

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* 11.5
- Stuffed Mushrooms*** *Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese* 11
- Calamari+** *Flash fried, garlic, almonds, lemon curry aioli* 12.5
- Shrimp Cocktail*** *Five gulf shrimp, fresh horseradish, cocktail sauce* 13.5
- Zucchini Fries** *Breaded, fried zucchini, grated parmesan, garlic aioli and citrus guajillo tomato sauce* 9
- Fresh Tuna+** *Trio pepper crusted tuna, ginger/coconut curry sauce shaved red bell pepper and arugula, dressed with lemon vinaigrette* 15
- Don's Sampler+** *Three bruschetta, two gulf shrimp cocktail, one mini crab cake* 16.5
- Prince Edward Island Mussels+*** *Sautéed with sherry, garlic butter, and herbs* 12.5

Salads

- Bistro*** *Greens, grape tomatoes, asiago cheese, pine nuts, white balsamic vinaigrette* 8
- Pomeroy*** *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* 34
- Steak and Lobster+*** *Maine lobster tail, center cut filet mignon, whipped potatoes, green beans* 53
- Maine Lobster Tail+*** *Broiled cold water lobster, whipped potatoes, green beans* 34 **Add a second tail** 28
- 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* 42
- Don's Meatloaf+** *Kobe beef, veal and pork, whipped potatoes, roasted carrots, porcini/veal demi glace* 23
- Braised Pork Shank+** *Bone in braised pork shank, garlic whipped potatoes, roasted petite carrots, porcini demi glace* 35
- Herb Roasted Chicken+** *Roasted half chicken, fingerling potatoes, broccolini, herb pan jus* 28

*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+*** Grilled, Moroccan couscous, sautéed spinach, citrus guajillo tomato sauce 29
- George's Bank Cod+** Cracker crust, oven baked, wild rice blend, broccolini, lemon beurre blanc 30
- Nantucket Lightship Scallops+**** Pan seared, farro grain risotto, broccolini, rosemary/parmesan cream sauce 35
- Great Lakes Walleye+** Pretzel crusted, whipped potatoes, sweet corn succotash, whole grain honey mustard aioli 31
(Walleye subject to seasonal harvesting availability)
- Swordfish+**** Blackened, wild rice pilaf, sauteed Brussel sprouts, whole grain mustard beurre blanc 30
- Yellowfin Tuna+*** Pan seared, tossed greens with shaved red bell pepper and lemon vinaigrette, ginger coconut curry sauce 27

Simply Seafood*

The following selections are simply prepared with roasted fingerling potatoes, green beans
And your choice of one of the following sauces:

Mustard Aioli Lemon Beurre Blanc* Caper Remoulade Sherry Cream*

Grilled
Faroe Island Salmon+* 29
Swordfish+* 30
Scallops+* 35

Pan Seared
Great Lakes Walleye+* 31
Cod+* 30
Tuna+* 27

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-glace 6 ounce.....33 8 ounce....39
- Steak Oscar+*** Ten ounce, Texas sirloin, char-grilled, whipped potatoes, broccolini, blue crab, hollandaise sauce 34
- Moody Blues+*** Twin four ounce tenderloin medallions, char-grilled, smoked bleu cheese, fingerling potatoes, broccolini, balsamic glaze 34
- C.A.B Delmonico+**** Twelve ounce, char-grilled, fingerling potato hash, green beans, veal demi-glace 40
- NY Strip & Frites+**** Fourteen ounce, char-grilled, sauteed mushrooms, sherry cream sauce, rosemary and garlic tossed frites, arugula with Italian dressing 44

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Executive Chef—Christopher Bork

Sous Chef--Luis Colon Cora