slaw 11.95

Scallop Basket
Sweet tender Bay Scallops,
Potato Planks and Cole Slaw 12.95

Fish & Chips
Ale Battered Haddock,
Potato Planks and Cole Slaw 14.95

SEAFOOD, STEAKS & MORE

Jumbo Shrimp
Grilled, Scampi or Hand Breaded,
Island Rice, Stir Fry Vegetables 11.95

Blackened Tilapia
Papaya Mango Salsa, Island Rice,
Stir Fry Vegetables 12.95

Tandoori Spiced Mahi Mahi
Orange Butter Sauce, Island Rice,
Stir Fry Vegetables 13.95

Miso Glazed Salmon
Grilled Scallions, Island Rice,
Stir Fry Vegetables 13.95

Shrimp Linguini
Saffron Tomato Broth 12.95

Mediterranean Chicken Breast
Sundried Tomato, Boursin Cheese,
Artichoke, Olive, Mashed Potatoes 11.95

Grilled Pork Chop
Smoked Bacon Sage Apple Butter,
New Potato Hash 12.95

Grilled Sirloin & Mushrooms
Garlic Mashed Potatoes, Crispy Onions 12.95

Blackened Tenderloin Skewers
Garlic Mashed Potatoes, Vegetables,
Maytag Bleu Cheese Fondue 13.95

Vegetable Stir Fry
Island Rice, Stir Fry Vegetables with
Chicken, Shrimp, Tofu or steak 12.95

ADD EXTRA SIDE TO ANY ENTREE

Garlic Mashed Potatoes 4 • New Potato Hash 4 • Stir Fry Vegetables 4 • Island Rice 3
Sautéed Spinach 6 • Chorizo Roasted Corn Risotto 5 • Grilled Asparagus 6 • Potato Planks 3

SUNDAY BRUNCH BUFFET 10-3pm • 23.95

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

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.

DINNER MENU

400 BEACH
seafood & tap house

Beachside Clam Chowder
Cup 4.95 Bowl 5.95

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Cup 5.95 Bowl 6.95

Seafood Ceviche
Fish, Shrimp, Scallops,
Citrus, Mango, Cilantro 9.95

Beach Crab Cakes
Goat Cheese, Sweet Corn,
Lime Aioli, Salsa 10.95

Chilled Shrimp Cocktail
House Made Cocktail Sauce 11.95

APPETIZERS

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Bleu Cheese Dressing 7.95

Lobster Mac & Cheese
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Flash Fried Calamari
Tomato Coulis, Garlic Aioli,
Shaved Parmesan 10.95

Blackened Fish Tacos
Avocado, Tomato, Lettuce,
Charred Lime Aioli, Mango Salsa,
Queso Fresco 10.95

Coconut Ginger Stir Fried Mussels
Red Chili and Lemongrass 11.95

Seared Tuna Tataki
Seaweed Salad, Ponzu 12.95

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Artichoke Manchego Fondue
Blue Corn Chips 7.95 With Crab 12.95

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Jicama, Craisins, Sunflower Seeds,
Orange Balsamic Vinaigrette
Small 4.95 Large 7.95

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Avocado Ranch Dressing 12.95

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Romaine Lettuce, Parmesan,
Home Made Caesar Dressing
Small 4.95 Large 7.95

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Spring Mix, Applewood Smoked
bacon, Tomato, Onion, Bleu Cheese,
Lemon Olive Oil 13.95

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Bacon, Bleu Cheese Dressing,
Red Onion, Diced Tomato
Small 5.95 Large 8.95

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Shrimp, Scallops, Crab, Romaine Lettuce,
Chili Lemon Louis Dressing, Boiled Egg,
Avocado, Tomato 15.95

ADD: Grilled or Blackened Chicken 5, Grilled, Blackened or Buffalo Shrimp 6, Steak 6, Salmon 7

SEAFOOD, STEAKS & MORE

Fish & Chips 15.95
Ale Battered Haddock
Potato Planks and Cole Slaw

Lobster Mac & Cheese 16.95
Cavatappi Pasta, Baked Three
Cheese Blend, Grilled Asparagus

Jumbo Shrimp 17.95
Grilled, Scampi or Hand Breaded
Island Rice, Stir Fry Vegetables

Beach Crab Cakes 19.95
Goat Cheese, Sweet Corn,
Salsa, New Potato Hash

Pan Seared Sea Scallops 21.95
Chorizo Roasted Corn Risotto

Seafood Linguini 23.95
Mahi Mahi, Shrimp, Scallops,
Mussels, Saffron Tomato Broth

Grilled King Crab Market Price
New Potato Hash, Drawn Butter

Broiled Lobster Tails 1- 19 / 2- 36
Island Rice, Stir Fry Vegetables,
Drawn Butter

Fresh Catch of the Day MKT
Our Chef's Best Daily Creation

Blackened Tilapia 16.95
Papaya Mango Salsa, Island Rice,
Stir Fry Vegetables

Tandoori Spiced Mahi Mahi 17.95
Orange Butter Sauce, Island Rice,
Stir Fry Vegetables

Miso Glazed Salmon 18.95
Grilled Scallions, Island Rice,
Stir Fry Vegetables

Sesame Seared Tuna 24.95
Passion Fruit Teriyaki,
Soba Noodle Stir Fry

Florida Grouper Oscar MKT
Jumbo Lump Crab, Hollandaise,
Potato Hash, Grilled Asparagus

Vegetable Stir Fry 15.95
Island Rice, Stir Fry Vegetables
Chicken, Shrimp, Tofu or Steak

All Fish Entrees can be
Sauteed, Grilled, Blackened
Mediterranean Style
or Scampi Butter

Mediterranean Chicken Breast 15.95
Sundried Tomato, Boursin Cheese,
Artichoke, Olive, Mashed Potatoes

Twin Pork Chops 17.95
Smoked Bacon Sage Apple Butter,
New Potato Hash

Braised Boneless Short Ribs 19.95
Garlic Mashed Potatoes, Crispy Onions

Grilled Sirloin 12 ounce 21.95
Garlic Mashed Potatoes,
Roasted Mushrooms, Crispy Onions

Filet Mignon 8 ounce 24.95
Garlic Mashed Potatoes, Demi Glace

COMBOS

Blackened Shrimp & Sirloin 21.95
Island Rice, Stir Fry Vegetables

Seafood Sampler 23.95
Salmon, Scallops, Crab Cake
Island Rice, Stir Fry Vegetables

Filet Mignon & King Crab 39.95
Garlic Mashed Potatoes, Drawn Butter

ADD EXTRA SIDE TO ANY ENTREE

Island Rice 3 • Potato Planks 3 • 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 • 23.95

Hot Buffet Eggs, Bacon, Sausage, Potatoes, Benedicts, Blintzes, Fish, Pork & Chicken, Chef's Soup
Seafood Table U-Peel-Em Shrimp, Snow Crab, Salmon **Carving Station** Roast Beef, Honey Sliced Ham
Omelette Station - Cooked to Order 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 4.50	Budweiser 3.50	Corona 4.00	Negra Modelo 4.50
Rogue - Dead Guy 5.75	Bud Lite Lime 3.50	Corona Light 4.00	Becks - Dark 4.50
Sam Smith Nut Brown Ale 5.75	Michelob Ultra 3.75	Heineken 4.50	Killians Red 4.50
Boddington - Can 5.75	Coors Light 3.50	Heineken Light 4.50	Grolsch 5.75
Pilsner Urquel 5.25	Sam Adams-Lager 4.00	Blue Moon 3.75	Chimay Blue 9.00
Leinenkugel's Seasonals 4.50	Amstel Light 4.50	Fat Tire 4.25	St. Pauli Girl NA 3.50
Woodchuck Cider 4.25			

DRAUGHT BEER SELECTIONS

FLORIDA AVE - Ale 4.50	CIGAR CITY - IPA Tampa 5.75	SAM ADAMS - Seasonals 4.50
BLUE POINT - Toasted Lager 4.50	CIGAR CITY - Maduro-Tampa 5.75	FLORIDA BEER COMPANY 4.75
YUENGLING - Lager 4.00	CIGAR CITY - Seasonal 5.75	GUINNESS - Irish Stout 5.75
MILLER LITE - Lite Lager 3.50	STELLA ARTOIS - 5.25	BASS - English Pale Ale 4.75
BUD LIGHT - Light Lager 3.50	PALM - Belgium Amber 5.25	HARP - Euro Pale Lager 4.75
SHOCK TOP- Belgium Style 3.75	SWEET WATER - Pale Ale 4.75	LEFT HAND MILK STOUT - Colorado 5.75
SIERRA NEVADA - Pale Ale 4.75	LEFFE - Belgium Abbey Ale 4.75	
TUCHER - Pale Belgium Wheat 5.50	DOGFISH HEAD 60 - IPA 5.75	

Always 2 Rotating Drafts -
Ask your server for current selection.

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

CLASSIC COCKTAILS

BEACH DRINKS

MARTINI SELECTIONS

PLANTERS PUNCH - Appleton Rums, Fresh O.J., Pineapple Juice, Fresh Lime Juice, Grenadine 7.50	GRAND MARGARITA - Gold Tequila, Grand Marnier & Fresh Lime Juice. Hand shaken w/ a Salted Rim 8.50	400 BEACH - Chilled Van Gogh Vodka - support the arts - Your choice of olive or lemon twist. 8.00
MAI TAI - Bacardi Rum, Dark Rum, Fresh Orange Juice, Pineapple Juice, Hand Shaken 7.50	PIER SUNSET SANGRIA - Made to Order. Either Red or White Wines. Hand Shaken w/ Fresh Fruit Juice!! 7.00	RASPBERRY COSMOMOSA - Raspberry Vodka, Fresh Lime and Orange juice, Cranberry juice, Simple Syrup. Kissed with Sparkling Wine. 8.00
RUBY RED ROSE TOWER - Citrus Vodka, Pama Pomegranite, Rose water, shaken and topped w/ splash of soda. 8.50	A-LOT-A COLADA - All natural piña colada mix blended with Bacardi Pineapple fusion rum served over ice. 7.50	SUNSET MARTINI - A Combination of Mango Rum and Fresh Orange Juice. A splash of Chambord gives this a sunset to remember. 7.50

WINE SELECTIONS

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

SPARKLING SELECTIONS	Glass	Bottle	RED WINE SELECTION	Glass	Bottle
Sparkling, House Selections	6	23	Pinot Noir, Angeline, California	7.75	30
Sparkling, Cristalino, Spain (split)	7.5		Pinot Noir, Underwood, Oregon	9	35
Sparkling, Zonin, Proseco, Italy	7.75	30	Pinot Noir, Byron, Santa Barbara	10	39
Sparkling, Francois Montand, Brut, Rose, France	8	31	Pinot Noir, Steele, Carneros	12	47
Sparkling, Mumm, Napa, Brut	11	43	Pinot Noir, Domaine Chandon, Carneros		65
Sparkling, Schramsberg, Blanc de Blancs		65	Pinot Noir, Landmark, Grand Detour		78
Champagne, Moet & Chandon, Imperial		90	Pinot Noir, Saintsbury, Stanley Ranch		85
Champagne, Perrier-Jouet, France		200	Pinot Noir, Siduri, Central Coast		99
			Pinot Noir, Penner Ash, Dussin Vineyards		110
WHITE WINE SELECTIONS	Glass	Bottle	Merlot, 14 Hands, Washington	8.25	32
Pinot Grigio, Bollini, Trentino	7.50	29	Merlot, Sterling, Napa Valley	9.50	37
Pinot Gris, King Estate "Acrobat", Oregon	8.25	32	Merlot, Burgess, Napa Valley		48
Pinot Gris, Willamette Valley, Oregon		41	Merlot, Duckhorn, Napa		85
Pinot Grigio, Santa Margherita, Alto Adige	12.50	48	Cabernet Sauvignon, Darcie Kent, Madden Ranch, Livermore	8	31
Pinot Blanc, Trimbach, Alsace, France	10	39	Cabernet Sauvignon, Vega Sedona, Spain	9.25	36
Riesling, Bex, Germany	7	27	Cabernet Sauvignon, Benziger, Sonoma	11.50	45
Riesling, Chateau St. Michelle, Washington	7.25	28	Cabernet Sauvignon, Buehler, Napa	14.75	57
Riesling, "Essence", SA Prum, Germany	8	31	Cabernet Sauvignon, Frog's Leap, Napa		68
Riesling, "Sonnenuhr", SA Prum, Germany		49	Cabernet Sauvignon, Silverado, Napa		75
Sauvignon Blanc, Clifford Bay, New Zealand	7.25	28	Cabernet Sauvignon, Rombauer, Napa		81
Sauvignon Blanc, Montes "Limited Selection", Chile	8.75	34	Cabernet Sauvignon, Jordan, Sonoma County		99
Fume Blanc, Ferrari-Carano, Sonoma	9.75	38	Cabernet Sauvignon, Silver Oak, Alex. Valley		110
Sauvignon Blanc, Frogs Leap, Napa	10.75	42	Cabernet Sauvignon, Cakebread, Napa		140
Sauvignon Blanc, Craggy Range, New Zealand		48	Cabernet Sauvignon, Darioush, Napa		165
Sauvignon Blanc, Cakebread, Napa		51	Cabernet Sauvignon, Far Niente, Napa		185
Sauvignon Blanc, Duckhorn, Napa		58	Cabernet Sauvignon, Caymus "Special Select", Napa		225
Chardonnay, Louis Latour, Ardeche, France	8.25	32	Red Zinfandel, Four Vines Old Vines Cuvee, Paso Robles	7.5	29
Chardonnay, Benziger, Sonoma	9.25	36	Red Zinfandel, Cline, Ancient Vines, Sonoma	9.5	37
Chardonnay, LaCrema, Monterrey	10.25	40	Red Zinfandel, Murphy-Goode "Liars Dice", Sonoma		43
Chardonnay, Sonoma-Cutrer, Russian River Valley	11.50	45	Red Zinfandel, Nickel & Nickel, Bonfire Vineyards		95
Chardonnay, Morgan Unoaked, Monterrey		46	Petite Sirah, Earthquake, Lodi		55
Chardonnay, Jordan, Russian River Valley	14.75	58	Petite/Petit, Michael David, Lodi	8.75	34
Chardonnay, Rombauer, Napa		72	Cote Du Rhone, Saint Cosme, Rouge	7.75	30
Chardonnay, Cakebread, Napa		84	Malbec, Kaiken, Argentina	8	31
Chardonnay, Far Niente, Napa		95	Malbec, Filus Reserve, Argentina		49
White Blend, Conundrum, Napa	11	43	Chianti Classico Reserve, Banfi, Italy		49
White Blend, Ferrari-Carano, "Bella Lucé", Sonoma	8.75	34	Shiraz, Tournon, Mathilda, Australia	8.75	35
Chenin Blanc, Pine Ridge, Napa	8	31	Red Blend, Murphy-Goode, "Homefront," California	8.50	33
Moscato, Movendo, Italy	7.25	28	Red Blend, Duckhorn "Decoy", Napa	12	48
Rose, Les Deux River, Corbieres, France	8	31	Red Blend, Chappellett, "Cervantes", 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