

Whether harvested from our chef's garden or sourced from local shores, the freshest ingredients are at the heart of every seasonal dish at Becca.

APPETIZERS

*ICED SHELLFISH TOWER.....	95		
<i>Boutique Oysters, Cocktail Shrimp, Tuna Tataki, Colossal Crabmeat, Half Lobster Tail, King Crab Legs, Cocktail Sauce, Horseradish, Ponzu</i>			
*LOCAL OYSTERS ON THE HALF SHELL.....	16	WOOD-GRILLED OYSTERS "BECCA"	22
<i>Half Dozen, Cocktail Sauce, Fresh Grated Horseradish, AVA Vodka Mignonette GF</i>			
LOCAL CURED MEAT BOARD.....	18	FOUR MINUTES SMOKED BRANZINO CARPACCIO IN A CIGAR BOX.....	23
<i>Olli Salumi, Edwards' Surry-Ano, Coppa, Pepperoni, Whole Grain Mustard, House Made Pickles, Fig Preserves, Olives, Sesame Seed Lavash, Fresh Grapes</i>			
LOCAL CHEESE & FRUIT PLATE.....	21	COASTAL LOBSTER BRUSCHETTA.....	24
<i>Regional Cheese, Sour Cherry Jam, House Made Pickles, Fig Preserves, Sesame Seed Lavash, Fresh Berries, Fresh Grapes V</i>			
MESQUITE WOOD-GRILLED OCTOPUS	16	<i>Garden Herb Coastal Lobster Salad, Whipped Lemon Ricotta, Toasted Baguette, Bibb Lettuce, Heirloom Tomato Bruschetta, Balsamic Reduction, Chive</i>	
<i>Braised Octopus, Celery, Fennel, Baby Heirloom Tomatoes, Sweet Drop Peppers, Olives, Basil Oil GF</i>			
		BEEF CARPACCIO	21
		<i>Grated Cured Egg Yolk, Horseradish Cream, Aged Balsamic, Micro Flowers, Crispy Capers</i>	

HOUSEMADE SOUPS & GARDEN SALADS

COASTAL VIRGINIA SHE CRAB SOUP	14	BECCA GARDEN SALAD	12
<i>Lump Crabmeat, Aged Sherry</i>			
BECCA SMOKED CHICKEN GUMBO	16	CLASSIC CAESAR SALAD	16
<i>Carolina Gold Rice, Charred Green Onion</i>			
BECCA GARDEN WATERMELON SALAD.....	16	<i>Romaine Lettuce, Confit Tomato, Pickled Shallot, Parmesan Crisp, Brioche Crouton, Homemade Caesar V</i>	
<i>Whipped Feta, Compressed Cucumber, Micro Arugula, Candied Pistachios, Calabrian Chili Oil V</i>			
		GRILLED PLUM & ARUGULA.....	16
		<i>Crispy Speck, Cherry Tomatoes, Burrata Cheese, Maple Dijon Vinaigrette</i>	

*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness. Please advise your server of any food allergens. 20% gratuity will be added to parties of 6 or more.

GF = Gluten Free V = Vegetarian

COASTAL INSPIRED

Our Fresh Fish & Prime Cut Steaks are cooked over an open fire with a mixture of local oak logs and Texas mesquite charcoal.

CHEF'S WOOD-GRILLED
WHOLE FISH 55
*Garden Herb-Sherry Butter, Succotash, Parsnip Purée,
Champagne Lemon Butter, Chili Oil*

CAST IRON SALMON 38
*Creamy Boursin Polenta Cake, Butter Poached Lobster, Charred
White Asparagus Hazelnut Salad, Champagne Beurre Blanc*

SIGNATURE BECCA
CRABCAKES (1) 23 / (2) 40
Succotash, Parsnip Purée, Champagne Lemon Butter, Chili Oil

CAST IRON SCALLOPS
GREMOLATA 44
*Hokkaido Scallops, Fondant Potatoes, Asparagus Gremolata, Wild
Mushrooms, Pomegranate Salsa Fresca, Pomegranate Reduction,
Garden Herb Velouté*

*PAN SEARED ROCKFISH 40
Fennel & Celery Root Purée, Herbsaint Cream Sauce, Roasted Baby Carrots, Fennel Pollen

FROM THE FARM

*CHOICE OF HAND CUT 8oz FILET,
14oz NY STRIP, OR 12oz RIBEYE 58
*Pommes Espuma, Charred Caulilini, Wild Mushrooms,
Smoked Foie Gras Butter, Becca Garden Herb Bordelaise*

PEPIAN VERDE WOOD-GRILLED
PORK CHOP 38
*Wood-Grilled Bone-In Pork Chop, Sweet Corn Purée,
Pickled Pearl Onions, Crispy Plantain Tuile*

TARNISHED TRUTH BOURBON
BRAISED LAMB SHANK 48
*Braised Lamb Shank, Sweet Corn Foam, Peach Relish,
Charred Okra Tomato Salad*

BECCA DUCK A L'ORANGE 42
*Cured Maple Leaf Duck Breast, Crispy Confit Duck Leg Rilette,
Roasted Sunchoke Purée, Sauce a l'Orange, English Peas*

SPICY GARDEN BRAISED TOFU 22
Soy Garlic-Braised Tofu, Broccolini, Lemon-Herb Couscous Salad, Harissa Glaze ▽

SIGNATURE ACCOMPANIMENTS

JUMBO LUMP CRAB MASHED POTATOES 14
PROVENÇAL BOURSIN LOBSTER CAVATAPPI 14
HOUSE-CUT TRUFFLE PARMESAN FRIES WITH ROASTED GARLIC AIOLI 8
ASPARAGUS GREMOLATA 8
BRUSSELS SPROUTS WITH BLACK GARLIC CRUMBLE 8
BECCA GARDEN COLLARDS WITH LARDONS 9

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