

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* 9
Maryland Crab Cake *Jumbo lump crab, roasted corn relish, remoulade, chipotle honey* 20
Bruschetta *Artichoke tapenade, asiago cheese, marinated tomatoes* 13
Stuffed Mushrooms* *Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese* 13
Calamari+ *Flash fried, garlic, almonds, lemon curry aioli* 15
Shrimp Cocktail* *Five gulf shrimp, fresh horseradish, cocktail sauce* 15
Prince Edward Island Mussels+* *Sautéed with sherry, garlic butter, and herbs* 14

Salads

- Bistro*** *Greens, grape tomatoes, asiago cheese, pine nuts, white balsamic vinaigrette* 9.5
Pomeroy* *Greens, mandarin oranges, strawberries, red onion, poppy seed dressing* 10
Fishmarket* *Baby shrimp, chopped eggs, bleu cheese, Italian dressing* 10
Iceberg Wedge* *Bacon, egg, scallion, thousand island* 9.5
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
Cauliflower Steak* *Char-grilled Cajun cauliflower, jasmine rice, asparagus, citrus guajillo sauce* 21

*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 32
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 34
(Walleye subject to seasonal harvesting availability)
Swordfish+** Grilled, wild rice pilaf, fried brussel sprouts, sweet chili glaze 36

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+* 32
Swordfish+* 36
Scallops+* 39

Pan Seared
Great Lakes Walleye+* 34
Cod+* 32

Steaks

STEAK ENHANCEMENTS

Sautéed Mushrooms ~ Fried Onion Straws ~ Smoked Bleu Cheese ~ Caramelized Onions ~ 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-glaze 45

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**Gluten-free with modification

Executive Chef - Luis Colon Cora Sous Chef - Slayer Ganss