



## All Aboard!

### SOUP OF THE DAY

Cup | 5 • Bowl | 6

### LOBSTER BISQUE

Cup | 7 • Bowl | 8

### TUNA TRIANGLES | 21

Searched ahi tuna, edamame hummus, sweet asian glaze, pita

### BACON WRAPPED SEA

SCALLOPS | 19

A fan favorite - sautéed and served in a luscious lemon butter chardonnay sauce

### CLAMS or MUSSELS

SAUVIGNON BLANC | 19

Savor our expertly steamed clams or mussels, bathed in a delightful blend of white wine, sambuca, and a garlic buttery sauce, accompanied by bread

BRUSSEL SPROUTS | 12

Flash-fried brussels sprouts, topped with bacon, perfectly seasoned and finished with a tangy balsamic glaze

Add crumbly bleu | 2

CALAMARI | 19

Lightly breaded, fresh, and deep fried, topped with pepperoncini and shredded parmesan, served with marinara sauce and homemade aioli

PBH FISH BITES | 19

Breaded fresh haddock bites. Served with cocktail or tartar sauce

BANGIN' SHRIMP | 16

Jumbo fried shrimp tossed in boom boom sauce, and drizzled with sriracha

CHICKEN QUESADILLAS | 16

Add: Shrimp | 7  
Grilled flour tortilla stuffed with cheddar jack cheese, peppers, and onions

PBH LOBSTER POUTINE | 19

Lobster meat over crisp seasoned french fries and cheese curds, topped with lobster bisque

Gluten Free option available.

Vegetarian

## Salads

ADD: Shrimp | 8 Scallops | 8 Grilled Chicken | 4 Crumbly Bleu | 2

DRESSINGS: Extra Sauce or Dressing +75¢

Balsamic Vinaigrette | Bleu Cheese | Ranch | Italian

STEAK HOUSE | 19

Romaine and mixed greens with sirloin steak and caramelized onions, topped with crispy onion straws and crumbly bleu. Your choice of dressing

CRUNCHY FISH CAESAR | 21

Panko breaded crunchy haddock, romaine lettuce, parmesan cheese, Caesar dressing, croutons  
Sub: Grilled Chicken or Shrimp

GOAT CHEESE & BEET SALAD | 18

Mixed greens with beets, walnuts, quinoa, cucumbers, carrots, goat cheese and balsamic vinaigrette

CRISPY CHICKEN COBB | 19

Romaine and mixed greens topped with crispy chicken tenderloin, bacon, hard boiled eggs, tomatoes, green peppers, onions, avocado and crumbly bleu  
Your choice of dressing

KATELYN'S SEASONAL | 19

Romaine and mixed greens with seasonal fruits and vegetables complemented by your choice of protein. Ask your server what Katelyn has inspired this week. Available June/July/August.  
Served with your choice of dressing

Gluten Free option available.

## Flatbreads

BUFFALO CHICKEN WITH BACON | 17

Shredded chicken, mild sauce, cheddar, mozzarella, bacon, and crumbly bleu cheese

RIB-EYE | 17

Shaved ribeye with bleu cheese crumbles, red onion marmalade, and balsamic reduction

## Handhelds

Our PBH Burgers are a HALF POUND of Prime Angus beef topped with lettuce, tomatoes, and onions, served on a brioche bun.

All are served with your choice of our Signature Slaw or french fries

Substitute Sweet Potato Fries or Onion Rings | 3 Add a Side Salad | 5

Gluten Free bread/bun | 3.5

CAPTAIN CHEESEBURGER | 19

Indulge in our juicy angus beef patty, perfectly complemented by your choice of american, provolone, cheddar, or swiss cheese

SMOKEHOUSE BURGER | 19

Topped with cheddar cheese, bacon and barbecue sauce

VEGGIE BURGER | 20

Our custom-blend veggie patty, swiss cheese, fresh avocado, sautéed spinach, and roasted red pepper with garlic aioli on a wheat bun.

FRENCH DIP | 19

Tender, slow-roasted beef piled high on a crusty French baguette, served with a side of warm au jus for dipping

PBH ORIGINAL HADDOCK REUBEN | 20

Fresh fried haddock, red cabbage with swiss and 1000 Island on grilled rye

UNCLE B's REUBEN | 19

Enjoy our fresh corned beef paired with red cabbage and swiss cheese, all topped with 1000 Island dressing and served on perfectly grilled rye

GRILLED CHICKEN AND AVOCADO CLUB | 18

Chicken breast with avocado, bacon, tomato, melted swiss, and garlic aioli

HOT HONEY CHICKEN | 19

Fried chicken breast tossed in siracha infused orange blossom honey, pickled cabbage, chipotle garlic aioli

FRESH HADDOCK | 20

Our generously sized haddock fillet is lightly breaded and served with tangy tartar sauce

FISH OR SHRIMP TACOS | 20

Choose from fresh haddock or shrimp, paired with mixed greens, Aunt Judy's slaw, and mango pico, all wrapped in flour tortillas. Corn tortillas available upon request



## Signature Dishes

SERVED AFTER 4:00 pm

Selections below include a Side Salad or Cup of Soup

ADD: Lobster Tail | 16 Scallops/Shrimp | 12 Gluten Free Pasta | 2.5

**DRESSINGS:** Extra Sauce or Dressing +75¢  
Balsamic Vinaigrette | Bleu Cheese | Ranch | Italian

### BRAISED SHORT RIB | 32

Indulge in our succulent and tender seared and braised short rib, elegantly placed atop garlic mashed potatoes with chef's vegetable, and drizzled with a rich sherry sauce

### NEW YORK STRIP 12oz. | 35

Delight in our USDA Prime New York Strip, served over garlic mashed potatoes and generously topped with a mushroom sauce

### SHRIMP or SCALLOP SCAMPI | 31

Succulent shrimp or scallops sautéed in garlic, butter, and white wine, served over a bed of linguini

### SCALLOP ROCKEFELLER | 37

Pan-seared sea scallops with a zesty lemon beurre blanc sauce and crispy bacon, served atop spinach risotto with a touch of parmesan

### TORTELLINI CALABRESE | 31

Bacon sautéed with artichoke hearts, tomatoes, roasted red peppers, tossed with cheese-filled tortellini in a basil asiago cream sauce

### CHICKEN PARMESAN | 28

Delight in our lightly breaded chicken breast, generously topped with melted mozzarella and provolone cheese, served over a bed of pasta with our homemade red sauce

### DRUNKIN CHICKEN PARM | 30

Savor our Italian panko-crusted fried chicken breast, complemented by roasted garlic cream, cheddar jack cheese, and ricotta cheese. Topped with tomato bruschetta and served over cheese tortellini

 Gluten Free option available.

## Little Sailors

Includes drink and your choice of chef's vegetable or french fries

### CHICKEN TENDERS | 10

### CHEESE FLATBREAD PIZZA | 10

### KIDS PASTA | 10

## Entrees

SERVED AFTER 4:00 pm

All Entrees include a Side Salad or Cup of Soup and side of your choice  
French Fries | Garlic Mashed Potatoes | Signature Slaw | Chefs Vegetable

**PREMIUM SIDES** | Sweet Potato Fries | 3 Onion Rings | 3  
Loaded Mashed Potatoes | 5

### CASHEW-CORNFLAKE CRUSTED FRIED HADDOCK | 30

Delight in our fresh haddock, perfectly breaded with a crunchy, buttery crust of chopped cashews. Served alongside crisp slaw

### FRIED HADDOCK | Market Price Broiled | 4

Fresh haddock lightly breaded. Served with with slaw

### CHICKEN FRENCH | 28

Parmesan, lemon-butter and sherry sauce over flour-dredged, egg-dipped, sautéed chicken cutlets

### RED SNAPPER | 31

Grilled to perfection, our red snapper is delicately enhanced with a flavorful Cajun cream sauce and the savory touch of andouille sausage

 Gluten Free option available.

## Desserts

### CHOCOLATE EXPLOSION LAVA CAKE | 9

Individual dark chocolate fudge bundt cake with a chocolate ganache filling, served warm and topped with vanilla ice cream

### FLOURLESS CHOCOLATE TORTE | 10

Bursting with chocolate flavor, but not too sweet it is truly a chocolate lover's delight

### PBH DEEP FRIED ICE CREAM | 10

Indulge in our delectable vanilla ice cream, encased in a delightful mixture of cornflakes, panko, coconut, and cinnamon. This crispy treat is then generously drizzled with luscious chocolate sauce and crowned with a dollop of whipped cream

### DESSERT OF THE DAY |

Homemade, local, while supplies last. Ask your server

### BEVERAGES | 3.5

Cola, Diet Cola, 7up, Lemonade, Brewed Iced Tea, Arnold Palmer  
\*Free Refills

Milk, Chocolate Milk, Coffee, Hot Tea

Essentia Bottled Water | 2.50



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