

Good Morning

COLD BUFFET

fresh fruit, chilled juices, cold cereals, yogurt,
freshly baked muffins, Danish, toast, bagels

HOT BUFFET

scrambled eggs, bacon, sausage, home fries, pancakes, French toast and daily specials

OATMEAL

EGGS ANY STYLE

"Egg Beaters" available

OMELETTES

cheddar, ham, mushroom, onion, tomato or lobster

EGGS BENEDICT

a classic way to start the day

BREAKFAST MEAT

ham, corned beef hash, bacon, sausage

FISH

broiled fresh fish, pan fried codfish cakes



June 15, 1944 Lighthouse Inn opened for the 7th season with a brand new beachside dining room.



September 15, 1944 The new dining room was swept away by a hurricane. The foundation was all that remained



June, 1945 A new dining room and kitchen were constructed on a steel frame with walls designed to break-away in the event of hurricane.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Before placing your order, please inform your server if you or a person in your party has a food allergy.*

Starters

Native Mussels

Sautéed in butter with leeks, roasted garlic, white wine and lemon \$8.95

Fresh Fruit Cup Supreme

Fresh cut seasonal fruit \$3.25

Mozzarella Sticks

Served with marinara sauce and garlic ciabatta \$6.95

Jumbo Shrimp Cocktail

Four succulent jumbo shrimp served with cocktail sauce \$11.95

Breaded Chicken Tenders

Choice of Sweet & Sour, BBQ or Buffalo style \$6.95

Bruschetta

Roma tomatoes, garlic, basil and fresh mozzarella on toasted ciabatta with a reduced balsamic drizzle \$7.95

Cape Cod Clam Dip

Local clams with bell pepper, seasonings, and cream cheese, served with crackers \$6.50

Mediterranean Hummus Dip

Served with pita chips, celery and carrot sticks \$7.50

Loaded Potato Skins

Cheddar-jack cheese, bacon, chives and sour cream \$7.50

Artichoke & Spinach Dip

Topped with Vermont cheddar cheese, served bubbling hot with pita chips \$8.95

Nachos

Loaded with cheddar-jack cheese, salsa and sour cream \$7.95 add guacamole \$2.00

Seafood Cake

Shrimp, scallops and crab with panko crumbs sautéed golden brown, served with chipotle aioli over field greens \$8.95

A Brief History of The Lighthouse Inn

In 1850 the federal government appropriated money to build a lighthouse near the breakwater at the mouth of Bass River. Oxen were used to bring supplies over the salt marsh for construction of the Bass River Light. The light was lit in 1855 and continued to serve seafarers until 1914 when it was decommissioned. In 1938 the lighthouse property was purchased by the Stone family of Auburn, Massachusetts. Everett Stone and his wife Gladys planned to develop the land and sell it. Because the purchase of the lighthouse occurred too late in June to begin any construction that first year, Gladys decided to take in overnight guests to help pay the mortgage. So many of the 1938 guests asked to return, the Stones changed their plan for developing the land and thus began Lighthouse Inn, still owned and operated by the Stone family. After being dark for 75 years, the Bass River Light was relit in 1989 as the only U.S. Coast Guard sanctioned, pri-



Bass River Lighthouse circa 1855



The early days of automobiles circa 1908



The beginning of Lighthouse Inn 1938

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Salads

Choice of dressing: Citrus Fusion, Bleu Cheese, Italian, Balsamic or Raspberry Cranberry Vinaigrette

Sunset Salad

Two skewers of grilled shrimp marinated in rosemary oil, served on a bed of mixed greens with cantaloupe, watermelon, mandarin orange, strawberries, drizzled with a zesty citrus vinaigrette

\$10.50

Caesar Salad

Crisp romaine lettuce, croutons, Parmesan cheese and creamy dressing

Small \$3.50 Large \$6.95 With Chicken \$10.50

Over Stuffed Tomato Salad

Black olives, cucumbers, carrot and fresh fruit on mixed greens
Topped with a vine ripened tomato stuffed with your choice of

Tuna Salad \$9.95 Lobster Salad \$17.50

Cape Cobb Salad

Mixed greens, bacon bits, diced egg, tomato wedges,
avocado, black olives, bleu cheese crumbles \$9.95

With Chicken \$11.95 Shrimp \$14.95 Lobster \$19.95

Gorgonzola Salad

Mixed greens, tomatoes, Craisins, hard boiled egg
gorgonzola and candied walnuts \$9.95

With Chicken \$11.95 Shrimp \$14.95 Lobster \$19.95

Chilled Poached Salmon Salad

Poached North Atlantic salmon filet with citrus glaze, mixed greens
garnished with tomatoes, cucumbers, carrots, artichoke hearts and fresh mozzarella

\$14.50

Soups & Chowder

Lighthouse Inn Clam Chowder

Made fresh in the Cape Cod tradition,
creamy and full of clams and potatoes \$5.95

Try our Chowder in a Bread Bowl \$8.95

Chef's Creation Of The Day

Always fresh and always delicious \$5.50



In the 1950s gatherings were held in an oceanside pavilion. After it blew down three times in seven years, the Stones decided to build the larger and sturdier wooden deck on the front of the Main House.

Beach Fare

Sandwiches

Sandwiches and melts served with French Fries

Steak Burger Deluxe

Fresh Certified Angus Beef steak burger, the best you can buy! Cooked to your liking with lettuce, sliced tomato and red onion \$10.95



Add sautéed onions, bacon, bleu cheese, American or cheddar \$1.00 each

West Dennis Grilled Chicken

Chicken breast marinated in honey, Dijon mustard and soy sauce, char-grilled with provolone cheese, topped with sliced garden tomato, Bermuda onion and homemade cranberry ketchup \$10.50

Waterfront Wrap Sandwiches

A flour tortilla stuffed with lettuce, tomato, Vermont cheddar cheese, Craisins and raspberry vinaigrette
Grilled Chicken \$10.50 or Portabella Mushroom \$9.95

Hot Oven Melt Sandwiches

Baked in the oven on zucchini bread with sliced tomato and provolone cheese
Lobster Salad \$17.50 or Tuna Salad \$12.95

Lobster Salad Roll

Tender sweet chunks of lobster meat tossed with mayo, celery, Dijon mustard and tarragon \$17.95

Cape Cod Quesadilla

Native cod folded into a flour tortilla with cheddar-jack cheese and fresh spinach,

served with lettuce, tomato, sour \$10.50 Add \$2.00

Stir Fry

Fresh vegetables, fresh ginger, garlic, soy sauce, hoisin sauce, served over rice
Chicken Tips \$9.95 Beef Tips \$10.95 Vegetable \$9.50 Shrimp \$12.95

shredded diced to-cream, salsa guacamole

Seaside Pasta

whole wheat penne available upon request

Seafood Lighthouse

An array of shrimp, scallops and mussels sautéed with garlic and fresh vegetables, tossed with penne pasta and marinara, topped with freshly grated Parmesan cheese and a side of garlic bread \$18.50

Garden Vegetable Marinara

Fresh seasonal vegetables sautéed, tossed with penne pasta and marinara sauce, topped with freshly grated Parmesan cheese and a side of garlic bread \$11.95

Chicken & Pasta

Grilled chicken, fresh vegetables, tossed with penne pasta and creamy Alfredo sauce, topped with freshly grated Parmesan cheese and a side of garlic bread \$14.95

Garden Vegetable Alfredo

Fresh seasonal vegetables, tossed with penne pasta and creamy Alfredo sauce, topped with freshly grated Parmesan cheese and a side of garlic bread \$10.50

Basket of French Fries \$2.95

Guacamole \$2.00

Sundowner

Served after 5:00 and include vegetable du jour
and your choice of rice pilaf, French Fries or baked potato

Certified Angus Beef

Western London Broil

Flank steak of beef marinated in soy sauce, garlic, honey, olive oil and Dijon mustard,
char-grilled and thinly sliced, served with a robust mushroom demi glace \$14.95

New York Sirloin

Char-grilled to your liking, served with sautéed mushrooms and onions \$19.95

Surf and Turf

Two skewers of grilled shrimp marinated in Asian chili sauce,
paired with a char-grilled New York sirloin \$25.95

Sweet and Spicy Chicken

Grilled with a mild Asian
chili sauce \$13.50

Boneless Roast Pork Loin

Center cut roasted with Jamaican jerk rub,
served with homemade peach, basil,
cranberry chutney \$15.95

Cape Cod Chicken

Cranberry and sage stuffing,
topped with creamy cranberry
supreme sauce \$15.50

Chicken and Pork

Seafood

Filet of Chatham Scrod

Broiled native scrod topped with our own seasoned Ritz Cracker crumbs, served with tartar sauce \$18.50

Twin Seafood Cakes

Shrimp, scallops and crabmeat with Panko crumbs,
sautéed golden brown, served with chipotle aioli \$17.50

Cape Cod Scallops

Sautéed with Craisins, Roma tomato, green onion and garlic,
in a lemon beurre blanc sauce \$19.50

Boiled Lobster

One pound lobster served with drawn butter and lemon \$25.95

Salmon Pesto

North Atlantic salmon topped with sun dried tomato and basil pesto \$15.95