

## Appetizers

- Soup Du Jour** *Chef's daily creations* 5.5
- Don's Seafood Chowder** *Manhattan style, fresh fish and shellfish* 6.5
- French Onion Soup** *Sherry, onion, three cheese* 8.5
- Maryland Crab Cake** *Jumbo lump crab, roasted corn relish, remoulade, chipotle honey* 20
- Bruschetta** *Artichoke tapenade, asiago cheese, marinated tomatoes* 12.5
- Stuffed Mushrooms\*** *Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese* 12
- Calamari+** *Flash fried, garlic, almonds, lemon curry aioli* 14
- Shrimp Cocktail\*** *Five gulf shrimp, fresh horseradish, cocktail sauce* 14.5
- 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* 13.5

## Salads

- Bistro\*** *Greens, grape tomatoes, asiago cheese, pine nuts, white balsamic vinaigrette* 9
- Pomeroy\*** *Greens, mandarin oranges, strawberries, red onion, poppy seed dressing* 9.5
- Fishmarket\*** *Baby shrimp, chopped eggs, bleu cheese, Italian dressing* 9.5
- 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* 36
- Steak and Lobster+\*** *Maine lobster tail, center cut filet mignon, whipped potatoes, green beans* 62
- Maine Lobster Tail+\*** *Broiled cold water lobster, whipped potatoes, green beans* 40 **Add** a second tail 35
- 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* 49
- 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 39  
**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 32

## 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+\*** 32  
**Scallops+\*** 39

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

## Steaks

### STEAK ENHANCEMENTS

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

- Filet Mignon+\*** Char-grilled, whipped potatoes, green beans 6 ounce.....36 8 ounce....44  
**Steak Oscar+\*** Ten ounce, Texas sirloin, char-grilled, whipped potatoes, broccolini, blue crab, hollandaise sauce 39  
**Moody Blues+\*** Twin four ounce tenderloin medallions, char-grilled, smoked bleu cheese, fingerling potatoes,  
broccolini, balsamic glaze 40  
**C.A.B Delmonico+\*\*** Twelve ounce, char-grilled, fingerling potato hash, green beans, veal demi-glaze 44

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\*\*Gluten-free with modification

Executive Chef—Malachi Holder

Sous Chef---Luis Colon Cora