



Snacks

Crispy Calamari

*Ginger Infused Crispy Calamari & Pickled Garlic
Served with Thai Chili Aioli*

13

Broiled Pimento Cheese

*Bubbling House Pimento Cheese
Laced with Candied Jalapeno
Served with Warm Pita*

10

Tenderloin Tidbits

*Burgundy Glazed Beef Bits
Topped with Crumbled Blue Cheese*

11

57th Street Raw Bar

Oysters on the Half Shell

*Local Oysters Served with Smoked Cocktail Sauce
½ Dozen **10**/Full Dozen **16***

Carolina Steamed Shrimp

*½ Pound of Steamed Local Prawns Tossed in Surf
Club Seasoning
Served with Smoked Cocktail & Drawn Butter*

14

Snow Crab Legs

*One Pound of Steamed Crab Legs
Tossed with Surf Club Seasoning
Served with Lemon & Drawn Butter*

18

Soup & Salads

Add-ons:

Grilled Chicken 7

Crab Cake 9

Grilled Shrimp 9

Salmon 10

Lobster Butternut Bisque

*Rich & Creamy Lobster Infused Butternut Squash Soup
Cup **6**/Bowl **10***

Fall Harvest Salad

*Baby Arugula Topped with Mission Figs, Chevre Crumble & Pistachio Brittle
Finished with Cracked Pepper-Sherry Vinaigrette*

14

House Garden Salad

*Crisp Summer Greens Tossed with Cherry Tomatoes, Cucumber, Carrot & Bermuda Onion
Served with House Vinaigrette*

9

Beach Wedge

*Fresh Iceberg Wedge Topped with Crispy Bacon, Blue Crab, Red Onion & Cherry Tomato
Finished with a Deviled Egg & Old Bay Vinaigrette*

13

Classic Caesar

*Crisp Romaine Hearts, House Made Crouton & Shaved Parmigiano Reggiano
Finished with Classic Caesar Dressing*

12

Consuming Raw or undercooked fish, shellfish, meat or eggs increases your risk of food borne illness

Butcher Block

All Butcher Block Entrees Served with Smashed Potatoes & Grilled Veggies

House Cut New York Strip*

Herb Grilled House Cut 14 oz. New York Strip Steak Topped with Brandied Fig Demi Glace

26

Crispy Skin Chicken

Rosemary Cognac Brined Chicken Finished with Apricot Pan Jus

18

Filet (7oz)*

Salt & Peppered House Cut Beef Tenderloin Served with Port Demi

26

Pasta

Short Rib Ravioli

Braised Short Rib Ravioli
Tossed in Winter Ragout
Finished with Blue Cheese & Onion Jam
17

Green Chile Crab Mac & Cheese

Tender Cavatappi Pasta
Laced with Hatch Green Chile & Local Crab
Tossed in Cheesy Goodness
20

Off the Dock

Fresh Catch*

Your Selection of Today's Fresh Catches
Prepared Blackened, Grilled or Broiled
Served with Mashers & Veggie
Finished with Sauce Supreme
25

Crab Cakes

Signature Recipe Crab Cake
Served over Creamed Collards &
Finished with Onion Jam
One Cake **20**/Two Cake **27**

Fish & Chips

Crispy Beer Battered Local Flounder
Served with Shoestring Fries & Malt Tarter
17

Chef's Favorites

Chicken 'N Dumplins

Creamy Chicken & Local Veggies Enshrined with Sweet Potato Dumplings
14

Seafood Butternut Risotto

Delectably Creamy Risotto Embedded with and Array of Fresh Local Seafood
Tossed with Butternut Cream
23

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20% gratuity will be added to all parties of six or more

February Events at The Surf Club

February 11th -14th

Valentines Day Weekend

Four Course Prix Fixe Menu

\$75.00/Couple

Thursday February 16th

North End Wine Tasting and Class

"West Coast Road Trip"

Taste and explore the wines of California, Oregon and Washington state.

Sunday February 19th

Pre-Presidents Day Jam

Featuring Woodwork-show starts at 2:00 pm.

February 20th -26th

Virginia Beach Restaurant Week

**We are offering a Two Course Lunch-\$15.00 and a
Three Course Dinner-\$35.00**