

Appetizers

- Soup Du Jour** *Chef's daily creation* 4.5
- Don's Seafood Chowder** *Manhattan style, fresh fish and shellfish* 5.5
- French Onion Soup** *Sherry, onion, three cheese* 7
- Maryland 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* 10.5
- Baked Brie** *Puff pastry, cranberry compote, fresh fruit, marcona almonds, toast points* 13.5
- Shrimp Cocktail*** *Five gulf shrimp, fresh horseradish, cocktail sauce* 11.5
- Don's Sampler** *Three bruschetta, two gulf shrimp cocktail, one mini crab cake* 14.5
- Prince Edward Island Mussels+*** *Sautéed with sherry, garlic butter, and herbs* 10
- Middleneck Clams*** *One dozen, steamed, white wine & garlic broth* 12.5
- Don's Chip & Dip** *Maine lobster, crab, spinach and artichoke casserole, crispy pita chips* 14.5

Salads

- Bistro*** *Greens, grape tomatoes, asiago cheese, pine nuts, white balsamic vinaigrette* 7.5
- Pomeroiy*** *Greens, 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
- Spinach & Arugula** *Fresh bed of greens with smoked bleu cheese, candied walnuts, apples, pickled onion with warm bacon/shallot dressing* 9

Lighthouse Favorites

- Chicken Clambake+** *Roasted half chicken, 12 middle neck clams, redskin potatoes, corn on the cob* 30
- 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, green beans* 46
- Alaskan King Crab Legs+*** *One and one-half pounds, steamed, whipped potato, green beans* mkt. price
- Maine Lobster Tail+*** *Broiled cold water lobster, whipped potatoes, green beans* 28 *Add a second tail for* 20
- Filet and Scampi+** *Twin four ounce tenderloin medallions, five gulf shrimp sautéed in white wine garlic and butter asparagus, whipped potatoes and demi-glace* 35
- Kobe Meatloaf+** *Kobe beef, veal & sausage, white cheddar whipped potatoes, brussel sprouts, tomato bordelaise* 24
- Buttermilk Fried Chicken+** *Deep fried breast, white cheddar whipped potatoes, Cajun creamed spinach* 20
- Sesame Ginger Tofu** *Red pepper, carrots, edamame, napa cabbage, jasmine rice, coconut curry broth* 22

*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+**** *Spanish rice, roasted poblano, sweet potato, corn, sofrito* 27
- George's Bank Cod+** *Cracker crust, oven baked, wild rice blend, vegetable, lemon beurre blanc* 28
- Nantucket Lightship Scallops+*** *Pan seared, caramelized cauliflower puree, toasted fennel, oyster mushrooms, golden raisin vinaigrette* 31
- Great Lakes Walleye+** *Pretzel crusted, whipped potatoes, sweet corn succotash, whole grain honey mustard aioli* 29
(Walleye subject to seasonal harvesting availability)
- Tuna Poke** *Sushi tuna, pickled carrot, jalapenos, avocado, scallion, cilantro jasmine rice, chili garlic aioli* 30
- Rainbow Trout+** *Lobster stuffed and baked, horseradish creamed spinach, balsamic tomatoes* 28

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

Pan Roasted

Nantucket Lightship Scallops+* 31
Great Lakes Walleye+* 26

Fresh Catch+* Mkt

Steaks

STEAK ENHANCEMENTS

Sautéed Mushrooms ~ Fried Onion Straws ~ Smoked Bleu Cheese ~ Caramelized Onions
Also "Oscar Style" Any Steak

- Filet Mignon+** *Char-grilled, whipped potatoes, green beans, cabernet demi-glace* 6 oz.....30 8 oz....37
- Steak Oscar+*** *Ten oz., Texas sirloin, char-grilled, whipped potatoes, asparagus, blue crab, hollandaise sauce* 30
- Twin Tenders+*** *Twin four oz. tenderloin medallions, roasted fingerlings, asparagus, lobster Newburg* 33
- Braised Short Ribs+**** *Parsnip puree, broccolini, bacon/onion jam* 27
- 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

*Gluten-free selections

**Gluten-free with modification

Executive Chef—Joseph Mokry Sous Chef—Donald Ganss