

Starters

Mozzarella Moons

Served with marinara sauce and roasted garlic ciabatta 16

Jumbo Shrimp Cocktail

Four succulent jumbo shrimp served with cocktail sauce 18

Red Pepper Hummus

Field greens, olive oil, balsamic glaze, served with carrot, celery sticks and roasted garlic ciabatta 14

Sea Cake

Shrimp, scallops, crab meat, and panko crumbs sautéed golden brown topped with chipotle aioli on field greens 15

Artichoke & Spinach Dip

Homemade, topped with cheddar jack cheese, served bubbling hot with ciabatta sticks 14

Add Chicken 6 Lobster 25

Chicken Tenders

Served with carrot and celery sticks,
Choice of Buffalo, barbeque or Asian Zing 14

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, privately owned, privately maintained lighthouse in the country, now known as the West Dennis Light.



Bass River Lighthouse circa 1855



The early days of automobiles circa 1908



The beginning of Lighthouse Inn 1938

*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.*

Salads

Caprese Salad

Fresh mozzarella cheese over field greens with Bermuda onion and sliced tomato, drizzled with pesto oil and balsamic glaze 15

Chipotle Salad

Romaine lettuce, black bean and corn relish, tomato, guacamole, blended cheeses, tortilla strips with Southwest ranch dressing 16

Add Chicken 6 Shrimp 10 Lobster 25

Spinach Salad

Baby spinach topped with raisins, candied walnuts, sliced Bermuda onion, chopped egg, sliced tomatoes, and feta cheese, served with raspberry vinaigrette 15

Add Chicken 6 Shrimp 10 Lobster 25

Sunset Salad

Two skewers of grilled shrimp served on a bed of field greens with pineapple, cantaloupe, watermelon, mandarin orange, with mango vinaigrette 24

Pear and Beet Salad

Field greens, pears, spiral beets, Gorgonzola cheese, candied walnuts, served with red wine vinaigrette 16

Add Chicken 6 Shrimp 10 Lobster 25

Garden Tossed Side Salad 7

Caesar Side Salad 7

Salad Dressing: Bleu Cheese, Ranch

Reduced Fat: Balsamic Vinaigrette, Red Wine Vinaigrette, Mango Vinaigrette, Golden Italian, Raspberry Vinaigrette

Soups & Chowder

New England Clam Chowder

Classic New England clam chowder, creamy and full of clams and potatoes 9

Try our Chowder in a Bread Bowl 12

Chef's Creation of the Day

Always homemade, always delicious 7



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

All sandwiches served with French Fries

Steak Burger Deluxe

Fresh Angus Beef steak burger cooked to your liking with lettuce, sliced tomato and Bermuda onion 18
Add sautéed onions, bacon, gorgonzola, American or Vermont cheddar 1.50 each

West Dennis Grilled Chicken

Chicken breast in a roasted garlic marinade, char-grilled with Vermont cheddar cheese, topped with sliced tomato, Bermuda onion and homemade cranberry ketchup 18

Waterfront Premiere Lobster Roll

Tender sweet chunks of lobster meat tossed with mayo, Dijon mustard, and celery, served with romaine lettuce on a grilled brioche roll 38

Greek Veggie Burger

Grilled Beyond burger topped with vegan tzatziki, Bermuda onion, lettuce, cucumber, served on ciabatta bread 18

Lobster Taco

Fresh lobster meat, caramelized onions, sweet chili sauce, greens, diced tomato, and chipotle aioli served in warm buttermilk naan bread 38

Cape Cod Quesadilla

Toasted flour tortilla filled with cheddar-jack cheese, fresh spinach and your choice of:
Plain 12 Cod 18 Grilled Chicken 16 Lobster 35
Served field greens, diced tomato, sour cream, and salsa Add guacamole 3

Pasta Specialties

Seafood Lighthouse Marinara

A half lobster tail, shrimp, and mussels sautéed with garlic and fresh vegetables, tossed with penne pasta and marinara, topped with asiago cheese, and served with a side of ciabatta garlic bread 38
Vegetable 22

Vegetable Ravioli

vegan, nut-free, dairy free
Plant-based, egg-free vegetable stuffed ravioli, tossed with a seasonal vegetable medley in true marinara and topped with vegan mozzarella and basil pesto drizzle 24

Chicken or Shrimp Alfredo

Served over penne pasta with mixed spring vegetables in a creamy Alfredo sauce, served with roasted garlic ciabatta
Vegetable 22 Chicken 24 Shrimp 27

Lemon Shrimp

Leeks, lemon, fresh baby spinach, garlic butter tossed with penne and asiago cheese, served with roasted garlic ciabatta 27

Sundowner

LAND

New York Sirloin

Char-grilled to your liking with Montreal seasoning, smothered with sautéed mushrooms and onions, and served with roasted Yukon gold potato and a medley of seasonal vegetables 34

Center Cut Pork Chop

Boneless pork chop in sweet bourbon marinade, char grilled and topped with a warm maple honey bourbon sauce, served Yukon gold potatoes and a medley of seasonal vegetables 29

Zenzo Chicken

Bone in chicken breast grilled, topped with Zenzo sauce of chicken stock, white wine, garlic, ginger, celery, carrots, and onions, served with harvest rice pilaf and a medley of seasonal vegetables 26

SEA

Mediterranean Cod

Native cod baked in lemon juice and olive oil with roasted tomatoes, Bermuda onions and Kalamata olives, served with harvest rice pilaf and a medley of seasonal vegetables 30

Stuffed Haddock En Crouete

Fresh native haddock filet with crab and Ritz cracker stuffing, baked in golden brown puff pastry, topped with a rich lobster Newburg sauce, served with harvest rice pilaf and a medley of seasonal vegetables 32

Twin Atlantic Seafood Cakes

Shrimp, scallops, crab meat, and panko crumbs sautéed golden brown topped with chipotle aioli, served with harvest rice pilaf and a medley of seasonal vegetables 30

Honey Chipotle Salmon

Fresh salmon baked with honey chipotle glaze, served with a lime twist, harvest rice pilaf and a medley of seasonal vegetables 30

Lobster Dinner

Native steamed lobster, grilled corn cobette, roasted Yukon gold potato, drawn butter and lemon wedge 38