#### **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

### <u>Salads</u>

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-glace 49

Herb Roasted Chicken+ Roasted half chicken, whipped potatoes, broccolini, herb pan jus 29

**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

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# **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)
 Mahi Mahi+\* Grilled, corn risotto, asparagus, sherry cream 33
 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\*

<u>Grilled</u> Faroe Island Salmon+\* 32 Rainbow Trout+\* 31 Mahi Mahi+\* 33 Pan Seared Great Lakes Walleye+\* 34 Cod+\* 33 Scallops+\* 40

## <u>Steaks</u>

#### 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-glace 45

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