

THE WATERFRONT RESTAURANT AT LIGHTHOUSE INN

DINNER MENU

STARTERS

mozzarella moons

served with marinara sauce and roasted garlic
ciabatta 16

crispy cheese bacon flatbread

asiago, bacon, olive oil and basil 15

jumbo shrimp cocktail GF

four succulent jumbo shrimp served with cocktail
sauce 19

red pepper hummus

field greens, olive oil, balsamic glaze, served with
roasted garlic ciabatta, carrot and celery sticks 15

sea cake

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

artichoke & spinach dip

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

chicken tenders

served with carrot and celery sticks,
choice of buffalo, barbeque or sriracha ranch 15

SOUP & CHOWDER

classic new england clam chowder

creamy, full of clams and potatoes 9

try our clam chowder in a bread bowl 14

chef's creation of the day

always homemade, always delicious 8

SALADS

add to any salad

lobster 25, shrimp 13, chicken 9

caprese salad GF

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 southwestern ranch dressing 16

caesar salad

crisp romaine lettuce, caesar dressing,
croutons parmesan crisps, shaved asiago 16

spinach salad

baby spinach topped with raisins, candied
walnuts, sliced bermuda onion, chopped egg,
sliced tomatoes, feta cheese, served with
raspberry vinaigrette 15

sunset salad GF

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

wedge salad

hearts of romaine lettuce, grape tomatoes,
crispy bacon bits, bermuda onion, candied
walnuts, chunky gorgonzola dressing, croutons
and balsamic drizzle 16

caesar side salad 8

garden tossed side salad 8

salad dressing: bleu cheese, ranch, reduced fat,
balsamic vinaigrette, red wine vinaigrette,
mango vinaigrette, golden italian, raspberry
vinaigrette

POST CARD



west dennis light
formerly bass river light
renamed in 1989
built in 1855
range: 12 miles
flashing white every six
seconds, red tower on a
large white house

Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



SUNDOWNER

FROM THE SEA

sole lighthouse inn

coated with seasoned egg batter, sautéed with jumbo shrimp, mushrooms, roma tomatoes, fresh baby spinach, green onions, fine herbs, garlic, shallots, vermouth, cream, lemon asparagus risotto 36

stuffed haddock en croûte

fresh native haddock fillet with crab and ritz cracker stuffing, baked in golden brown puff pastry, topped with a rich lobster newburg sauce, served with lemon asparagus risotto 36

cedar plank salmon

rubbed with basil garlic paste roasted on a maine cedar plank served with lemon zest wild rice 33

classic cape cod lobster dinner

native steamed lobster, grilled corn cobette, roasted yukon potato 45

waterfront premiere lobster roll

tender sweet chunks of lobster meat tossed with mayonnaise, dijon mustard and celery served with romaine lettuce on a grilled brioche roll with pub fries 42

lobster taco

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

seafood lighthouse

a half lobster tail, shrimp, scallops and mussels sautéed with garlic and fresh vegetables, tossed with penne pasta and marinara or scampi sauce, topped with asiago cheese, served with a side of ciabatta garlic bread 42

FROM THE LAND

new york sirloin

char-grilled to your liking with montreal seasoning, smothered with sautéed mushrooms, onions and gorgonzola butter, served with red skin mashed potatoes, balsamic glazed zucchini 38

chicken cordon bleu

chicken breast, smoked pork belly, gruyère cheese, breaded and sautéed with dijon cream, served with red skin mashed potatoes and balsamic zucchini 34

long bone pork chop

stuffed with bacon, chive and gorgonzola grilled and served with an asiago cream with red skin mashed potatoes, and balsamic glazed zucchini 34

steak burger deluxe

fresh angus steak burger cooked to your liking with lettuce, sliced tomato and bermuda onion 18
Add onions, bacon, gorgonzola, american or vermont cheddar 1.50 each

greek veggie burger GF

grilled beyond burger topped with vegan tzatziki, bermuda onion, lettuce, cucumber, served on ciabatta bread 18

vegetable ravioli VG

vegan, nut-free, dairy free, plant based egg free vegetable stuffed ravioli tossed with a vegetable medley in either true marinara or nut free pesto and topped with vegan mozzarella cheese 26



GIFT CARDS AVAILABLE

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BEACH FARE

waterfront premiere lobster roll

tender sweet chunks of lobster meat tossed with mayonnaise, dijon mustard and celery served with romaine lettuce on a grilled brioche roll with pub fries 42

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:
lobster 38, cod 19, grilled chicken 21, plain 15

fish and chips

fresh haddock in seasoned tempura batter golden fried, served with pub fries, cole slaw, tartar sauce, lemon and a cup of our classic new england clam chowder 29

steak burger deluxe

fresh angus steak burger cooked to your liking with lettuce, sliced tomato and bermuda onion 18
add onions, bacon, gorgonzola, american or vermont cheddar 1.50 each

greek veggie burger VG

grilled beyond burger topped with vegan tzatziki, bermuda onion, lettuce, cucumber, served on ciabatta bread 18

west dennis grilled chicken

chicken breast in a soy honey dijon marinade, char-grilled with vermont cheddar cheese, topped with sliced tomato, bermuda onion on a toasted onion roll with homemade cranberry ketchup 18

cranberry chicken salad sandwich

diced white meat chicken, raisins, candied walnuts, herbs and mayonnaise, served on a toasted kaiser roll with sliced tomato, fresh baby spinach and bermuda onion with pub fries 18

monomoy fish sandwich

fresh breaded haddock with lettuce, tomato and bermuda onion, with chipotle aioli served on toasted ciabatta with pub fries 18

vegetable ravioli VG

vegan, nut-free, dairy free, plant-based and egg free vegetable stuffed ravioli tossed with a vegetable medley in either true marinara or nut free pesto and topped with vegan mozzarella cheese 24

Brief History of Lighthouse Inn

In 1850, the federal government appropriated \$4,000 to build a lighthouse near the mouth of the Bass River. In 1854 oxen were used to drag materials over the salt marshes and dunes to build the house and its lightkeeper's quarters. The light was lit on May 1, 1855. It continued to serve seafarers until 1914 when it was decommissioned after the Cape Cod Canal opened. The property became available from its prior owner and in 1938 at the urging of his wife Gladys, Everett Stone purchased the Lighthouse property. He planned to develop the land and sell it. But the papers on the Lighthouse were passed too late in July to begin any construction, so Gladys Stone decided to take in overnight guests to help pay the mortgage. So many of the 1938 guests asked to return that the Stones changed their mind about developing the land and thus began the Lighthouse Inn. In 1939, Gladys and Everett decided their son Bob would run the Waterfront Restaurant. Bob hired three waitresses from Wheaton College, including Mary Packard. Bob and Mary were married in 1942, starting the tradition of family operation of the Inn which continues today with the third generation of Stones. After being dark for 75 years, the light was relit on August 7, 1989. The light, which is a one-second flash every six seconds is recognized by the Coast Guard as the West Dennis Light and is the only privately owned, privately maintained working lighthouse in the country.



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