

## Appetizers

- Soup Du Jour** *Chef's daily creation* 5.5  
**Don's Seafood Chowder** *Manhattan style, fresh fish and shellfish* 6  
**French Onion Soup** *Sherry, onion, three cheese* 7.5  
**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 and cocktail sauce* 13  
**Don's Sampler** *Three bruschetta, two gulf shrimp cocktail, one crab cake* 16  
**Prince Edward Island Mussels** *Sautéed with sherry, garlic butter, and herbs* 12  
**Middle Neck Clams** *One dozen in a white wine & garlic butter broth* 15

## Salads

- Bistro** *Grape tomatoes, asiago cheese, pine nuts, white balsamic vinaigrette* 8  
**Pomeroy** *Mandarin oranges, strawberries, red onion, poppy seed dressing* 8.5  
**Fishmarket** *Baby shrimp, chopped eggs, bleu cheese, Don's Italian* 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 potato, vegetable, demi-glace* 50  
**Filet & Scampi** *Twin four oz. tenderloin medallions, five gulf shrimp sautéed in white wine garlic and butter, asparagus, whipped potatoes, demi-glace* 35  
**Buttermilk Fried Chicken** *Deep fried breast, white cheddar whipped potato, Cajun creamed spinach* 25  
**Maine Lobster Tail** *Broiled cold water lobster, whipped potatoes, vegetable* 33 *Add a second tail for* 25

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

**WiFi Access: lighthouse Password: donschowder**

## Don's Fresh Taste of New England Featuring:

**Whole Maine Lobster** 1 ¼ lb., 6 middle neck clams, redskin potatoes, corn on the cob 48

**Don's Clambake** 1/2 roasted chicken, 8 middle neck clams, redskin potatoes, corn on the cob 34

### Other New England Favorites & Influences:

**Nantucket Lightship Scallops** Lemon thyme crust, wild rice blend, spinach, pine nuts, lemon beurre blanc 33

**George's Bank Cod** Cracker crust, oven baked, wild rice blend, seasonal vegetable, lemon beurre blanc 29.5

**Maine Lobster Tail** Broiled cold water lobster, whipped potatoes, vegetable 33 Add a second tail for 25

## Freshline

**Faroe Island Salmon** Pan seared, coconut jasmine rice, fried Thai chili Brussel sprouts, lemon beurre blanc 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 blend, 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 ability)

**Swordfish** Grilled, truffle whipped potatoes, 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\*** **Caper Remoulade** **Golden Raisin Vinaigrette\***

### Grilled

**Faroe Island Salmon** 28.5

**Swordfish** 32

**Fresh Catch** Mkt.

### 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, vegetable, demi-glace 6 oz.....32 8 oz....39

**Steak Oscar** Ten oz., Texas sirloin, char-grilled, whipped potatoes, asparagus, blue crab, hollandaise sauce 32

**Moody Blues** Twin 4 oz. tenderloin medallions, char grilled, fingerling potatoes, asparagus, smoked bleu cheese,  
balsamic glaze 32

**C.A.B Delmonico** Twelve oz., fingerling potato hash, green beans, house steak sauce 38

Executive Chef—Jared Bergen