

ARTISAN BEACH HOUSE

STARTERS

SOUP OF THE DAY 12
chefs daily soup

FIELD GREENS 14
celery root, avocado, walnut vinaigrette

RICOTTA TOAST 10
spiced squash, rosemary honey, radish slaw

PETTE ROMAINE CAESAR 14
white anchovy, parmesan

ROASTED BEET SALAD 14
smoked potato, egg, beemster cheese, apple mustard vin

BABY GEM LETTUCE 14
heirloom tomatoes, crispy shallot, buttermilk ranch

THAI WINGS 16
ginger garlic, chives

OCTOPUS 16
vadouvan carrots, yogurt, cilantro sauce

RAW

OYSTERS HALF 24 / DOZEN 42*
cucumber apple mignonette, cocktail sauce

LOCAL WAHOO CEVICHE 15
lime, sweet peppers, chili popcorn

SHRIMP COCKTAIL 20
cocktail sauce, jumbo shrimp

SIDES 10

CHARRED CAULIFLOWER
goat cheese, brown butter, capers

ROASTED CORN
jalapenos, manchego, lime

CHARRED BROCCOLINI
spicy garlic

BRUSSEL SPROUTS
smoked applewood bacon, mustard crème fraiche

SHISHITOS
toasted sesame, mint, lime

MAINS

SHORT RIB ROSSINI 34
foie gras butter, whipped potatoes, greens

GRILLED SWORDFISH 35
spaetzle, apple broth, maitake mushroom

BRIOCHE CRUSTED CHICKEN 27
pumpkin puree, zucchini, squash

SEARED ATLANTIC SALMON 34
celery root gratin, brussels, béarnaise

16oz BLACK ANGUS RIBEYE 55
duck fat fries

CRISPY YELLOWTAIL SNAPPER 45
house made chili sauce, coconut rice

8oz BEEF TENDERLOIN 52
sweet onion butter

32oz BLACK ANGUS PORTERHOUSE 99
duck fat fries

ARTISAN BURGER 24
beemster cheese, grilled tomato & onion, aioli

GNOCCHI POMADORA 26
Potato gnocchi, tomato basil, parmesan

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
*The risk associated with consuming raw oysters- If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.