

Appetizers

- Don's Seafood Chowder** *Manhattan style, fresh fish and shellfish* 6
- French Onion Soup** *Sherry, onion, three cheese* 7.5
- Maryland Crab Cake** *Jumbo lump crab, roasted corn relish, remoulade, chipotle honey* 15
- Bruschetta** *Artichoke tapenade, asiago cheese, marinated tomatoes* 11
- Stuffed Mushrooms*** *Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese* 10.5
- Calamari** *Flash fried, garlic, almonds, lemon curry aioli* 12
- Shrimp Cocktail*** *Five gulf shrimp, fresh horseradish, cocktail sauce* 13
- Don's Sampler** *Three bruschetta, two gulf shrimp cocktail, one mini crab cake* 16
- Prince Edward Island Mussels+*** *Sautéed with sherry, garlic butter, and herbs* 12

Salads

- Bistro*** *Greens, grape tomatoes, asiago cheese, pine nuts, white balsamic vinaigrette* 8
- Pomeroiy*** *Greens, mandarin oranges, strawberries, red onion, poppy seed dressing* 8.5
- Fishmarket*** *Baby shrimp, chopped eggs, bleu cheese, Italian dressing* 9
- Iceberg Wedge*** *Bacon, egg, scallion, thousand island* 8
- Caesar**** *Romaine, asiago cheese, croutons, creamy Caesar dressing* 7.5

Lighthouse Favorites

- Portuguese Seafood Stew+** *Scallops, shrimp, mussels, chorizo sausage, pappardelle pasta, tomato broth* 30
- Steak and Lobster+**** *Maine lobster tail, center cut filet mignon, whipped potatoes, green beans* 50
- Maine Lobster Tail+*** *Broiled cold water lobster, whipped potatoes, green beans* 33 *Add a second tail for* 25
- Filet and Scampi+** *Twin four ounce tenderloin medallions, char-grilled five gulf shrimp sautéed in white wine garlic and butter, asparagus, whipped potatoes and demi-glace* 40
- Buttermilk Fried Chicken+** *Deep fried breast, white cheddar whipped potatoes, Cajun creamed spinach* 25

*Gluten-free selections

**Gluten free with modification

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

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Freshline

- Faroe Island Salmon+**** *Pan seared, coconut jasmine rice, fried Thai chili Brussel's sprouts, ginger cream* 28.5
George's Bank Cod+ *Cracker crust, oven baked, wild rice blend, seasonal vegetable, lemon beurre blanc* 29.5
Nantucket Lightship Scallops+ *Lemon thyme crust, wild rice, spinach, pine nuts, lemon beurre blanc* 33
Great Lakes Walleye+ *Pretzel crusted, whipped potatoes, sweet corn succotash, whole grain honey mustard aioli* 31
(Walleye subject to seasonal harvesting availability)
Swordfish+* *Grilled, truffle whipped potato, grilled asparagus, mornay sauce* 32

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 Sherry Cream*

Grilled

Faroe Island Salmon+* 28.5
Swordfish +* 32

Pan Roasted

Nantucket Lightship Scallops+* 33
Great Lakes Walleye+* 31
Cod+* 29.5

Steaks

STEAK ENHANCEMENTS

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

- Filet Mignon+**** *Char-grilled, whipped potatoes, green beans, cabernet demi-glaze* 6 ounce.....32 8 ounce....39
Steak Oscar+* *Ten ounce, Texas sirloin, char-grilled, whipped potatoes, asparagus, blue crab, hollandaise sauce* 32
Moody Blues+* *Twin four ounce tenderloin medallions, char-grilled, smoked bleu cheese, fingerling potatoes, asparagus, balsamic glaze* 32
C.A.B Delmonico+** *Twelve ounce, char-grilled, fingerling potato hash, green beans, house steak sauce* 40

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Executive Chef—Jared Bergen