

FRUITS DE MER

BECK SEAFOOD TOWER

6 Oysters, 6 Little Neck Clams, 2 Prawns
Alaskan Crab Legs, Seafood Cocktail
\$95

OYSTERS ON THE HALF SHELL

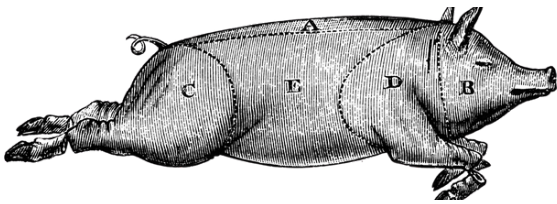
Mignonette & Cocktail Sauce, Lemon
\$18/ Half Dozen \$36/Dozen

YELLOW TAIL CRUDO

Endive, Preserved Lemon Aioli, Flying Fish Roe, Ginger
\$19

BIG EYE TUNA

Avocado, Wakame, Macadamia Nut, Kalamansi Lime
\$19



MOULES AU FRITES

Appetizer/Entrée
Add Frites to Entrée for \$2

MOULES AU VIN BLANC \$20/\$31
White Wine, Roasted Garlic, Cream, Lemon, Parsley

MOULES AU THAI CURRY \$20/\$32
Green Curry, Coconut Milk, Peanuts, Cilantro, Thai Basil

MOULES AU CHAMPIGNON \$20/\$32
Applewood Smoked Bacon, Forest Mushrooms
Parmesan, Thyme

MOULES À LA BOLOGNESE \$20/\$32
Beef, Heritage Veal & Pork, San Marzano Plum
Tomatoes, Capers, Parmesan

PLATS PRINCIPAUX

STEAK TARTARE

Hand-Cut Seven Hills Beef, Worcestershire
Emulsion, Capers, Cornichon, Black
Bread, Belgian Frites
\$26

CHICKEN PAILLARD

Path Valley Greens & Vegetable Salad
Lemon Vinaigrette
\$23

TUNA NIÇOISE

Tomatoes, Haricots Verts, Egg, Potato, Roasted
Peppers, Radish, Greens, Mustard Vinaigrette
\$32

STEAK FRITES

Butcher's Cut, Cress, Red Wine Sauce, Béarnaise
Sauce, Belgian Frites
\$32

SPAGHETTI BOLOGNESE

Beef, Heritage Veal & Pork, San Marzano
Plum Tomatoes
\$26

FLOUNDER SANDWICH

Petit Beck's Salad, Lemon Vinaigrette
\$25

CHEESE BURGER AMERICAIN

Belgian Frites
\$21

TRUFFLED HAM SANDWICH

Parisian Ham & Truffled Mornay on Baguette
Belgian Frites
\$22

CAULIFLOWER GRATIN

Gruyere Cheese Mornay, Herb Crumbs
\$24

LEGUMES

POMMES PURÉE \$9

BELGIAN FRITES \$9

CHILLED BEETS \$10

Preserved Orange Peel, Marcona Almonds

*Consuming raw or undercooked poultry, meats, or eggs may
increase your risk for foodborne illness.
20% Gratuity will be added to parties of 6 or more.