

DINNER MENU

400 BEACH
seafood & tap house

APPETIZERS

Beachside Clam Chowder
Cup 5.5 Bowl 7

Island Seafood Chili
Cup 6.5 Bowl 8

Chef Dan’s Fish Spread 9.5
Fresh Made Daily,
House Made Crustini

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

Chilled Shrimp Cocktail 12.5
House Made Cocktail Sauce

Crispy Buffalo Shrimp 10
Bleu Cheese Dressing

Lobster Mac & Cheese 11
Cavatappi Pasta

Flash Fried Calamari 12
Tomato Coulis, Garlic Aioli,
Shaved Parmesan

Blackened Fish Tacos 12.5
Avocado, Tomato, Lettuce,
Charred Lime Aioli, Mango
Salsa, Queso Fresco

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

Seared Tuna Tataki 14.5
Seaweed Salad, Ponzu

Crispy Chicken Bites 9.5
Sweet & Spicy, Sriracha Sauce

Mini Cheese Burgers 10
Salted Potato Planks

BBQ Pulled Pork Sliders 10.5
Pineapple Coleslaw

Grilled Sea Scallops 14
Soba Noodle Salad, Sweet Chili

Artichoke Manchego Fondue 9.5
Blue Corn Chips - With Crab 14.5

400 Beach Boat 27
You Load it Up! Choose any Three:
Buffalo Shrimp, Calamari, Fish Spread,
Crispy Chicken Bites, BBQ Pulled Pork Sliders

OYSTER BAR

Gulf Oysters 1/2 Dozen 12 - Dozen 22
Boutique Oysters Daily Selection **MKT Price**
Iced Seafood Platter Chilled Shrimp, King Crab,
Gulf Oysters, Cocktail & Mustard Sauce **22**

Tap House Oysters Garlic Leek Butter, Parmesan **14**
Oysters Rockefeller Spinach, Bacon, Hollandaise **15**
Roasted Blue Cheese Oysters Sriracha - **14**
Oyster Trio: 3 each Bleu Cheese, Tap House & Rockefeller **21**

SALADS

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

Chicken Cobb Salad 15
Grilled Chicken, Bleu Cheese, Bacon,
Tomato, Avocado, Chopped Egg,
Avocado Ranch Dressing

Tap House Caesar Salad
Small 5 Large 9
Romaine Lettuce, Parmesan,
Home Made Caesar Dressing

Black & Bleu Sirloin Salad 16
Blackened Sirloin Steak, Romaine
Lettuce, Bleu Cheese, Crispy Onions,
Caesar Dressing

The Iceberg “Wedge”
Small 6 Large 10
Bacon, Bleu Cheese Dressing,
Red Onion, Diced Tomato

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 18
Ale Battered Haddock
Potato Planks and Cole Slaw

Lobster Mac & Cheese 20
Cavatappi Pasta, Baked Three
Cheese Blend, Grilled Asparagus

Jumbo Shrimp 21
Grilled, Scampi or Hand Breaded
Island Rice, Stir Fry Vegetables

Beach Crab Cakes 22
Goat Cheese, Sweet Corn,
Salsa, New Potato Hash

Pan Seared Sea Scallops 24
Chorizo Roasted Corn Risotto

Seafood Linguini 26
Mahi Mahi, Shrimp, Scallops,
Mussels, Saffron Tomato

Grilled King Crab MKT
New Potato Hash, Drawn Butter

Broiled Lobster Tails 1- 24 / 2- 42
Island Rice, Stir Fry Vegetables,
Drawn Butter

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

Blackened Tilapia 20
Papaya Mango Salsa, Island Rice,
Stir Fry Vegetables

Tandoori Spiced Mahi Mahi 21
Orange Butter Sauce, Island Rice,
Stir Fry Vegetables

Miso Glazed Salmon 22
Grilled Scallions, Island Rice,
Stir Fry Vegetables

Sesame Seared Tuna 27
Passion Fruit Teriyaki,
Soba Noodle Stir Fry

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

400 Beach Stir Fry 20
Island Rice, Stir Fry Vegetables
Chicken, Shrimp, Tofu or Steak

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

All Natural Grilled Chicken 20
Lemon Beurre Blanc, Sundried Tomatoes,
Capers, Sautéed Spinach, Mashed Potatoes

Twin BBQ Pork Chops 22
House Made Corn Medley, New Potato Hash

Braised Boneless Short Ribs 23
Garlic Mashed Potatoes, Crispy Onions

Filet Mignon 8 ounce 27
Garlic Mashed Potatoes, Demi Glace

Grilled Ribeye 12oz 28
Shallot Compound Butter, Crispy Onions
Asparagus, Garlic Mashed Potatoes

COMBOS

Blackened Shrimp & Sirloin 24
Island Rice, Stir Fry Vegetables

Seafood Sampler 26
Salmon, Scallops, Crab Cake
Island Rice, Stir Fry Vegetables

Filet Mignon & King Crab 44
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 • 25.95

Hot Buffet Eggs, Bacon, Sausage, Potatoes, Benedicts, Blintzes, Fish, Pork & Chicken, Chef’s Soup
Seafood Table U-Peel-Em Shrimp, 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	Leinenkugel's Seasonals 4.5	Sam Adams-Lager 4	Fat Tire 4.5
Rogue - Dead Guy 6	Strongbow Cider 4	Amstel Light 4.5	Modelo Especial 4
Boddington - Can 6	Angry Orchard 4	Corona 4	Killians Red 4.5
Pilsner Urquel 5	Budweiser 3.5	Corona Light 4	Grolsch 6
Coppertail Night Swim Porter 5	Bud Lite Lime 3.5	Heineken 4.5	Chimay Blue 9
Sierra Nevada 5	Michelob Ultra 4	Heineken Light 4.5	Clausthaler NA 3.5
Lagunitas IPA 5	Coors Light 3.5	Blue Moon 4	Bards Gluten Free 4.5

DRAUGHT BEER SELECTIONS

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

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

CLASSIC COCKTAILS

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

MAI TAI - Bacardi Pineapple Rum, Plantation Dark Rum, Orgeat Syrup, Fresh Lime Juice and Orange Juice Hand Shaken. 8.5

HURRICANE - Bacardi Pineapple, 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	RED WINE SELECTIONS	Glass	Bottle
Sparkling, Cristalino, Spain (Split)	8		Cote Du Rhone, Saint Cosme, France	9	35
Sparkling, Zonin, Proseco, Italy	8	31	Pinotage, McNab Ridge, Mendocino	11	43
Sparkling, Rose, Francois Montand, Brut, France	8	31	Pinot Noir, Underwood, Oregon	8.5	33
Sparkling, Gruner Veltliner, Szigeti, Brut, Austria	10	39	Pinot Noir, Louis Latour, Bourgogne, France	9.5	37
Sparkling, Mumm, Brut, Napa	12	47	Pinot Noir, 'Lyric', Etude, California	11	43
Champagne, Veuve Clicquot, France		75	Pinot Noir, King Estate, Oregon	15	59
Torrontes, Amauta, Argentina	9	35	Pinot Noir, Ponzi, Willamette Valley, Oregon		65
Sauvignon Blanc, Clifford Bay, New Zealand	7.5	28	Pinot Noir, Goldeneye, Anderson Valley, California		85
Sauvignon Blanc, Justin, Central Coast	9	35	Malbec, Kaiken, Argentina	8	31
Sauvignon Blanc, Craggy Range, New Zealand	11	43	Merlot, Mountain Merlot, Washington	8.5	33
Sauvignon Blanc, Frogs Leap, Napa	12	47	Merlot, Sterling, Napa	9.5	37
Sauvignon Blanc, Constantia Glen, South Africa	13	51	Merlot, Duckhorn, Napa		85
Sauvignon Blanc, Duckhorn, Napa		62	Shiraz, 'Mathilda', Tournon, Australia	9	35
White Bordeaux, Chateau Fage, France	10	39	Red Blend, 'Decoy', Duckhorn, Napa	12	47
Chenin Blanc/Viognier, Pine Ridge, California	9	35	Super Tuscan, 'Lucente', Luce, Tuscany, Italy	12	47
Rose, MiMi en Provence, France	9	35	Red Blend, 'Isosceles', Justin, Paso Robles		125
Rose, SeaGlass, Monterey	8	31	Chianti, Classico Reserve, Tomaiolo, Italy	9	35
Albarino, Burgans, Rias Baixas, Spain	9	35	Red Zinfandel, 'Zinzilla', Mendocino	9	35
Pinot Grigio, Bollini, Italy	8	31	Red Zinfandel, 'Black Chicken', Robert Biale, Napa		85
Pinot Gris, Acrobat, Oregon	9	35	Cabernet Franc, Tintonegro, Argentina	9.5	37
Pinot Grigio, Santa Margherita, Italy	12.5	48	Bordeaux, Chateau Les Grandes Mottes, France	10	39
Pinot Blanc, Trimbach, Alsace, France	10	39	Cabernet Sauvignon, Gran Reserva, Carmen, Chile	9	35
Gruener Veltliner, Hugo, Austria	10	39	Cabernet Sauvignon, Vega Sindoa, Spain	9.5	37
White Blend, Classic, Wolfffer Est, New York	9	35	Cabernet Sauvignon, Benziger, Sonoma	11.5	45
Chardonnay, Joseph Drouhin, France	9	35	Cabernet Sauvignon, 'Emblem', Mondavi, Napa	15	59
Chardonnay, 'Butter', California	10	39	Cabernet Sauvignon, Justin, Paso Robles, California		65
Chardonnay, LaCrema, Monterrey	11	43	Cabernet Sauvignon, Silverado, Napa		75
Chardonnay, Sonoma - Cutrer, Russian River Ranches	12	47	Cabernet Sauvignon, Turnbull, Napa		85
Chardonnay, Jordan, Napa	15	59	Cabernet Sauvignon, Hill Family Estate, Napa		90
Chardonnay, Rombauer, Napa		72	Cabernet Sauvignon, Rombauer, Napa		99
Chardonnay, Cakebread, Napa		89	Cabernet Sauvignon, Jordan, Alexander Valley		105
White Super Tuscan, Teruzzi & Puthod, Toscana, Italy	10	39	Cabernet Sauvignon, Silver Oak, Alexander Valley		120
Vouvray, Domaine de Vaufuget, France	10	39	Cabernet Sauvignon, Cakebread, Napa		135
Riesling, 'Essence', SA Prum, Germany	9	35	Cabernet Sauvignon, Caymus, Napa		150
Riesling, Chateau St. Michelle, Washington	8	31	Petite/Petit, Michael David, Lodi	9	35
Moscato, Movendo, Italy	8	31	Petite Sirah, 'Earthquake', Michael David, Lodi		55
			Sweet Shiraz, Jam Jar, South Africa (Chilled)	8	31

*For more wine selections, Please ask to view our 'Expanded & Reserved' list.