

# DON'S LIGHTHOUSE

# BAR MENU

First Plates

- Crab Cake

Jumbo lump crabmeat, toasted corn relish, remoulade, chipotle honey

20
- Calamari+

Flash fried, garlic, scallions, cilantro lime chili glaze

16.5
- Shrimp Cocktail\*

Gulf shrimp, cocktail sauce, horseradish

16.5
- Prince Edward Island Mussels+\*

Sautéed, with sherry and garlic butter

17
- Stuffed Mushrooms\*

Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese

14.5
- Four Slider Burgers+\*

Four mini burgers, onion straws, pickle

18
- Spinach-Artichoke Dip

Spinach, artichokes, smoked gouda, cheddar and cream cheese, pita chips

14.5

Greens & Tureens

- Don's Seafood Chowder

Manhattan style, fresh fish & shellfish

6.75/11.25
- French Onion Soup\*\*

Crouton, swiss, mozzarella, asiago

10
- Fishmarket\*

Fresh greens, bleu cheese, chopped eggs, baby shrimp, Italian Dressing

10.5/15
- Bistro\*

Fresh greens, grape tomatoes, asiago, pine nuts, white balsamic vinaigrette

10/14
- Wedge\*

Iceberg lettuce, chopped egg, bacon, scallions, Thousand Island dressing

10.5
- Pomeroy\*

Greens, mandarin oranges, strawberries, red onion, poppy seed dressing

10.5/15
- Caesar\*\*

Romaine, asiago, croutons, creamy Caesar dressing

9.75/13.75
- Beet Salad\*\*

Roasted red & yellow beets, arugula, tomatoes, radishes, feta, candied walnuts

16.5

You may add any of the following to any of our salads:

Grilled Salmon+ 10    Shrimp+ 10    Tenderloin Tips+ 10    Grilled Chicken+ 7.5    1 Scoop Tuna+ 6

Handfuls

- Angus Steak Burger+

Char-grilled, brioche roll, fries

15

Add sautéed mushrooms, sautéed or fried onions, cheddar, swiss, provolone, or blue cheese 1.5 each    Add bacon 2
- Salmon BLT+\*\*

Grilled Salmon, bacon, pesto aioli, pretzel roll, petite bistro salad

19.5
- Blackened Snapper+

Pan seared, jalapeno cole slaw, hoagie bun, chips

20
- French Dip+

Slow roasted prime rib, provolone, ciabatta bun, au jus, chips

17.5
- Honey Chicken Sandwich+

Grilled chicken breast, honey mustard, Swiss, bacon, pretzel roll, chips

16.5

Knife & Fork

- Salmon Mediterranean Salad+\*

Grilled salmon, romaine lettuce, cucumbers, kalamata olives, grape tomatoes, red onions, feta cheese, red wine vinaigrette

20
- Center Cut Sirloin+\*

Ten oz., char-grilled, whipped potatoes, green beans

32
- Filet & Shrimp+

Five ounce filet, chimichurri, jumbo shrimp scampi, loaded red skin potatoes, green beans

34
- Filet & Shrimp+

Five ounce filet, chimichurri, shrimp scampi, loaded red skin potatoes, green beans

32
- Stuffed Shrimp+

Crab stuffed shrimp, cilantro jasmine rice, garlic butter sauce, green beans

26
- Shrimp Scampi Linguine+

Shrimp, spinach, tomatoes, white wine, butter, garlic sauce

24.5
- Dons Fish & Shrimp Fry+

Atlantic cod, tiger shrimp, beer battered and fried, cole slaw, fries, tartar sauce

19

All Cod 18.5    All Shrimp 20

\*Gluten-free Selections

\*\*Gluten-free with modification

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

## Martinis & Cocktails

- Don’s Old Manhattan**    Woodford Reserve, Carpana sweet vermouth, bitters, Luxardo cherries
- Walnut Old-Fashioned**    Watershed Bourbon, Nocino, bitters, Luxardo cherry, orange twist
- Pama Margarita**    Suaza, Pama, sour mix, tajin rim, lime slice
- French 75**    Champagne, Empress Gin, simple syrup, lemon juice, lemon twist  
Ask about our seasonal flavor
- Rosé Negroni**    Bombay gin, Campari, Lustau rosé vermouth, orange slice
- Rum Raspberry Sour**    Rum, lime juice, raspberry syrup, egg white, chocolate bitters

## Wine by the Glass

### Whites

- Mer Soleil Silver Unoaked Chardonnay**
- Carmenet Chardonnay**
- Sonoma Cutrer Chardonnay**
- Villa Maria Sauvignon Blanc**
- Justin Sauvignon Blanc**
- Sokol Blosser Pinot Gris**
- Benvolio Pinot Grigio**
- Belleruche Rosé**
- Zeppelin Riesling**
- Vietti Moscato**
- Gorgeous White Grenache**
- Columna Albarino**
- Freixenet Cava**
- Sparkling Rosé (ask your server)**

### Reds

- Juggernaut Pinot Noir**
- Edna Valley Pinot Noir**
- Goose Ridge Red Blend**
- Gundlach Bundschu Red Blend**
- Smith & Hook Cabernet**
- Prati Cabernet**
- Santa Ema Merlot**
- Fableist Tempranillo**
- Felino Malbec**
- Villa M Rosso**

## Craft Beer

- Stella Artois**
- Lagunitas IPA**
- Brewdog Elvis Juice IPA**
- Sierra Nevada Pale Ale**
- Cigar City Jai Alai**
- Modela Negra**
- Meteor Blanche French Witbier**
- Pacifico Clara**
- Downeast Apple Cider (GF)**

## Bottled Beer

- Miller Lite**
- Bud Light**
- Budweiser**
- Heineken**
- Moosehead**
- Amstel Light**
- Corona**

## Draft Beer

**Ask Your Server**

## Non Alcoholic Beverages

- N/A Ginger Turmeric Mule-**    Modica turmeric ginger mule mix, splash of soda
- N/A Cucumber Aloe Margarita** – Ritual Tequila, Modica cucumber aloe margarita mix, tajin rim
- N/A Tart Cherry Old Fashioned-**    Modica tart cherry mix, splash of soda, N/A bitters, muddled orange & cherry
- N/A Aperol Spritz** – Mionetto Sparkling Wine, Lyres Italian Spritz, soda, orange
- N/A Mionetto Sparkling Wine**
- Faux Sauvignon Blanc (N/A)**
- Athletic Light Lager (N/A)**
- Athletic IPA (N/A)**
- Guinness 0 (N/A)**