

Appetizers

- Soup Du Jour** *Chef's daily creations* 5.5
- 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
- Fresh Tuna+** *Seared, spice rubbed, pickled shallots, tempura crumbs, scallion, sesame seeds, wasabi, sweet soy, chili aioli* 15
- 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, tomato broth* 30
- Mussels Marinara+** *Sautéed mussels over a bed of spaghetti, marinara sauce, chopped parsley* 24
- 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* 25
- Filet and Scampi+*** *Twin four ounce tenderloin medallions, char-grilled five gulf shrimp sautéed in white wine garlic and butter, broccolini, whipped potatoes and demi-glace* 40
- Don's Meatloaf+** *Kobe beef, veal and pork, whipped potatoes, roasted carrots, red eye gravy* 21
- Soy Glazed Chicken+** *Roasted half chicken, sweet potato puree, crispy Brussel sprouts, soy glaze* 26

*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, roasted fingerling potatoes, fennel salad, orange/pomegranate vinaigrette* 28.5
George's Bank Cod+ *Cracker crust, oven baked, wild rice blend, broccolini, 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)
Halibut+** *Pan seared, toasted onion cous cous, Middle Eastern chopped salad with cucumber, red onion, tomato, parsley lemon juice* 30
Pacific Tuna+* *Pan seared, five spice dusted, coconut rice, Thai chili Brussel sprouts* 27

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 Sherry Cream*

Grilled

Faroe Island Salmon+* 28.5
Tuna+* 27
Fresh Catch+* Mkt

Pan Roasted

Great Lakes Walleye+* 31
Cod+* 29.5
Halibut+* 30
Scallops+* 33

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, broccolini, blue crab, hollandaise sauce* 32
Moody Blues+* *Twin four ounce tenderloin medallions, char-grilled, smoked bleu cheese, fingerling potatoes, broccolini, balsamic glaze* 32
C.A.B Delmonico+** *Twelve ounce, char-grilled, fingerling potato hash, green beans, house steak sauce* 40
K.C. Strip+** *Char-grilled, fourteen ounce bone-in, garlic and rosemary tater tots, broccolini, cherry demi-glaze* 42

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**Gluten-free with modification

Executive Chef—Jared Bergen Sous Chef—Will Gallagher