

For Sharing

House-Made Potato Chips

Served with creamy onion dip

\$12

Corn Tortilla Chips

Paired with fresh guacamole and zesty salsa

\$18

Loaded Nachos

Melted cheese, tomatoes, onion, and shredded lettuce piled high over crispy chips
Choice of beef, chicken, or fried tofu. Served with sour cream & salsa *Add Guac +5*

\$24

Burrata Board

Creamy burrata with oven-roasted tomatoes, artisan olives, prosciutto, crostini,
EVOO, and a drizzle of balsamic glaze

\$30

Chicken Wings

Crispy wings tossed in your choice of: Traditional BBQ, Buffalo, Korean BBQ, or
Garlic Parmesan. Served with celery, carrots, and ranch dressing

\$16

Drunken Clams

Simmered in local IPA, melted butter, and fresh herbs

MP

Crispy Calamari Duo

Crispy golden calamari served with basil pesto and classic marinara

\$24

Chilled Saku Tuna

Diced tuna with avocado, microgreens, and a miso-soy glaze

\$24

Bavarian Pretzel

Warm, soft pretzel served with house-made beer cheese & stone-ground mustard

\$12

Jumbo Shrimp Cocktail

Chilled shrimp served on a bed of ice with tangy cocktail sauce & lemon wedge

\$28

Raw Oyster Platter

A selection of fresh raw oysters served on the half shell with mignonette,
cocktail sauce, and a squeeze of fresh lemon

MP ½ Dozen
MP Dozen

Salads

Add Protein | Grilled chicken 5 | Shrimp 6 | Seared tuna 8

Girl Dinner (Classic Caesar and Fries)

Romaine lettuce tossed with creamy Caesar dressing, shaved Parmesan cheese, crunchy croutons & shoestring fries

\$20

Chicken Tenders & Mozz Sticks

Three delicious chicken tenders and three mozzarella sticks

\$30

Cobb Salad

Lettuce, bacon, egg, avocado, tomato, blue cheese, Thousand Island dressing

\$18

Honey Scallop Salad

Seared scallops on a bed of mixed greens served with honey lemon vinaigrette

\$26

Beet Salad

Chopped beets, toasted almonds, goat cheese, and balsamic dressing

\$18

Side Caesar or Tossed Salad

\$8

Soups

French Onion Soup

Savory beef broth, sweet, caramelized onions, and a toasted baguette, topped with melted cheese

\$12

Lobster Bisque

Traditional rich and creamy broth with chunks of lobster meat

\$16

Smash Burgers & Steak Sandwiches

Served with shoestring fries and a pickle

All-Beef Smash Burgers

Build your own: American, cheddar, or provolone, lettuce, tomato, special sauce

\$18

Add: Frizzled onions 2 | Bacon 4 | Avocado 5 | Sautéed mushrooms 4 | Vegan 4

Sliced Steak Sandwich

Sautéed peppers and onions, served on crusted bread

\$22

Crispy Onion & Melted Cheese Sandwich

Melted cheese and golden fried onions piled high on a toasted roll

\$22

Country-Fried Steak Sandwich

Southern-style crispy fried steak smothered in savory sausage gravy

\$24

Handhelds

Served with house-made chips and a pickle

Grilled Chicken Sandwich

Grilled chicken, shaved green apple, creamy brie, red onion, arugula, honey mustard \$18

Sausage Sub

Savory chopped sausage, rich melted gouda, and sweet caramelized onions \$18

Fried Oyster Po' Boy

Crispy oysters, Cajun remoulade, and crisp lettuce on a toasted bun \$22

Seared Tuna

Seared tuna topped with wakame salad and a side of soy glaze \$22

Italian Sub

Chopped ham, salami, and provolone chopped lettuce, tomato, onion, EVOO, red wine vinegar, and Italian spices \$18

Turkey Sub

Chopped fresh turkey and provolone, chopped lettuce, tomato, onion, EVOO, red wine vinegar, and Italian spices \$18

Lobster Rolls

Served with shoestring fries, house-made coleslaw, and a pickle \$28

The Maine

Chilled lobster lightly dressed in mayo, tucked into a buttery toasted roll

The Connecticut

Warm lobster bathed in melted butter, nestled in a golden roll

The Berkeley

A fresh twist with avocado, a touch of mayo, and sliced tomato

The BLT

Lobster, crisp bacon, fresh lettuce, and tomato

The Hawaiian

Lobster, sweet mango caviar, coconut mayo, and fresh coconut milk

Desserts

\$14

Grilled Cinnamon Pineapple

Warm cinnamon-spiced pineapple with a scoop of vanilla ice cream

Sugar Strawberries with Pound Cake

Fresh strawberries tossed in sugar, served with pound cake and house-made whipped cream

Banana Pudding

Bananas, vanilla wafers, and fluffy vanilla pudding

Entrées

Burnt End Platter

Tender, smoky brisket burnt ends or pork belly with rich BBQ flavor
Served with two house sides

\$32

Chicken Milanese

Crispy, golden pan-fried chicken cutlet topped with arugula salad, shaved Parmesan, and a squeeze of lemon

\$24

Kabob Platters

Chicken or shrimp served over seasoned rice

\$26

St. Louis Ribs

Slow-cooked pork ribs served fried or classic BBQ-style with two house sides

\$34

Jumbo Shrimp Platter

Crispy-fried jumbo shrimp served with fries + choice of cocktail or tartar sauce

\$26

Crab Cakes

Our signature four-ingredient crab cake drizzled with house-prepared remoulade and served with two house sides

\$32

Sides

Creamy Red Bliss Potato Salad

\$5

Fresh Grilled Corn on the Cob

\$8

Campfire Beans

\$5

Sweet Potato Fries

\$8

House-Made Coleslaw

\$5

Shoestring Fries

\$8

Children's Menu

\$15

Served with choice of carrot sticks or French fries

Chicken Tenders

Hot Dog

Grilled Cheese

Macaroni & Cheese



@theberkeleybackyard