

DINNER

Appetizers

- Soup Du Jour** *Chef's daily creations* 6
- Don's Seafood Chowder** *Manhattan style, fresh fish and shellfish* 6.75
- French Onion Soup** *Sherry, onions crouton, three cheese* 9.5
- Maryland Crab Cake** *Jumbo lump crab, roasted corn relish, remoulade, chipotle honey* 20
- Bruschetta** *Artichoke tapenade, asiago cheese, marinated tomatoes, onion, basil* 13.5
- Stuffed Mushrooms*** *Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese* 13.5
- Calamari+** *Flash fried, garlic, cilantro lime chili glaze* 15.5
- Shrimp Cocktail*** *Five gulf shrimp, fresh horseradish, cocktail sauce* 15.5
- Prince Edward Island Mussels+*** *Sautéed with sherry, garlic butter, and herbs* 15.5

Salads

- Bistro*** *Greens, grape tomatoes, asiago cheese, pine nuts, white balsamic vinaigrette* 9.75
- 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 dressing* 10
- Caesar**** *Romaine, asiago cheese, croutons, creamy Caesar dressing* 9

Lighthouse Favorites

- Portuguese Seafood Stew+** *Scallops, shrimp, mussels, chorizo sausage, pappardelle, 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
- Braised Short Ribs+*** *Whipped potatoes, carrot & parsnip hash* 35
- Thai Coconut Curry*** *Firm tofu, ginger, onion, coconut milk, cranberry & apple chutney, coconut flakes, cilantro rice* 24

*Gluten-free selections

**Gluten free with modification

+Consuming raw or undercooked meats, poultry, or seafood may increase your risk of food borne illness

WiFi Access: lighthouse Password: donschowder

Freshline

- Faroe Island Salmon+*** *Grilled, parsnip puree, sautéed Brussel sprouts, lemon herb oil* 32
George's Bank Cod+ *Cracker crust, oven baked, wild rice blend, broccolini, lemon beurre blanc* 33
Nantucket Lightship Scallops+* *Pan seared, smoked cheese polenta, asiago broccolini, balsamic glaze* 40
Great Lakes Walleye+ *Pretzel crusted, whipped potatoes, sweet corn succotash, whole grain honey mustard aioli* 34
(Walleye subject to seasonal harvesting availability)
Island Mahi Mahi+* *Grilled, butternut squash risotto, asparagus, sage lime crema* 31

Simply Seafood*

*The following selections are simply prepared with roasted red skin 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
Island Mahi Mahi+* 31

Pan Seared

Great Lakes Walleye+* 34
Cod+* 33
Scallops+* 40

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.....37 8 ounce....45
Steak Oscar+* *Ten ounce Texas sirloin, char-grilled, whipped potatoes, broccolini, blue crab, hollandaise sauce* 40
Moody Blues+* *Twin four ounce tenderloin medallions, char-grilled, smoked bleu cheese, red skin potatoes, broccolini, balsamic glaze* 42
C.A.B Delmonico+** *Twelve ounce, char-grilled, red skin potato & bacon hash, green beans, demi-glace* 45

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**Gluten-free with modification

Executive Chef - Luis Colon Cora Sous Chef - Donald Ganss