

DINNER MENU

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
- Burrata**** Blistered tomatoes, basil, balsamic glaze, toasted pita chips 19
- Scallops on Half Shell+** Chorizo, garlic, scallions, panko bread crumbs, cilantro chili lime glaze 15

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 65
- Maine Lobster Tail+*** Broiled cold water lobster, whipped potatoes, green beans 41 **Add** a second tail 36
- 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-glaze 49
- Herb Roasted Chicken+** Roasted half chicken, whipped potatoes, broccolini, herb pan jus 29
- Braised BBQ Pork Ribs+*** Whipped potatoes, cole slaw, house BBQ sauce 34
- 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, honey glazed, cilantro lime rice, black bean & corn salsa 32
- George's Bank Cod+** Cracker crust, oven baked, wild rice blend, broccolini, lemon beurre blanc 33
- Nantucket Lightship Scallops+*** Pan seared, mushroom & leek risotto with green peas, roasted red pepper coulis 40
- Great Lakes Walleye+** Pretzel crusted, whipped potatoes, sweet corn succotash, whole grain honey mustard aioli 34
(Walleye subject to seasonal harvesting availability)
- Alaskan Halibut+*** Blackened, jalapeno corn risotto, fresh avocado salad, chipotle honey glaze 38
- Crab Stuffed Rainbow Trout+** Pearl couscous hash, asparagus, lemon buerre blanc 35

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
Rainbow Trout+* 31

Pan Seared

Great Lakes Walleye+* 34
Cod+* 33
Scallops+* 40
Halibut+* 38

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.....38 8 ounce....46
- Steak Oscar+*** Ten ounce Texas sirloin, char-grilled, whipped potatoes, asparagus, 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

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**Gluten-free with modification

Executive Chef - Luis Colon Cora Sous Chef - Donald Ganss