

DINNER MENU

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* 8
- Maryland Crab Cake** *Jumbo lump crab, roasted corn relish, remoulade, chipotle honey* 19
- Bruschetta** *Artichoke tapenade, asiago cheese, marinated tomatoes* 12
- Stuffed Mushrooms*** *Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese* 11.5
- Calamari+** *Flash fried, garlic, almonds, lemon curry aioli* 13.5
- Shrimp Cocktail*** *Five gulf shrimp, fresh horseradish, cocktail sauce* 14
- Zucchini Fries** *Breaded, fried zucchini, grated parmesan, garlic aioli and citrus guajillo tomato sauce* 10
- Prince Edward Island Mussels+*** *Sautéed with sherry, garlic butter, and herbs* 13
- Middle Neck Clams*** *One dozen middle neck clams in a white wine & garlic butter broth* 15

Salads

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

Lighthouse Favorites

- Portuguese Seafood Stew+** *Scallops, shrimp, mussels, chorizo sausage, tomato broth* 35
- Steak and Lobster+*** *Maine lobster tail, center cut filet mignon, whipped potatoes, green beans* 59
- Maine Lobster Tail+*** *Broiled cold water lobster, whipped potatoes, green beans* 38 **Add a second tail** 32
- 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* 48
- Herb Roasted Chicken+** *Roasted half chicken, fingerling potatoes, broccolini, herb pan jus* 29

*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 38
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

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+* 38

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

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....35 8 ounce....42
Steak Oscar+* Ten ounce, Texas sirloin, char-grilled, whipped potatoes, broccolini, blue crab, hollandaise sauce 38
Moody Blues+* Twin four ounce tenderloin medallions, char-grilled, smoked bleu cheese, fingerling potatoes, broccolini, balsamic glaze 36
C.A.B Delmonico+** Twelve ounce, char-grilled, fingerling potato hash, green beans, veal demi-glaze 40

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Executive Chef—Malachi Holder

Sous Chef---Luis Colon Cora