



The Beech Street Grill offers a unique menu featuring upscale southern cuisine with eclectic flares.

Like its dynamic neighborhood, Beech Street Grill changes with the seasons. Using fresh ingredients that reflect the abundance from local farms, fields and waterways, the culinary team blends classic and innovative approaches for an unforgettable experience. The menu is accompanied by a tightly curated wine and cocktail list. We believe that good food and great people make a fantastic meal.

The restaurant is housed within The William Bell House, sometimes referred to as the “The Grande Dame of Beech Street”. It 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 moved to Fernandina after the Civil War. The brothers both invested heavily in real estate, constructing several notable homes on the island.

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, England and Belgium remain in the estate today. Each space has been meticulously restored to create a modern twist on a historic backdrop, while bringing together the best of the old and new through atmosphere and design.

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

Private parties and special events are provided exclusively by Saltmarsh Hospitality Group –
www.shgcollection.com

801 Beech Street | Fernandina Beach, FL 32034
www.beechstgrill.com
904-432-8836

THE BEECH STREET GRILL

STARTERS

Charcuterie & Cheese Board 25

selection of three artesian cheeses and three cured meats, with local honey, accoutrements and lavoshe

Soup of the Day 7

chef's creation

Fried Oysters 10

horseradish hollandaise, applewood smoked bacon, scallion

Truffle Fries 7

parmesan, truffle aioli

Spinach & Artichoke Dip 10

parmesan cheese, roasted red pepper, cream cheese, lavoshe

Stuffed Collard Greens 12

local shrimp, andouille, cornbread

Fried Brussel Sprouts 10

garlic-balsamic aioli

Thai Fried Local Shrimp 10

sweet thai chili sauce, scallion

Fried Green Tomato 10

spinach-fire roasted red pepper salad, balsamic reduction, garlic-chive sweet grass dairy lil moo

SALADS

Drunken Pineapple Salad 8/14 GF

rum flambéed pineapple, cherry tomato, toasted pepitas, sweet potato ribbons, heritage lettuce, meyer rum vinaigrette

Caesar Salad 7/12

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

Bell House Salad 7/12 GF

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

GF Gluten Free Option

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

THE BEECH STREET GRILL

HANDHELDS

all handhelds served with choice of one side

Beech Street Burger 15

applewood smoked bacon, bleu cheese, onion jam, brioche bun

Chicken & Avocado Sandwich 14

chicken breast, avocado, heritage lettuce, vine ripened tomato, pickle-spicy mustard sauce, brioche bun

Far East Taco 15

*choice of shaved ribeye, seared togarashi tuna, fried chicken or shrimp
avocado, spicy asian slaw, chili-lime aioli, scallion*

Salmon Apple Club 16

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

Veggie Wrap 12

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

**Add choice: cheddar, american, swiss, pepperjack, bleu cheese*

**gluten free bun & tacos available*

ENTREES

Grilled 12oz Ribeye 36

chimichurri, fried vidalia onion rings, broccolini

Ahi Tuna Poke 20 GF

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

Bourbon Glazed Bone-in Pork Chop 26 GF

applewood bacon-balsamic brussel sprouts, herb roasted red potato

Chicken Marsala 22

crimini mushroom, penne pasta

Oyster Mushroom Crusted Scallops 28 GF

mushroom risotto, garlic broccolini, scallion oil, lemon-thyme beurre blanc

Local Fernandina Beach Shrimp 20

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

Crab Crusted Flounder 28

lemon-thyme beurre blanc, garlic broccolini, spinach risotto

Fish & Grits 24 GF

cajun crawfish cream sauce, scallion

Dill Crusted Atlantic Salmon 22 GF

fried capers, lemon-thyme beurre blanc, balsamic reduction, grilled asparagus, herb roasted red potato

Pasta Primavera 18

cherry tomato, spinach, asparagus, carrot, sweet peppers, parmesan with choice of marinara sauce or garlic cream sauce, penne pasta

**addition of protein available*

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THE BEECH STREET GRILL

SIDES

Sides 4

Herb Roasted Florida Red Potato GF

Braised Collard Greens GF

Hushpuppies

Jasmine Rice GF

Creamy Grits GF

French Fries

Sweet Fries

Premium Sides 5

Garlic Sauteed Broccolini GF

Bacon-Balsamic Brussel Sprouts GF

Mushroom or Spinach Risotto GF

Grilled Asparagus GF

Soup or Side Salad +1

KIDS 6

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 9

Triple Chocolate Mousse 10

Chef's Choice 9

All desserts made by *thirteen*

GF Gluten Free Option

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

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