

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

*Boutique Oysters, Cocktail Shrimp, Tuna Tataki, Colossal Crabmeat, Half Lobster Tail,
King Crab Legs, Cocktail Sauce, Horseradish, Ponzu*

*LOCAL OYSTERS ON
THE HALF SHELL..... 16

*Half Dozen, Cocktail Sauce, Fresh Grated Horseradish,
AVA Vodka Mignonette GF*

LOCAL CURED MEAT BOARD..... 18

*Olli Salumi, Edwards' Surry-Ano, Coppa, Pepperoni,
Whole Grain Mustard, House Made Pickles, Fig Preserves,
Olives, Sesame Seed Lavash, Fresh Grapes*

LOCAL CHEESE & FRUIT PLATE..... 21

*Regional Cheese, Sour Cherry Jam, House Made Pickles, Fig
Preserves, Sesame Seed Lavash, Fresh Berries, Fresh Grapes V*

MESQUITE WOOD-GRILLED
OCTOPUS 16

*Braised Octopus, Celery, Fennel, Baby Heirloom Tomatoes,
Sweet Drop Peppers, Olives, Basil Oil GF*

WOOD-GRILLED
OYSTERS "BECCA" 22

*Mesquite Grilled Virginia Oysters, Hand-Picked Blue Crab,
Sherry, Garden Herb Butter*

FOUR MINUTES SMOKED BRANZINO
CARPACCIO IN A CIGAR BOX..... 23

*Cured Bronzino, Citrus Dressing, Mushroom, Corn Shoots,
Blood Orange*

COASTAL LOBSTER
BRUSCHETTA..... 24

*Garden Herb Coastal Lobster Salad, Whipped Lemon Ricotta,
Toasted Baguette, Bibb Lettuce, Heirloom Tomato Bruschetta,
Balsamic Reduction, Chive*

BEEF CARPACCIO 21

*Grated Cured Egg Yolk, Horseradish Cream, Aged Balsamic,
Micro Flowers, Crispy Capers*

HOUSEMADE SOUPS & GARDEN SALADS

COASTAL VIRGINIA
SHE CRAB SOUP 14

Lump Crabmeat, Aged Sherry

BECCA SMOKED CHICKEN
GUMBO 16

*Andouille Sausage, Smoked Chicken, Okra, Carolina Gold Rice,
Charred Green Onion*

BECCA GARDEN
WATERMELON SALAD..... 16

*Whipped Feta, Sliced Cucumber, Micro Arugula,
Candied Pistachios, Calabrian Chili Oil V*

BECCA GARDEN SALAD 12

*Garden Salad Greens, Cucumber, Baby Heirloom Tomatoes,
Radish, Roasted Cauliflower, Garden Herb Vinaigrette GF V*

CLASSIC CAESAR SALAD 16

*Romaine Lettuce, Confit Tomato, Pickled Shallot,
Parmesan Crisp, Brioche Crouton, Homemade Caesar V*

GRILLED PLUM & ARUGULA..... 16

*Crispy Speck, Heirloom Tomatoes, Burrata Cheese, Maple Dijon
Vinaigrette*

DINNER



SPRING & SUMMER

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 FISH55
*Garden Herb-Sherry Butter, Succotash, Celery Root Purée,
Champagne Lemon Butter, Chili Oil GF*

CAST IRON SALMON38
*Creamy Boursin Polenta Cake, Butter Poached Lobster, Charred
White Asparagus Hazelnut Salad, Champagne Beurre Blanc GF*

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

CAST IRON SCALLOPS
GREMOLATA44
*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, Snap Peas,
Fennel Pollen GF*

FROM THE FARM

*CHOICE OF HAND CUT 8oz FILET,
14oz NY STRIP, OR 12oz RIBEYE58
*Pommes Espuma, Charred Caulilini and Broccolini, Wild
Mushrooms, Smoked Foie Gras Butter, Becca Garden Herb
Bordelaise*

PEPIAN VERDE WOOD-GRILLED
PORK CHOP38
*Wood-Grilled Bone-In Pork Chop, Sweet Corn Purée,
Roasted Pearl Onions, Broccolini, Pickled Radish, Corn Relish,
Crispy Plantain Tuile*

TARNISHED TRUTH BOURBON
BRAISED LAMB SHANK48
*Braised Lamb Shank, Sweet Corn Foam, Peach Relish,
Charred Okra Tomato Salad*

BECCA DUCK A L'ORANGE42
*Cured Maple Leaf Duck Breast, Crispy Confit Duck Leg Rillette,
Roasted Sunchoke Purée, Sauce a l'Orange, Orange Gel, Charred
Oranges, English Peas*

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

SIGNATURE ACCOMPANIMENTS

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

**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