

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* 13.75
Stuffed Mushrooms* *Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese* 14
Calamari+ *Flash fried, garlic, scallions, cilantro lime chili glaze* 16
Shrimp Cocktail* *Five gulf shrimp, fresh horseradish, cocktail sauce* 16
Prince Edward Island Mussels+* *Sautéed with sherry, garlic butter, and herbs* 16

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* 10.25
Iceberg Wedge* *Bacon, egg, scallion, thousand island dressing* 10
Caesar** *Romaine, asiago cheese, croutons, creamy Caesar dressing* 9.5

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, asiago and herb risotto, sautéed Brussel sprouts, basil pesto 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-glaze 45

*Gluten-free selections

**Gluten-free with modification

Executive Chef - Luis Colon Cora Sous Chef - Donald Ganss