

Appetizers

- Soup Du Jour** *Chef's daily creation* 4.75
- Don's Seafood Chowder** *Manhattan style, fresh fish and shellfish* 5
- French Onion Soup** *Sherry, onion, three cheese* 6.9
- Maryland Crab Cake** *Jumbo lump crab, roasted corn relish, remoulade, chipotle honey* 13.9
- Bruschetta** *Artichoke tapenade, asiago cheese, marinated tomatoes* 9
- Escargot** *Garlic, butter, white wine, brie cheese* 9.50
- Stuffed Mushrooms*** *Spinach, sun dried tomatoes, artichokes, sherry cream, asiago cheese* 9
- Calamari** *Flash fried, garlic, almonds, lemon curry aioli* 10
- Baked Brie** *Puff pastry, cranberry compote, fresh fruit, marcona almonds, toast points* 13.5
- Shrimp Cocktail*** *Five gulf shrimp, fresh horseradish, cocktail sauce* 11.5
- Don's Sampler** *Three bruschetta, two gulf shrimp cocktail, one mini crab cake* 14
- Prince Edward Island Mussels** *Sautéed with sherry, garlic butter, and herbs* 10
- Middleneck Clams*** *One dozen, steamed, white wine & garlic broth* 12.5

Salads

- Bistro*** *Greens, grape tomatoes, asiago cheese, pine nuts, white balsamic vinaigrette* 7
- Pomeroiy*** *Greens, mandarin oranges, strawberries, red onion, poppy seed dressing* 7.5
- Fishmarket*** *Baby shrimp, chopped eggs, bleu cheese, Don's Italian* 7.95
- Iceberg Wedge*** *Bacon, egg, scallion, thousand island* 6.75
- Caesar**** *Romaine, asiago cheese, croutons, creamy Caesar dressing* 6.5
- Winter Salad**** *Baby arugula, shaved brussel sprouts, goat cheese, roasted beets, pickled onions, Candied pecans, maple balsamic vinaigrette* 9

Lighthouse Favorites

- Herb Roasted Chicken** *Herb roasted half chicken, herb spaetzle, peppers, onions, paprikash sauce, truffle sour cream* 23.9
- Portuguese Seafood Stew** *Scallops, shrimp, mussels, chorizo sausage, pappardelle pasta, tomato broth* 26.9
- Steak and Lobster** *Maine lobster tail, center cut filet mignon, whipped potato, vegetable* 45.9
- Alaskan King Crab Legs*** *One and one-half pounds, steamed, whipped potato, vegetable* mkt. price
- Maine Lobster Tail*** *Broiled cold water lobster, whipped potatoes, vegetable* 27.9 *Add a second tail for* 19.9
- Filet and Scampi** *Twin four ounce tenderloin medallions, five gulf shrimp sauteed in white wine garlic and butter asparagus, whipped potatoes and demi-glace* 34.9
- Kobe Meatloaf** *Kobe beef, veal & sausage, white cheddar whipped potatoes, brussel sprouts, tomato bordelaise* 23.9
- Buttermilk Fried Chicken** *Deep fried breast, white cheddar whipped potatoes, Cajun creamed spinach* 19.9
- Maple Leaf Farms Duck Breast** *Pan seared, horseradish whipped potato, napa cabbage sauté, orange, sweet soy glaze* 23.9
- Vegan Stir Fry** *Grilled tofu, stir fried vegetables, cilantro jasmine rice, wasabi crème, sweet soy glaze* 21.9

*Gluten-free selections

**Gluten free with modification

Consuming raw or undercooked meats, poultry, or seafood may increase your risk of food borne illness

WiFi Access: lighthouse Password: donschowder

Freshline

- Faroe Island Salmon**** *Grilled, sweet potato corn cake, shaved brussel sprout salad, whole grain mustard, toasted almonds, roasted garlic aioli* 26.9
- Carolina Catfish** *Blackened cat, fried okra, creole corn stew, roasted garlic aioli, hot sauce* 25.9
- Black Grouper** *Pan seared, lobster whipped potatoes, asparagus, lobster cream* 34.9
- George's Bank Cod** *Cracker crust, oven baked, wild rice blend, vegetable, lemon beurre blanc* 27.9
- Nantucket Lightship Scallops*** *Pan seared, caramelized cauliflower puree, toasted fennel, oyster mushrooms, golden raisin vinaigrette* 30.9
- Great Lakes Walleye** *Pretzel crusted, whipped potatoes, sweet corn succotash, whole grain honey mustard aioli* 28.9
(Walleye subject to seasonal harvesting availability)
- Togarashi Seared Tuna** *Shiitake mushrooms, edamame, lo mein noodles, miso broth, wasabi crème fraiche* 29.9
- Atlantic Monkfish** *Pecan crusted, butternut squash, goat cheese risotto, brocolini, maple balsamic* 28.9
- Rainbow Trout *** *Lobster stuffed and baked, horseradish creamed spinach, balsamic tomatoes* 27.9

Simply Seafood*

*The following selections are simply prepared with roasted fingerling potatoes, steamed spinach
And your choice of one of the following sauces*

Mustard Aioli Lemon Beurre Blanc* Capers Remoulade Golden Raisin Vinaigrette*

Grilled

- Faroe Island Salmon*** 26.9
Black Grouper* 34.9
Rainbow Trout* 26.9

Pan Roasted

- Nantucket Lightship Scallops*** 30.9
Yellowfin Tuna* 29.9
Catfish* 25.9

Steaks

STEAK ENHANCEMENTS

Sautéed Mushrooms ~ Fried Onion Straws ~ Smoked Bleu Cheese ~ Caramelized Onions
Also "Oscar Style" Any Steak

- Filet Mignon** *Char-grilled, whipped potatoes, vegetable, cabernet demi-glace* 6 oz.....29.9 8 oz.....36.9
- Braised Short Rib** *Smoked bleu cheese whipped potatoes, wild mushroom jus, fried onion* 25.9
- Steak Oscar*** *Ten oz., Texas sirloin, char-grilled, whipped potatoes, asparagus, blue crab, hollandaise sauce* 29.9
- Moody Blues*** *Twin 4 oz. tenderloin medallions, smoked Moody bleu cheese, chive garlic whipped potatoes, asparagus, balsamic reduction* 30.9
- C.A.B Delmonico**** *Twelve oz., fingerling potato hash, green beans, house steak sauce* 34.9
- C.A.B New York Strip*** *Fourteen oz., French onion potato gratin, asparagus, truffle butter* 38.9

*Gluten-free selections

**Gluten-free with modification

Executive Chef—Joseph Mokry Sous Chef—Donald Ganss