



All Aboard!

SOUP OF THE DAY
Cup | 6 • Bowl | 7

LOBSTER BISQUE
Cup | 8 • Bowl | 9

TUNA TRIANGLES | 22
Seared ahi tuna, edamame hummus, sweet asian glaze, pita

BACON WRAPPED SEA SCALLOPS | 20 
A fan favorite - sautéed and served in a luscious lemon butter chardonnay sauce

CLAMS or MUSSELS
SAUVIGNON BLANC | 20 
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 | 13 
Flash-fried brussels sprouts, topped with bacon, perfectly seasoned and finished with a tangy balsamic glaze

Add crumbly bleu | 3

CALAMARI | 20 
Lightly breaded, fresh, and deep fried, topped with pepperoncini and shredded parmesan, served with marinara sauce and homemade aioli

PBH FISH BITES | 20
Breaded fresh haddock bites. Served with cocktail or tartar sauce

BANGIN' SHRIMP | 17 
Jumbo fried shrimp tossed in boom boom sauce, and drizzled with sriracha

CHICKEN QUESADILLAS | 17
Add: Shrimp | 8
Grilled flour tortilla stuffed with cheddar jack cheese, peppers, and onions

PBH LOBSTER POUTINE | 20
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 | 22 
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 | 24
Panko breaded crunchy haddock, romaine lettuce, parmesan cheese, Caesar dressing, croutons
Sub: Grilled Chicken or Shrimp

GOAT CHEESE & BEET SALAD | 21  
Mixed greens with beets, walnuts, quinoa, cucumbers, carrots, goat cheese and balsamic vinaigrette

CRISPY CHICKEN COBB | 22 
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 | 22
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 | 20
Indulge in our juicy angus beef patty, perfectly complemented by your choice of american, provolone, cheddar, or swiss cheese

SMOKEHOUSE BURGER | 21
Topped with cheddar cheese, bacon and barbecue sauce

VEGGIE BURGER | 22
Our custom-blend veggie patty, swiss cheese, fresh avocado, sautéed spinach, and roasted red pepper with garlic aioli on a wheat bun.

FRENCH DIP | 21
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 | 22
Fresh fried haddock, red cabbage with swiss and 1000 Island on grilled rye

UNCLE B's REUBEN | 21
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 | 20
Chicken breast with avocado, bacon, tomato, melted swiss, and garlic aioli

HOT HONEY CHICKEN | 21
Fried chicken breast tossed in siracha infused orange blossom honey, pickled cabbage, chipotle garlic aioli

FRESH HADDOCK | 22
Our generously sized haddock fillet is lightly breaded and served with tangy tartar sauce

FISH OR SHRIMP TACOS | 22
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 | 34

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. | 37

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

SHRIMP or SCALLOP SCAMPI | 33

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 melt-ed 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 | 12

CHEESE FLATBREAD PIZZA | 12

KIDS PASTA | 12

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 I 4

Fresh haddock lightly breaded. Served with with slaw

CHICKEN FRENCH | 30

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

RED SNAPPER | 33

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 | 11

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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