



ABOUT US

The Bell House, also known as the “The Grande Dame of Beech Street” was built by Captain William Bell in 1889 as a wedding gift for his bride. William and his identical twin brother, James, were both successful river pilots who emigrated from Scotland to Fernandina after the Civil War. The twin brothers invested heavily in real estate, constructing several notable homes including the famous “Pippi Longstocking House” in Old Town.

The Bell House is noteworthy for its bay windows and two-story verandahs ornamented with Chippendale style balustrades. Marble mantels and fireplace facades imported from Italy remain in the estate today. Each space has been meticulously designed to create a modern twist on a historic backdrop, while bringing together the best of the old and new through atmosphere and design.

We bring to you an upscale southern cuisine with eclectic flares. We believe that good food and great people make a fantastic meal. Each plate showcases the best of the seasons with a global perspective on Southern traditions. Enjoy fresh local seafood, farmer’s produce, craft cocktails and an exquisite wine list.

We hope you enjoy your time here and hope to see you again soon.

We have spaces available for special events, private parties and intimate dinners including the full second floor and a first floor private event room. See hostess or visit our website for more details.

801 Beech Street | Fernandina Beach, FL 32034

www.beechstgrill.com

904-432-8836

THE BEECH STREET GRILL

STARTERS

Charcuterie & Cheese Tower 15/20/25

selection of two, four or six artesian cheeses and cured meats, with local honey, accoutrements and lavoche – ask server for daily selections

Soup of the Day 7

chef's creation

Seared Togarashi Ahi Tuna 12 GF

pineapple salsa, ponzu, pickled ginger, garlic-chili sauce

Fried Oysters 12

horseradish hollandaise, applewood smoked bacon, scallion

Fried Green Tomato 10

roasted sweet corn salsa, balsamic reduction, sweet grass dairy garlic-chive lil moo

Thai Fried Local Shrimp 12

sweet thai chili sauce, scallion

Dip of the Day 10

chef's choice of dippable delights served with lavoche

Truffle Fries 8 GF

parmesan, truffle aioli

SALADS

Drunken Pineapple Salad 8/14 GF

rum flambeed pineapple, cherry tomato, toasted pepitas, sweet potato ribbons, arcadian lettuce, meyer rum vinaigrette

Caesar Salad 7/12

baby romaine lettuce, garlic-herb crouton, parmesan, chipotle dust, caesar dressing

Cobb Salad 8/14 GF

applewood smoked bacon, boiled egg, avocado, bleu cheese, cherry tomato, heritage lettuce, roasted shallot herb vinaigrette

Bell House Salad 7/12 GF

shredded carrot, cherry tomato, pickled red onion, arcadian lettuce, candied peanut, roasted shallot vinaigrette

**add choice of catch, salmon, tuna, scallops, shrimp or chicken available upon request*

HANDHELDS

All handhelds served with choice of one side

Beech Street Burger 16

tomato jam, avocado, pepperjack, brioche bun

Build-A-Burger 16

choose from a wide variety of ingredients to create your own burger

Chicken & Grilled Pineapple Sandwich 15

heritage lettuce, pickle-spicy mustard sauce, brioche bun

Veggie Wrap 14

roasted red pepper hummus, spinach, tomato, cucumber, pickled red onion, balsamic reduction

Philly Cheesesteak 16

swiss, mushroom, sweet pepper, vidalia onion, housemade steak sauce, hoagie roll

Local Shrimp or Fresh Gulf Oyster Po Boy 16

pickle-spicy mustard sauce, coleslaw hoagie roll

Fresh Catch Sandwich 16

Fried, grilled or blackened served with coleslaw, chili lime aioli, brioche bun

Salmon Apple Club 16

iron seared atlantic salmon, green apple, applewood smoked bacon, vine ripened tomato, arcadian lettuce, buttermilk ranch, brioche bun

Far East Tacos 16

Choice of Shaved Ribeye, Seared Togarashi Tuna, Fried Chicken, Local Shrimp or Fresh Catch Fish
avocado, spicy asian slaw, chili-lime aioli, scallion

Fried Green Tomato BLT 15

southern fried green tomato, applewood smoked bacon, heritage lettuce, roasted red pepper ranch, sourdough

*gluten free buns & tacos available

ENTREES

Local Fernandina Beach Shrimp 22

fried, blackened, sauteed, or grilled served with hushpuppies & creamy grits

Grilled 12oz Ribeye 38

housemade steak sauce, french fries, grilled asparagus

Ahi Tuna Poke 23 GF

avocado, jasmine rice, cucumber, spinach, sesame, garlic-chili sauce, pickled ginger, ponzu

Bourbon Glazed Bone-in Pork Chop 30 GF

sweet potato fries, bacon braised collard greens

Chicken Piccata 23 GF

rich garlic risotto, sauteed spinach, lemon-caper beurre blanc

Cast Iron Seared Scallops 30 GF

tomato jam, arugula, creamy grits

Fresh Catch 30

fried grilled or blackened served with garlic risotto, crab salad with arugula, cherry tomato, red onion & lemon vinaigrette

Seared Atlantic Salmon 26 GF

lemon-caper beurre blanc, balsamic reduction, grilled asparagus, potato salad

Shrimp & Grits 26 GF

local azar andouille cream sauce
scallion

Pesto Pasta 20

cherry tomato, spinach

*add choice of catch, salmon, tuna, scallops, shrimp or chicken available upon request

THE BEECH STREET GRILL

SIDES 6

Florida Red Potato Salad GF

Braised Collard Greens GF

Hushpuppies

Coleslaw GF

Jasmine Rice GF

Soup or Side Salad +1

Chef's Choice Risotto GF

Grilled Asparagus GF

Creamy Grits GF

French Fries

Sweet Fries

KIDS 7

All children's meals served with beverage and choice of one side

I'm Not Hungry

cheeseburger

I Don't Know

grilled cheese

I Don't Like That

fried chicken strips

I Don't Care

fried shrimp

DESSERTS 9

Cheesecake

seasonal selection

Chef's Dessert

chef's choice of decadence

20% Gratuity will be added on parties of six or more

Consumer Advisory – Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized dairy may increase your risk for foodborne illness.