

Sushi

at Beauregard's on the Beach



Sushi Boat

CHEF'S SELECTION OF TWO ROLLS, 6 NIGIRI,
6 SASHIMI & WAKAME SALAD

\$65

Nigiri

Sashimi

TUNA \$7

TUNA TATAKI \$7

HAMACHI \$8

SALMON \$6

EEL \$7

EBI \$6

Specialty Rolls

TIGER TEMPURA ROLL \$18

Tempura shrimp, cucumber & mango topped with
avocado, ebi & ponzu

VEGETABLE ROLL \$12 (GF)

Asparagus, avocado, carrots, cucumber, daikon sprouts

RAINBOW ROLL \$18 (GF)

California roll topped with chef's selection of five fish

DRAGON ROLL \$18

Tempura shrimp roll topped with eel,
avocado & eel sauce

VOLCANO ROLL FOR TWO \$30

Whole tempura fried sushi roll with spicy tuna, crab,
cucumber & mango, topped with wakame,
spicy aioli & sweet soy sauce

SPICY TUNA ROLL \$18 (GF)

Spicy tuna, cream cheese, cilantro & cucumber topped
with salmon, jalapeno, avocado & honey-sriracha

CRAB & BEEF TATAKI \$20

Crab, cucumber & sprouts topped with avocado,
beef tataki & teriyaki sauce

**AN 18% SERVICE CHARGE WILL BE ADDED
TO YOUR CHECK**

Gluten free options are available on menu items marked GF or GF option. Please advise your server if you prefer this option. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please inform your server if you have a food allergy.

Venligst kontakt en tjener hvis du er allergiker.

Small Plates

HOUSE SPECIAL MISO SOUP \$12 (GF/VEGAN)

Specially prepared with tofu, edamame, green onion, mushrooms, carrots, napa cabbage & sprouts

BEAUREGARD'S HOUSE SALAD \$15

Local greens, toasted cashews, avocado, dried mango, wakame and sesame vinaigrette

HOMEMADE SUMMER ROLLS \$13 (GF)

Greens, Crisp Vegetables, Spicy Peanut Sauce, Choice of Shrimp or Tuna

CEVICHE OF THE DAY \$19 (GF OPTION)

Citrus-marinated local catch, avocado, sprouts, pickled red onion & cilantro served in a crispy wonton bowl

SALTFISH FRITTERS \$12

Served with pickled red onion and a spicy aioli

Sides

\$5

FRENCH FRIES
SAUTÉED VEGETABLE MEDLEY
JASMINE RICE
WAKAME SALAD

Entrees

BEAUREGARD'S BURGER \$17 (GF OPTION)

Grilled 8 oz. hamburger patty served with lettuce, tomato, pickles and onions with choice of cheese: American, Swiss or Cheddar, on a toasted Kaiser roll

FRESH CATCH \$38

Grilled local fresh catch of the day served with orange ginger glaze, rice & vegetable medley

TOGARASHI RIBEYE \$60

Grilled 14 oz. ribeye served with caramelized onions and mushrooms, chimichurri sauce, truffle fries & vegetable medley

CHICKEN KATSU \$28

Panko encrusted organic chicken breast served with teriyaki glaze, rice & vegetable medley

Kids' Menu

(12 AND UNDER)

TEMPURA FISH FINGERS AND FRIES \$14

JUNIOR BUCCANEER DOG (GF OPTION) \$11

GRILLED CHEESE (GF OPTION) \$10
Choice of Cheese: American, Swiss, Cheddar

CHICKEN TENDERS \$12
Seasoned chicken breast strips served with house-made honey mustard dipping sauce

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Signature Cocktails

\$15

BEAUREGARD BAY

Bombay Sapphire Gin, Fresh Squeezed Lime Juice, Fresh Squeezed Grapefruit Juice and Aperol

RIKKI TIKKI TAVI

This sly mongoose of a margarita will steal its way into your heart.

Tamarind Puree, Tequila, Fresh Citrus Juices

THE SKINNY MARGARITA

Patron Silver, margarita mix, lime juice

CONQUISTADOR COLADA

Pina colada mix, Milagro silver tequila, served with a honey-coconut rim, garnished with lime and cherry

CAIPIRINHA

Muddled lime, Cachaca, crushed sugar cubes, garnished with lime wedge

CRUZAN MAMA

Passionfruit, Cruzan banana rum, Cruzan guava rum, and pineapple juice, finished with a dark rum float, cherry and a dash of bitters

MAI TAI

A combination of Cruzan light rum, Cruzan dark rum, pineapple juice, lime, Gran Marnier and orange juice, finished with agave nectar and garnished with orange and cherry

MUTINY MULE

Mutiny Island Vodka, ginger beer, St. Germain and lime

BLOODY CAESAR

Homemade bloody mary mix, Mutiny Island Vodka and clamato cubes, garnished with a wild caught shrimp and lemon, served with a salted rime

FROZEN BRANDY ALEXANDER

Brandy and dark crème de cocoa blended with a squeeze of agave, garnished with cherry

KEY LIME MARTINI

Stoli Vanilla Vodka, lime juice, and pineapple juice, garnished with a cherry

ESPRESSO MARTINI

Vanilla Vodka, Godiva Chocolate liqueur, and a shot of espresso

CHOCOLATE MARTINI

Stoli Vanilla, Godiva Chocolate liqueur

STRAWBERRIES & CREAM (BLENDED)

Strawberry Rum, Irish Cream, Strawberry Puree, and Cream of Coconut

Blended Alcoholic Drinks

\$13

LIME IN THE COCONUT

Light & Dark Rum, Cream of Coconut and Sweet & Sour Mix

CALYPSO COLADA

Dark Rum, Coffee Liqueur, and Cream of Coconut

BUSHWACKER

Dark Rum, Coffee Liqueur, Amaretto, Irish Cream and Cream of Coconut

BBC

Baileys, Banana and Coconut Cream

MIAMI VICE

Half Strawberry Daiquiri, Half Piña Colada

DAIQUIRI

Lime, Banana, Mango and Strawberry with Light Rum
Also available: Midora Colada or Chi Chi

Non Alcoholic Blended Beverages

\$9

SMOOTHIES

Chocolate, Mango, Banana, Strawberry and Vanilla

DAIQUIRI

Lime, Banana, Mango and Strawberry

VIRGIN PINA COLADA

Water, Sodas & Juices

BOX WATER \$4

SAN PELLEGRINO SPARKLING WATER \$6

ARNOLD PALMER \$4

Half Ice Tea and Half Lemonade

SODAS \$3

Root Beer, Ginger Beer, Coke, Sprite, Ginger Ale, Diet Coke, Tonic Water and Club Soda

SHIRLY TEMPLE \$3

Sprite and Splash of Grenadine

ROY ROGERS \$3

Coke & Splash of Grenadine

**LEMONADE, FRUIT PUNCH,
ICED COFFEE, ICED TEA \$4**

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Biodegradable straws are available upon request.

Wine Menu

CHAMPAGNE / SPARKLING

Few food & wine pairings are as pleasurable or highly regarded as Champagne and sushi. The manner in which the bright, fresh acidity of Champagne slices through delicately textured sushi is truly an unparalleled experience, particularly if you are beachside at Beauregard Bay!

	Half Bottle	Bottle
Veuve Clicquot Ponsardin, Champagne	\$69	\$130
Moet et Chandon "Brut Imperial, Champagne	\$69	\$130
Taittinger "Brut La Francaise", Champagne	\$59	\$130
Domaine Carneros Brut Rosè "Cuveè de la Pompadour"		\$90
Monistrol "Brut" Cava, Spain		\$49
Batasiolo Moscato d'Asti, Piedmont		\$36
Cuveè Dom Perignon "Brut", Champagne		\$295

WHITE, ROSÉ AND SPARKLING WINES

Whether you are looking for a great wine pairing or just a refreshing beachside sipper, we have a perfect selection!

	Glass	Bottle
La Marca Prosecco, Treviso Italy	\$13	\$36
Moinetto "Extra Dry Rosè" Treviso Italy	\$13	\$36
Chateau Miraval Rosè, Cotes de Provence	\$14	\$48
Kendall-Jackson "VR" Chardonnay, California	\$12	\$48
Landmark "Overlook" Chardonnay, Sonoma	\$15	\$60
Matua Sauvignon Blanc, Marlborough NZ	\$12	\$48
Chateau de Sancerre Sauv Blanc, Loire Valley	\$16	\$60
Pighin Pinot Grigio, Trentino	\$12	\$48
Conundrum White Blend, California	\$14	\$52
Dr. Loosen "QBA" Riesling, Mosel Valley	\$12	\$48
Stags Leap "Aveta" Sauvignon Blanc, Napa Valley		\$65
Shafer "Red Shoulder Ranch", Carneros		\$120

RED WINES

Red wine & sushi? Absolutely! See why chefs & sommeliers from around the world are pairing this non-traditional duo.

	Glass	Bottle
Joel Gott "815" Cabernet Sauvignon, California	\$15	\$49
Prophesy Pinot Noir, California	\$12	\$48
Wente "Sandstone" Merlot, Livermore Valley	\$11	\$39
Castello Banfi "Centine" Blend, Tuscany	\$13	\$48
Justin Cabernet Sauvignon, Paso Robles		\$70
Cristom "Mount Jefferson" Pinot Noir, Willamette Valley		\$87
Decoy by Duckhorn Merlot, Sonoma		\$60

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