



The Beach Club is proud to partner with local Puerto Rican Chef Jose Enrique Montes to collaborate on culinary delights using fresh local ingredients and island flavors. Chef Jose Enrique, born in Santurce, Puerto Rico, graduated in 1998 from the Culinary Institute of America in New York.

Jose Enrique worked in New York, Florida and Louisiana before he returned to his homeland. In 2007, he opened his first restaurant Jose Enrique, which was established at La Placita de Santurce and its personalized menu is prepared daily, incorporating natural and organic products, focusing on fresh Puerto Rican produce, which allows the climate and ingredients to direct Chef menu choices.

One year after opening, CondeNast Traveler magazine included Jose Enrique in its list of 105 best new restaurants. Soon after, the Travel and Leisure Magazine ranked San Juan, the capital city of Puerto Rico, among the first in food selection, beverages and restaurants. These awards were just a few inspiring reasons for Jose Enrique to proudly continue mastering his culinary creations in his island. He hasn't strayed since.

Jose Enrique was chosen as a Semifinalist for the 2013 and 2014 James Beard Foundation award in the category of "Best Chef South", marking the first time in history a Puerto Rican chef has participated in this award.

In 2013 Jose Enrique was featured in the 25th Anniversary edition of the Food & Wines Best New Chefs. His award carried him as one of the ten "Best New Chefs" across the U.S. It was the first time in history where a Puerto Rican had received this honor.

In 2015 and 2016 Jose Enrique went through the James Beard Foundation semifinals and made it to the finals also making this the first time ever that a Puerto Rican gets this recognition.



Starters

Soup of the Day 13

Arugula Salad, Lemon Juice, Extra Virgin Olive Oil, Shaved Parmesan Cheese 14

Iceberg Wedge Salad, Bacon, Chopped Egg, Blue Cheese 14

Seared Scallops, Roasted Calabaza, Lemon Mascarpone Cheese, Honey 17

Vegetable Stew, Toast, Parmesan 8

Beach Club Fish and Chips, Citrus Vinegar 13

Longaniza Casserole, Potatoes, Aji Dulce 13.5

Tuna Tartare, Sesame Dressing, Avocado 19

Specialties

Fried Snapper Filet, Local Viandas, Caldo Santo, Coconut Citrus Salad ^{GF} 28

Pan Roasted Chicken Breast, Seasonal Vegetables, Light Chicken Jus ^{GF} 24

Farfalle Pasta, Local Calabaza, Parmesan 18

Filet Mignon, Potatoes, Creole Sauce 42

Grilled Swordfish, Eggplant, Roasted Tomatoes ^{GF} 33

Lamb Loin, Orange Pickled Onions, Chick Pea Puree 28

Ribeye, Lemon Garlic Potatoes, Tomatoes 52

Sides ^{GF}

Seasonal Vegetables 6

Mamposteao Rice 5

Tostones 4

Rice and Beans 5

Amarillos 5

*Consuming raw or undercooked meats, poultry, fish, shellfish or eggs may increase your risk of food borne illness.
GF - Indicates Gluten Free Selection

