

# DINNER MENU

## 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* 12.5  
**Calamari+** *Flash fried, garlic, almonds, lemon curry aioli* 14.5  
**Shrimp Cocktail\*** *Five gulf shrimp, fresh horseradish, cocktail sauce* 15  
**Shishito Peppers** *Blistered peppers, asiago cheese, sliced almonds, remoulade* 10  
**Prince Edward Island Mussels+\*** *Sautéed with sherry, garlic butter, and herbs* 14

## Salads

- Bistro\*** *Greens, grape tomatoes, asiago cheese, pine nuts, white balsamic vinaigrette* 9  
**Pomeroiy\*** *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* 9  
**Caesar\*\*** *Romaine, asiago cheese, croutons, creamy Caesar dressing* 8.5

## 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* 64  
**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, whipped 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, lobster whipped potatoes, sautéed spinach, lemon caper sauce 31  
**George's Bank Cod+** Cracker crust, oven baked, wild rice blend, broccolini, lemon beurre blanc 32  
**Nantucket Lightship Scallops+** Pan seared, lemon Moroccan cous cous, broccolini, lobster bisque sauce 39  
**Great Lakes Walleye+** Pretzel crusted, whipped potatoes, sweet corn succotash, whole grain honey mustard aioli 32  
(Walleye subject to seasonal harvesting availability)  
**Swordfish+\*\*** Grilled, wild rice pilaf, fried brussel sprouts, sweet chili glaze 34  
**Halibut+\*** Pan seared, sun dried tomato saffron risotto, asparagus, lemon buerre blanc 35

## 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+\* 31  
Swordfish+\* 34  
Scallops+\* 39

### Pan Seared

- Great Lakes Walleye+\* 32  
Cod+\* 32  
Halibut+\* 35

## 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 42  
**C.A.B Delmonico+\*\*** Twelve ounce, char-grilled, fingerling potato hash, green beans, veal demi-glace 45

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\*\*Gluten-free with modification

Executive Chef - Luis Colon Cora    Sous Chef - Slayer Ganss