

# BEACH ROAD BRUNCH

SATURDAY & SUNDAY  
9:30 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  
Flor 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

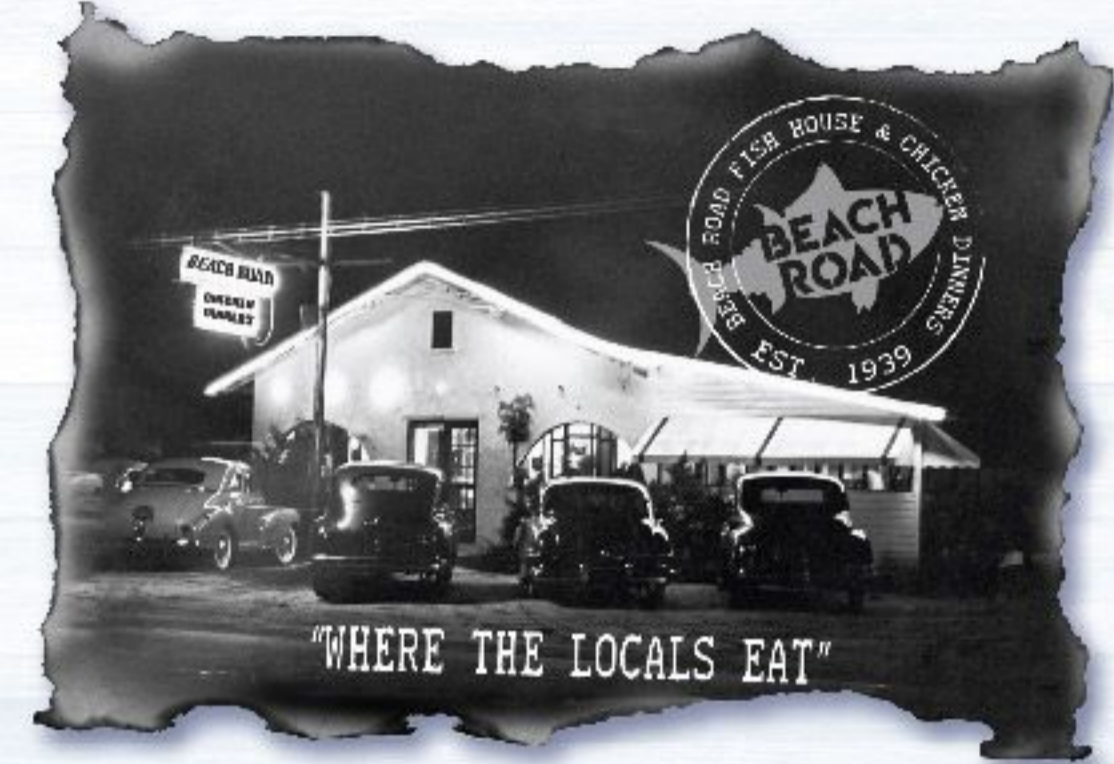
FAMOUS  
HOUSE-MADE SANGRIA 8  
LONG ISLAND ICED TEA 10  
BLUEBERRY MOJITO 8



## 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



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 5 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 9:30AM - 10PM



#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 9.5

**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 11

**GROUPEL BITES**  
Fresh grouper chunks fried or blackened to perfection 12

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

**FRIED GREEN TOMATOES**  
Pimento cheese, blackened shrimp salsa, balsamic reduction, goat cheese 11

**CHEF JASON'S BRUSSELS**  
Crispy Brussel sprouts, balsamic reduction, local azar sausage, bacon, caramelized onion, goat cheese crumbles 10  
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

**HUSH PUPPIES (5)**  
House made dough, fried golden and served fresh 4

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

## RAW BAR



**OYSTERS**  
(Raw or steamed) 1/2 dozen 8 | full dozen 14

**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** 1 lb 20

**MAINE LOBSTER** 1 1/4 lb 22



## SOUPS



**GOURMET CHICKEN NOODLE SOUP** 5 | 7

**LUMP CRAB MEAT STEW** 6 | 8

## SALADS

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

**HOUSE**  
Mixed lettuce, tomatoes, onion, cheese and croitons 6

**BLEU CHEESE WEDGE**  
Iceberg lettuce, pressed egg, smoked bacon, cherry tomatoes, bleu cheese crumbles, blue cheese dressing, balsamic reduction 8

**CAESAR**  
Romaine hearts, croitons, parmesan cheese 7



**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, snow crab, corn, local azar sausage, potatoes, onion 23  
Add: whole lobster 15

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

**MARGOS CRAB CAKES**  
Creamy Maryland style 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 22

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

**GROUPEL & GRITS**  
Fresh blackened grouper served over bacon, azar sausage, peppers, onions, cheese grits 19

**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 SEAFOOD OR 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** 18

**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 12

## 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