

# DON'S LIGHTHOUSE

# BAR MENU

## First Plates

- Crab Cake** Jumbo lump crabmeat, roasted corn relish, remoulade, chipotle honey 20  
**Calamari+** Flash fried, pickled cherry peppers, marinara sauce 17  
**Shrimp Cocktail\*** 4 jumbo Gulf shrimp, cocktail sauce, horseradish 19  
**Prince Edward Island Mussels+\*** Sautéed, with sherry and garlic butter 17  
**Stuffed Portobello Mushrooms\*** Zucchini, spinach, roasted red peppers, mozzarella cheese 16  
**Bang Bang Shrimp+** Lightly fried, banana peppers, Thai chili sauce 18  
**Smash Burger+** 2 smashed angus beef patties, cheddar cheese, caramelized onion, brioche bun, fries 14 \*\*no substitutions  
**Burrata Margarita Pizza** Burrata, spicy marinara sauce, basil, balsamic drizzle 18  
**Buffalo Chicken Dip+\*\*** Buffalo chicken dip, pita chips 15

## 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 11/15  
**Bistro\*** Fresh greens, grape tomatoes, asiago, pine nuts, white balsamic vinaigrette 10/14  
**Wedge\*** Iceberg lettuce, chopped egg, bacon, scallions, Thousand Island dressing 11  
**Pomeroy\*** Greens, mandarin oranges, strawberries, red onion, poppy seed dressing 10.75/14.75  
**Caesar\*\*** Romaine, asiago, croutons, creamy Caesar dressing 9.75/13.75  
**Burrata Caprese\*** Burrata, heirloom tomatoes, basil, balsamic drizzle 14  
**Beets and Chickpeas\*\*** Roasted beets, chickpeas, feta, candied walnuts, mixed greens, red wine vinaigrette 16.5

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

Grilled Salmon+ 10 Grilled Shrimp+ 10 Tenderloin Tips+ 10 Grilled Chicken+ 7.5 Ahi Tuna+ 10

## Handfuls

- Angus Steak Burger+** Char-grilled, brioche roll, fries 15.5  
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  
**Twin Lobster Rolls+** Warm lobster, lemon tarragon aioli, rosemary garlic parmesan fries 29  
**Blackened Snapper+** Pan seared, jalapeno cole slaw, hoagie roll, fries 20  
**French Dip+** Slow roasted prime rib, provolone, hoagie roll, au jus, fries 17.5  
**Chicken Sandwich+** Grilled chicken breast, swiss, bacon, pretzel roll, fries 16.5

## Knife & Fork

- Salmon Mediterranean Salad+\*** Grilled salmon, romaine lettuce, cucumbers, kalamata olives, grape tomatoes, red onions, feta cheese, red wine vinaigrette 21  
**Chicken Cobb Salad+\*** Grilled chicken, mixed greens, egg, avocado, red onions, tomatoes, blue cheese, French dressing 20  
**Ahi Tuna Rice Bowl+\*** Chilled Ahi Tuna, cilantro white rice, red onions, broccoli, edamame, avocado, corn, wasabi aioli 22  
**Shrimp Alfredo+** Grilled shrimp, linguine, peppers, onions, broccoli, alfredo sauce 24.5  
**Kansas City Strip Steak +** Twelve ounce, char-grilled, rosemary garlic parmesan fries, vegetable of the day 28  
**Short Rib or Lobster Mac and Cheese+** Cavatappi, cheddar and gruyere cheese  
**Short Ribs 21 Lobster 29**  
**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

**Cherry Lime Gin Rickey** Nolet's gin, tart cherry juice, simple syrup, soda, lime juice

**Hugo Spritz** Elderflower liqueur, Cava, soda, mint

**S'mores Espresso Martini** S'mores liqueur, espresso, cream, graham cracker crust rim

**Lavender Rum Punch** Bacardi Rum, Modica blueberry lavender lemon mix, soda

## Wine by the Glass

### **Whites**

**Mer Soleil Silver Unoaked Chardonnay**

**St. Francis Chardonnay**

**Sonoma Cutrer Chardonnay**

**Villa Maria Sauvignon Blanc**

**Emmolo Sauvignon Blanc**

**Sokol Blosser Pinot Gris**

**Santi Pinot Grigio**

**Jean Luc Rosé**

**Nortico Alvarinho**

**Oro de Castilla Verdeja**

**Matanzas Chenin Blanc**

**Vietti Moscato**

**Zeppelin Riesling**

**Freixenet Cava**

**Poema Cava Sparkling Rosé**

### **Reds**

**Juggernaut Pinot Noir**

**Violet Hill Pinot Noir**

**Fidelity Red Blend**

**Gundlach Bundschu Red Blend**

**Robert Hall Cabernet**

**Ancient Peak Cabernet**

**Toad Hollow Merlot**

**Fableist Tempranillo**

**Felino Malbec**

**Lenore Syrah**

**Villa M Rosso**

## Craft Beer

**Stella Artois**

**Lagunitas IPA**

**Brewdog Elvis Juice IPA**

**Sierra Nevada Pale Ale**

**Cigar City Jai Alai**

**Modela Negra**

**Pacifico Clara**

**Downeast Apple Cider (GF)**

**Hamburg Blueberry Peach Cider (GF)**

## Bottled Beer

**Miller Lite**

**Bud Light**

**Budweiser**

**Heineken**

**Moosehead**

**Amstel Light**

**Corona**

## Draft Beer

**Ask Your Server**

## Non Alcoholic Beverages

**N/A Orange Cranberry Mule-** Cranberry and orange juice, Owens's ginger beer

**N/A Tart Cherry Old Fashioned-** Modica tart cherry mix, splash of soda, N/A bitters,  
muddled orange & cherry

**N/A French 75 –** Mionetto Sparkling Wine, Ritual gin, lemon juice, simple syrup

**N/A Mionetto Sparkling Wine**

**Athletic Light Lager (N/A)**

**Athletic IPA (N/A)**

**Guinness 0 (N/A)**

**Labatt Blue (N/A)**