

# Sushi Sunday

*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

SHRIMP \$6

## *Specialty Rolls*

### **STEAK & EGGS \$18**

Tamago (egg) and cucumber topped with  
beef tataki & avocado

### **DRAGON ROLL \$18**

Tempura shrimp and cucumber topped with  
eel, avocado & eel sauce

### **SPICY TUNA ROLL \$18 (GF)**

Spicy tuna, cilantro & cucumber topped with tuna,  
jalapeño, avocado & honey-Sriracha

### **SALMON ROLL \$20**

Salmon and cucumber topped with salmon,  
avocado, lemon and sweet soy sauce

### **TEMPURA FRIED SPINY LOBSTER ROLL \$32**

Lobster salad, avocado and mango topped with  
wakame salad & sweet soy sauce

### **RAINBOW ROLL \$18 (GF)**

California roll topped with chef's selection of five fish

**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 Bites*

### **CHILLED AVOCADO & MANGO SOUP \$15 (GF)**

Cherry tomato, cucumber & lime

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

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

### **SALTFISH FRITTERS \$12**

Local sprouts, pickled red onion & spicy aioli

### **VOLCANO ROLL FOR TWO \$30**

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

### **KOREAN BBQ PORK SLIDERS \$15**

Local sprouts, pickled red onion & aioli

### **CHICKEN WINGS \$17**

Choice of Buffalo, BBQ or Caribbean jerk

### **TUNA POKE TOWER \$17 (GF OPTION)**

Sushi rice, avocado, cucumber, wakame salad, crispy wonton chips

### **CRISPY MAHI MAHI FISH BITES \$18**

Crispy fried mahi mahi pieces, tostones, & sweet coconut-pepper sauce

## *Salads*

### **GRILLED MAHI MAHI SALAD \$18 (GF)**

Local greens, cucumber, tomato, bell pepper, carrot & mango vinaigrette

### **CLASSIC CAESAR SALAD \$15 (GF OPTION)**

Romaine lettuce, shaved Parmesan, crunchy herb croutons, tossed with house-made Caesar dressing

### **BEAUREGARD'S HOUSE SALAD \$15 (GF OPTION)**

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

## *Sides*

FRENCH FRIES OR TOSTONES \$5

SIDE SALAD \$8

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## *Entrees*

### **BEAUREGARD'S BURGER \$17 (GF OPTION)**

Grilled 8 oz. hamburger patty, lettuce, tomato, pickles & onions  
Choice of cheese: American, Swiss, Cheddar

### **GRILLED MAHI MAHI BURGER \$18**

Local Lettuce, Onion, Tomatoes, Tartar Sauce

### **JERK CHICKEN WRAP \$17**

Sautéed bell peppers, onion, tomatoes, shredded lettuce, mango aioli & spinach tortilla

### **EDAMAME BURGER \$17 (GF OPTION)**

Local red lettuce, tomato, onion, cucumber, carrot, avocado & Sriracha aioli

### **VEGETABLE & RICE BOWL \$15 (GF OPTION)**

Sushi rice, local sprouts, local lettuce, cucumber, carrot, avocado, edamame, bell pepper & coconut sweet chili sauce

**Add any protein:**

Crispy Tofu \$4 / Grilled Teriyaki Chicken \$10

Wild-Caught Dynamite Gulf Shrimp \$3 each

## *Sunday Special*

### **BBQ PORK CHOP OR JERK CHICKEN LEG \$17**

Served with coleslaw, sweet plantains, rice and beans

## *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 housemade 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, Silver Tequila, served with a Honey-Coconut Rim, garnished with Lime and Cherry

### **PAPAYA PASSION**

Coconut rum, Amaretto, Cruzan Rum, Fresh Papaya and Passion Fruit Juice

### **ISLAND VODKA PASSION**

Mutiny Island Vodka, Passion Fruit, Fresh Lemon Juice, Sparkling Wine, topped with Lemon Zest

### **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

### **MUTINY MARY**

Mutiny Island Vodka, Tomato Juice, Lemon Juice, Tabasco Sauce, Worcestershire Sauce, Horseradish, Black Pepper, garnished with Bacon, Carrots, Celery and Olives

### **FROZEN BRANDY ALEXANDER**

Brandy and Dark Crème de Cocoa blended with a squeeze of Agave, Cream and garnished with Cherry

### **KEY LIME MARTINI**

Vanilla Vodka, Lime Juice, and Pineapple Juice, garnished with a Cherry

### **ESPRESSO MARTINI**

Vanilla Vodka, Sangsters Coffee Rum Cream, and a shot of Espresso

### **CHOCOLATE MARTINI**

Stoli Vanilla, Godiva Chocolate Liqueur

### **STRAWBERRIES & CREAM (BLENDED)**

Strawberry Rum, Irish Cream, Strawberry Purée, 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	\$11	\$36
Moinetto "Extra Dry Rosè" Treviso Italy	\$13	\$40
Chateau Miraval Rosè, Cotes de Provence	\$14	\$44
Kendall-Jackson "VR" Chardonnay, California	\$12	\$42
Landmark "Overlook" Chardonnay, Sonoma	\$15	\$60
Matua Sauvignon Blanc, Marlborough NZ	\$12	\$39
Chateau de Sancerre Sauv Blanc, Loire Valley	\$16	\$60
Pighin Pinot Grigio, Trentino	\$12	\$40
Dr. Loosen "QBA" Riesling, Mosel Valley	\$12	\$42
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
Meiomi Pinot Noir, California	\$15	\$56
Wente "Sandstone" Merlot, Livermore Valley	\$11	\$39
Terrazas "Reserva" Malbec, Mendoza	\$13	\$44
Justin Cabernet Sauvignon, Paso Robles		\$70
Cristom "Mount Jefferson" Pinot Noir, Willamette Valley		\$87
Decoy by Duckhorn Merlot, Sonoma		\$60

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