

BEACH ROAD BRUNCH

SATURDAY & SUNDAY
10:30 AM - 3:00 PM

BREAKFAST POUTINE
Scrambled eggs, sausage gravy, cheddar cheese, '39 sauce 11

CHICKEN BISCUITS & GRAVY
Chicken tenders, 2 biscuits, scrambled eggs, sausage gravy, 1 side 13.5

CHICKEN & WAFFLES
Chicken tenders, crispy waffle, whipped honey butter, '39 syrup 13

EMPIRE POINT WAFFLE
House whipped cream, mixed berry jam, syrup 10

SILVERTOWN SCRAMBLE
Crispy red potatoes, bacon, azar sausage, caramelized onions, peppers, cheddar cheese, scrambled eggs, bang bang sauce drizzle 13.5

MARGO'S SCRAMBLE
Shrimp, spinach, tomatoes, capers, red onion, goat cheese, crispy potatoes, scrambled egg whites 13

THE MAJOR'S BREAKFAST
Eggs scrambled, 1 biscuit, azar sausage, 1 piece of chicken, sausage gravy, 1 side 14

SHRIMP N GRITS
Smoked bacon, azar sausage, peppers, onions, cheddar grits 18

BRUNCH DRINKS

BOTTOMLESS MIMOSA OR BLOODY MARY 8.99

IRISH SAILOR'S COFFEE 6

ESPRESSO MARTINI 10

BREAKFAST SHOT
(tastes like pancakes) 7



WINES ON TAP

Camelot wines are produced from the finest grapes grown in California's lavish wine growing regions. Camelot is easily paired best with food, friends, and everyday celebrations.

AVAILABLE ON TAP 7

CHARDONNAY
PINOT GRIGIO
CABERNET SAUVIGNON
PINOT NOIR



WINES BY THE GLASS

WHITES

ECCO DOMANI PINOT GRIGIO
Italy 6.75

MATUA SAUVIGNON BLANC
New Zealand 8

CHATEAU ST JEAN
CHARDONNAY
California 7.5

MIRASSOU MOSCATO
California 6.75

REDS

DE LOACH HERITAGE
PINOT NOIR,
California 8

ALAMOS MALBEC
Argentina 7.25

APOTHIC CABERNET
California 7.50

BLUSH & SPARKLING

LA VIEILLE FERME
France 7

WYCLIFF BRUT CHAMPAGNE
California 5



SPECIALTY DRINKS 8

MERMAID'S TALE MARTINI
New amsterdam vodka, lavender and vanilla simple, house-made lemonade, crème de violet

PRETTY IN PINK
New amsterdam gin, lemon simple syrup, giffard wild elderflower, citrus bitters, Florida red grapefruit

SPICY WATERMELON MARGARITA
Milagro silver muddled watermelon and jalapeño, house-made sour, orange liqueur, sugar rim

STRAWBERRY RHUBARB
Old forester bourbon, Madagascar vanilla, giffard rhubarb, muddled strawberries

SHARK BITE
Rumhaven coconut rum, blue curacao, pineapple, drizzle of strawberry

BLUE LAGOON
Curacao, vodka, lemonade

PAIN KILLER
Flora de cana rum, pineapple, orange juice, coconut cream

DRINKIN ABOUT M-ULE
Flor de cana silver rum, fresh mint, Florida blueberries, lime simple, ginger beer

FLORIDIAN
New amsterdam gin, elderflower, lemon honey, ruby red grapefruit

ORANGE CRUSH
Rumhaven coconut rum, flor de cana dark rum, apricot, orange, pineapple

BEER BOTTLES

BUDWEISER Missouri 5% 4
BUD LIGHT Missouri 4.2% 4
MICHELOB ULTRA Missouri 4.2% 4
MILLER LITE Wisconsin 4.2% 5
CORONA Mexico 4.1% 5
CORONA LIGHT Mexico 4.1% 5
HEINEKEN Netherland 5% 5
COORS LIGHT Colorado 4.2% 4
STELLA Belgian 5% 4
ANGRY ORCHARD CIDER
Missouri 5% 5

CANS

PABST BLUE RIBBON (PBR)
Wisconsin 4.7% 3.5
FUNKY BUDDHA FLORIDIAN
Florida 5.2% 4.25
FOUNDERS ALL DAY IPA
Michigan 4.7% 3.5
INTUITION JON BOAT
ENGLISH GOLDEN ALE
Florida 4.55% 4.5

BEER ON TAP

YUENGLING, Pennsylvania 4.5% 4
MICHELOB ULTRA, Missouri 4.2% 4
BLUE MOON, Colorado 5.5% 5
INTUITION I-10 IPA, Florida 5.5% 5
DUKES BROWN ALE, Florida 6% 5
BUD LIGHT, Missouri 4.2% 4

COCKTAILS

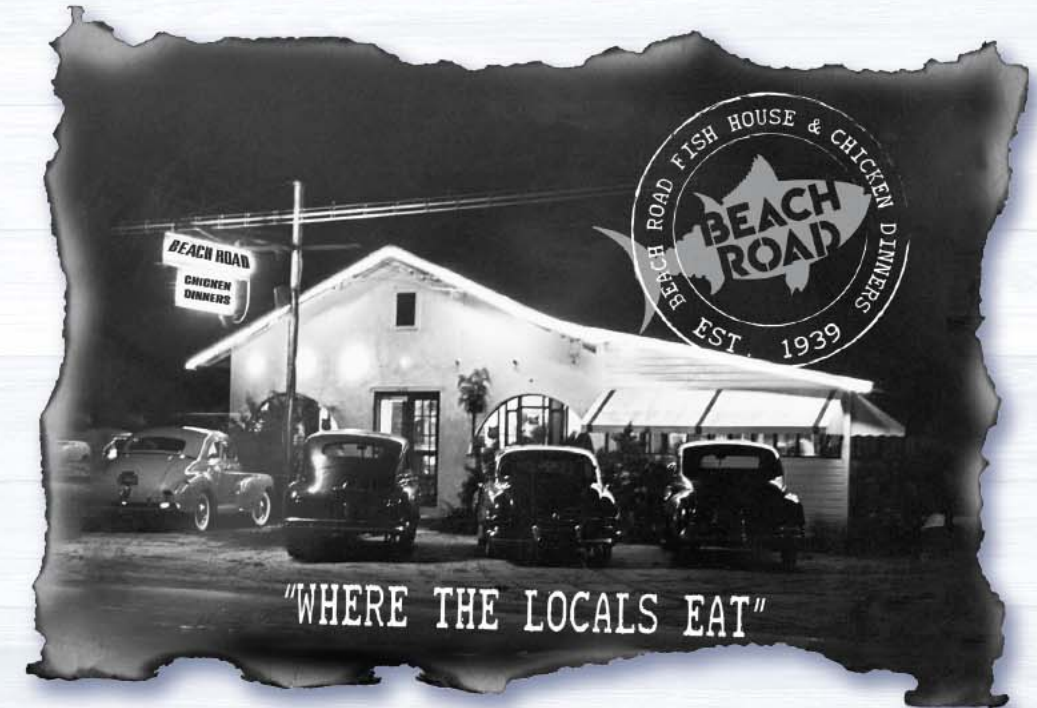
FAMOUS
HOUSE-MADE SANGRIA 8
LONG ISLAND ICED TEA 10
BLUEBERRY MOJITO 8



SOFT DRINKS

2.79 free refills

ICED TEA (best of jax winner)
ARNOLD PALMER
COKE
SPRITE
DIET COKE
COKE ZERO
GINGER ALE
CHERRY COKE
HI-C PINK LEMONADE
BARQ'S ROOT BEER



"WHERE THE LOCALS EAT"

Beach Road Fish House and Chicken Dinners, formerly Beach Road Chicken Dinners, first opened its doors in 1939 by Earl Majors. The quickly popular restaurant was given its name due to its prime location on Atlantic Blvd. At the time, that was the only road that led from town to the beach. Since 1939, Beach Road Chicken Dinners has undergone three changes of ownership and the addition of a banquet room, but little else changed. Until Nathan Stuart and Margo Klar purchased it in May 2019 with the intentions of revitalizing a piece of Jacksonville's history, and seeing that it rises back to its once famed glory and becomes a local favorite again.

Nathan comes from a family of fishermen with 3 generations of seafood retail and wholesale experience. Nathan's grandfather Louis Stuart had one of the first seafood markets in Jacksonville called Intracoastal Fisheries. After getting married in the summer of 2018 to a native Californian with a love, palate and passion for good food, Nathan and Margo decided to take on the challenge of becoming a local favorite in the competitive Jacksonville food scene. The Stuarts also own OP Fish House and Oyster Bar in Orange Park (Opened in December 2018). They pride themselves on serving great southern food made only from the highest quality ingredients in their scratch kitchens. OP Fish House and Oyster Bar is known as a family atmosphere where generations of local patrons dine with tourist on local and often owner caught seafood. With Beach Road Fish House and Chicken Dinners, the hope is to merge the best that OP Fish House has to offer with the classic favorites that Beach Road is known for. Whether it's a catered event, football game, a wedding or just dinner with the family, let Beach Road Fish House and Chicken Dinners take care of you.

CATERING, TAILGATE MENU, TAKEOUT, PRIVATE EVENTS

4132 Atlantic Boulevard Jacksonville, FL 32207

(904) 398-7980

WWW.BEACHROADJAX.COM

OPEN 7 DAYS A WEEK

MON - FRI 11AM - 10PM • SAT - SUN 10:30AM - 3PM



#EATLOCAL

APPS

BANG BANG SHRIMP
Crispy Mayport shrimp tossed in our house-made bang bang sauce 12

CRISPY CALAMARI
Lightly fried crispy calamari and banana peppers 10

MAMA SHAW'S CONCH FRITTERS
Legendary Bahamian "mama shaw's" very own recipe 10

BUFFALO GIZZARDS
Chicken gizzards fried and tossed in our house buffalo seasoning, served with blue cheese or ranch 9

FLORIDA GATOR TAIL
Tender chunks of Florida gator tail fried or blackened 13

GROUPEL BITES
Fresh grouper chunks fried or blackened to perfection 13

LIVERS & GIZZARDS (LIZARDS)
Your 2 favorite beach road items combined in one plate! 9

FRIED GREEN TOMATOES
Pimento cheese, corn pico, balsamic reduction, goat cheese 12

CHEF JASON'S BRUSSELS
Crispy Brussel sprouts, balsamic reduction, local azar sausage, bacon, caramelized onion, goat cheese crumbles 12
Add: shrimp (6) 6 | scallops (4) 8

CHICKEN LIVERS
Breaded and fried 9

BLUE CRAB BEIGNETS
Mascarpone, blue crab, cajun remoulade 13

BAKED SCALLOPS
Bacon, azar sausage, scampi butter 14

COCONUT SHRIMP
Crispy hand battered shrimp rolled in fresh coconut 12

TABLE SNACKS



GARLIC CHEESE SPREAD
House-made family recipe served with crackers 6

DEVILED EGGS (5)
Smoked buffalo bacon crumble 6

BEACH ROAD BISCUITS (3)
Made fresh daily and served with our house jam 5

HUSHPUPPIES AND JAM (5)
House-made dough, fried golden and served fresh with our house jam 5

SMOKED FISH DIP
Local fresh catch smoked here, at the fish house 7

RAW BAR



GULF OYSTERS
(Raw or steamed) 1/2 dozen 8 | full dozen 15

OYSTERS ROCKEFELLER (SOUTHERN STYLE)
Gulf oysters topped with collards, bacon, parmesan 14

CHARBROILED "FISH HOUSE" OYSTERS
Gulf oysters topped with butter, roasted red peppers, parmesan, romano 14

CHEESY JALAPEÑO OYSTERS
Gulf oysters topped with bacon, cheddar, and jalapeños 14

MAYPORT SHRIMP U-PEEL EM
(Hot or cold) 1/2 lb 12 | 1 lb 22

ALASKAN SNOW CRAB
2 clusters comes with 1 side Mrkt price

MAINE LOBSTER 1 1/4 lb 22

SOUP & SALAD



LUMP CRAB MEAT STEW 6 | 8

WARM SPINACH
Crumbled egg, red onion, bacon, goat cheese crumbles, mushrooms, warm bacon vinaigrette 8

HOUSE
Mixed lettuce, tomatoes, onion, cheese and croutons side 4 | entree 8

THE BIG BLEU WEDGE
Iceberg lettuce, pressed egg, smoked bacon, cherry tomatoes, bleu cheese crumbles, blue cheese dressing, balsamic reduction 10

CAESAR
Romaine hearts, croutons, parmesan cheese 8



WANNA REEL IN YOUR PROTEIN PROTEIN PROTEIN!

ADD:

Shrimp, Chicken

Mahi-Mahi, Flounder, Trigger, Salmon

Scallops, Swordfish, Snapper, Grouper

6

8

10

FEATURED PLATES

STUFFED GULF GROUPEL
Fresh cut gulf grouper loaded with house-made stuffing and cheese 24

LOW COUNTRY BOIL
Shrimp, corn, local "azar" sausage, potatoes and onion 20

Add: 1 cluster snow crab +10
Add: whole lobster 15

SHRIMP & GRITS
Sautéed jumbo shrimp served over bacon, local azar sausage, peppers, onions, cheese grits 18

MARGO'S CRAB CAKES
Creamy Maryland style, with corn pico, accented by hints of tangy mustard and zesty lemon 22

RUSS'S FISH TACOS
2 huge flour tortillas with lettuce, tomato, shredded cheese and our house-made taco sauce 14

WHOLE FRIED SNAPPER
Fresh caught snapper, scored, breaded and lightly fried 24

BLUE CRAB RAVIOLI
Cherry tomatoes, caramelized onions, crab meat and cajun cream sauce 19

JUST CAUGHT GROUPEL N GRITS
Fresh blackened grouper served over bacon, azar sausage, peppers, onions, cheese grits 22

MATECUMBE STYLE FRESH FISH
Choice of fish, sautéed spinach, garlic, onions, capers, tomatoes, goat cheese 22

HERB PARMESAN CRUST FISH
Choice of fish, parsley, butter, panko, lemon juice, parmesan 22

"SEAFOOD KITCHEN" PLATTER

Fresh Mayport shrimp, cold water scallops, fresh fish and house-made stuffed deviled crab 24

FRESH "JUST CAUGHT" SEAFOOD & CHICKEN

Most items available fried, broiled or blackened. Dinner comes with the choice of 2 sides.

SHELLFISH

LOCAL JUMBO SHRIMP 18

VIRGINIA CLAM STRIPS
(freshly shucked) 16

COLD WATER SCALLOPS 22

MARYLAND STYLE SOFT SHELLCRAB 22

FRESH FISH

All fish cut in house 14-16oz portion!

GULF GROUPEL 22

MISSISSIPPI CATFISH FILLETS 18

HONEY GLAZED SALMON 19

ATLANTIC MAHI-MAHI 19

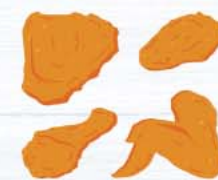
ATLANTIC TRIGGER FISH 20

ATLANTIC SWORDFISH 20

EAST COAST FLOUNDER 18

RED SNAPPER 20

FRIED CHICKEN



2 PIECES
(white or dark)

PICK 2: 22

PICK 3: 24

SIDES 3

BACON COLLARD GREENS
CHEESE GRITS
COLESLAW

RICE & GRAVY
CREAMED PEAS
MASH & GRAVY
CORN ON THE COBB

FRENCH FRIES
SWEET POTATO FRIES
GREEN BEANS



QUARTER FRIED BIRD
(2PIECE)

Choice of breast or thigh and choice of wing or drumstick, 1 side, 1 biscuit 13

HALF FRIED BIRD
(4 PIECE)

1 breast, 1 thigh, 1 wing, 1 drumstick, 2 sides, 2 biscuits, (serves 1-2) 16

WHOLE FRIED BIRD
(8 PIECE)

2 breasts, 2 thighs, 2 wings, 2 drumsticks, 4 sides, 3 biscuits, (serves 3-4) 28

All White +1.25 per 2 pieces

3/4 LB CHEDDAR ANGUS BEEF BURGER
Fresh private label ground beef 13

CHICKEN TENDERS
Fresh made in-house chicken tenderloins, hand-breaded or blackened, with 2 sides, and 1 biscuit 14

10 WING DINNER
5 wings and 5 drums fried whole to a crispy finish served with 2 sides, and 1 biscuit 15

GIZZARD DINNER
Fresh fried chicken gizzards served with 2 sides and 1 biscuit 15

LIVER DINNER
Fresh breaded chicken livers fried golden brown served with 2 sides and 1 biscuit 15



DESSERTS

KEY LIME PIE
We discovered this recipe in Key West on our annual lobster trip 7

BREAD PUDDING
Weekly chef's selection served with ice cream 7

CHOCOLATE MARTINI
(adults only) 10