

Appetizers

- Soup Du Jour** *Chef's daily creation* 4.95
- Don's Seafood Chowder** *Manhattan style, fresh fish and shellfish* 5.5
- French Onion Soup** *Sherry, onion, three cheese* 7
- Crab Cake** *Jumbo lump crab, roasted corn relish, remoulade, chipotle honey* 14
- Bruschetta** *Artichoke tapenade, asiago cheese, marinated tomatoes* 9
- Escargot** *Garlic, butter, white wine, brie cheese* 9.5
- Stuffed Mushrooms*** *Spinach, sun dried tomatoes, artichokes, sherry cream, asiago cheese* 9.5
- Calamari** *Flash fried, garlic, almonds, lemon curry aioli* 10
- Baked Brie** *Puff pastry, cranberry compote, apples, grapes, marcona almonds, toast points* 13.5
- Shrimp Cocktail*** *Five gulf shrimp, fresh horseradish and cocktail sauce* 11.5
- Don's Sampler** *Three bruschetta, two gulf shrimp cocktail, one crab cake* 14.5
- Prince Edward Island Mussels** *Sautéed with sherry, garlic butter, and herbs* 10
- Roasted Beet Plate*** *Golden beets, goat cheese, fried capers, baby arugula, almonds, sherry vinaigrette* 9
- Middle Neck Clams*** *One dozen in a white wine & garlic butter broth* 12.5

Salads

- Bistro*** *Grape tomatoes, asiago cheese, pine nuts, white balsamic vinaigrette* 7.5
- Pomeroy*** *Mandarin oranges, strawberries, red onion, poppy seed dressing* 8
- Fishmarket*** *Baby shrimp, chopped eggs, bleu cheese, Don's Italian* 8.5
- Iceberg Wedge*** *Bacon, egg, scallion, thousand island* 7
- Caesar**** *Romaine, asiago cheese, croutons, creamy Caesar dressing* 7
- Grilled Romaine**** *Grilled artisan romaine, blistered grape tomatoes, fresh mozzarella, pine nuts, basil vinaigrette, balsamic glaze* 9

Lighthouse Favorites

- BBQ Chicken** *Roasted half chicken, braised swiss chard, pancetta, fried sweet corn polenta* 24
- Portuguese Seafood Stew** *Scallops, shrimp, mussels, chorizo sausage, pappardelle pasta, tomato broth* 27
- Steak and Lobster**** *Maine lobster tail, center cut filet mignon, whipped potato, vegetable, demi-glace* 46
- Alaskan King Crab Legs*** *One and one-half pounds, steamed, whipped potato, vegetable* mkt. price
- Filet & Scampi**** *Twin four oz. tenderloin medallions, five gulf shrimp sautéed in white wine garlic and butter, asparagus, whipped potatoes, demi-glace* 35
- Buttermilk Fried Chicken** *Deep fried breast, white cheddar whipped potato, Cajun creamed spinach* 19.9
- Kobe Meatloaf** *Kobe beef, veal & sausage, white cheddar whipped potatoes, brussel sprouts, tomato bordelaise* 24
- Sesame Ginger Tofu** *Red pepper, carrots, edamame, napa cabbage, jasmine rice, coconut curry broth* 22

*Gluten-free selections

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

WiFi Access: lighthouse Password: donschowder

Don's Fresh Taste of New England Featuring:

Whole Maine Lobster* 1 ¼ lb., 8 middle neck clams, redskin potatoes, corn on the cob 43

Don's Clambake* 1/2 roasted chicken, 12 middle neck clams, redskin potatoes, corn on the cob 30

Other New England Favorites & Influences:

Nantucket Lightship Scallops* Pan seared, caramelized cauliflower puree, toasted fennel, oyster mushrooms, golden raisin vinaigrette 31

George's Bank Cod Cracker crust, oven baked, wild rice blend, vegetable, lemon beurre blanc 28

Rainbow Trout * Lobster stuffed and baked, horseradish creamed spinach, balsamic tomatoes 28

Maine Lobster Tail* Broiled cold water lobster, whipped potatoes, vegetable 28 Add a second tail for 20

Freshline

Faroe Island Salmon** Grilled, smashed/fried redskin potatoes, swiss chard, salsa verde 27

Carolina Catfish Cornmeal fried, shrimp etouffe, jasmine rice fried okra 25.9

Great Lakes Walleye Pretzel crusted, whipped potatoes, sweet corn succotash, whole grain honey mustard aioli 29
(Walleye subject to seasonal harvesting ability)

Tuna Poke Sushi tuna, pickled carrots, jalapenos, avocado, scallions, cilantro jasmine rice, chili garlic aioli 30

Pacific Halibut Pan seared, herb roasted fingerling potatoes, sautéed spinach, mushrooms, sherry cream 35

Swordfish Grilled, king crab and avocado risotto, fried plantains, chili/lime vinaigrette 36

Simply Seafood*

The following selections are simply prepared with roasted fingerling potatoes, steamed spinach
And your choice of one of the following sauces

Mustard Aioli Lemon Beurre Blanc* Caper Remoulade Golden Raisin Vinaigrette*

Grilled

Faroe Island Salmon* 27

Rainbow trout* 28

Swordfish* 36

Pan Roasted

Nantucket Lightship Scallops* 31

Carolina Catfish* 26

Pacific Halibut* 35

Steaks

STEAK ENHANCEMENTS

Sautéed Mushrooms ~ Fried Onion Straws ~ Smoked Bleu Cheese ~ Caramelized Onions

Also "Oscar Style" Any Steak

Filet Mignon** Char-grilled, whipped potatoes, vegetable, demi-glace 6 oz.....30 8 oz....37

Pork Porterhouse Twelve oz., bacon/cheddar whipped potatoes, beer battered onion rings, mustard demi-glace 27

Steak Oscar* Ten oz., Texas sirloin, char-grilled, whipped potatoes, asparagus, blue crab, hollandaise sauce 30

Moody Blues** Twin 4 oz. tenderloin medallions, smoked Moody bleu cheese, chive garlic whipped potatoes, asparagus, balsamic reduction 31

C.A.B Delmonico** Twelve oz., fingerling potato hash, green beans, house steak sauce 35

C.A.B New York Strip** Fourteen oz., french onion potato gratin, asparagus, truffle butter 39

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**Gluten-free with modification

Executive Chef—Joseph Mokry Sous Chef—Donald Ganss