

THE WATERFRONT RESTAURANT



DINNER MENU

STARTERS

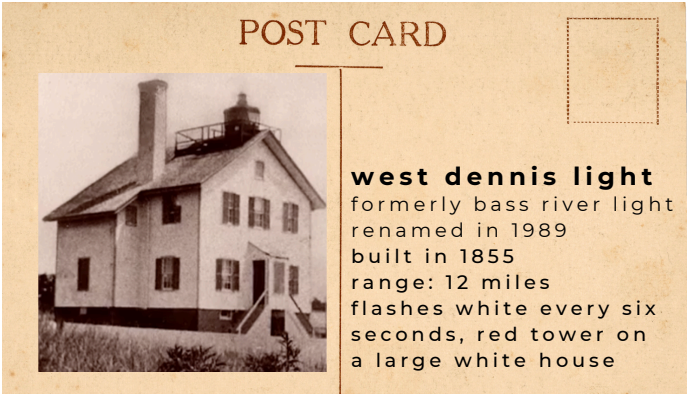
- mozzarella moons**
served with marinara sauce and roasted garlic ciabatta 18
- crispy cheese bacon flatbread**
asiago, bacon, olive oil and basil 17
- jumbo shrimp cocktail GF**
four succulent jumbo shrimp served with cocktail sauce 21
- red pepper hummus**
field greens, olive oil, balsamic glaze, served with roasted garlic ciabatta, carrot and celery sticks 17
- sea cake**
shrimp, scallops, crab meat, panko crumbs, sautéed golden brown and topped with chipotle aioli on field greens 17
- artichoke & spinach dip**
homemade, topped with cheddar jack cheese, served bubbling hot with ciabatta sticks 16
- chicken tenders**
served with carrot and celery sticks, choice of buffalo, barbeque or sriracha ranch 17

SOUP & CHOWDER

- classic new england clam chowder**
creamy, full of clams and potatoes 10
- try our clam chowder in a bread bowl 15
- chef's creation of the day**
always homemade, always delicious 9

SALADS

- add to any salad**
lobster 27, shrimp 15, chicken 10
-
- caprese salad GF**
fresh mozzarella cheese over field greens with bermuda onion and tomato, drizzled with pesto oil and balsamic glaze 17
 - caesar salad**
crisp romaine lettuce, caesar dressing, croutons parmesan crisps, shaved asiago 18
 - spinach salad**
baby spinach topped with raisins, candied walnuts, sliced bermuda onion, chopped egg, sliced tomatoes, feta cheese, served with raspberry vinaigrette 18
 - sunset salad GF**
two skewers of grilled shrimp served on a bed of field greens with pineapple, cantaloupe, watermelon, mandarin orange, with mango vinaigrette 26
 - wedge salad**
hearts of romaine lettuce, grape tomatoes, crispy bacon bits, bermuda onion, candied walnuts, chunky gorgonzola dressing, croutons and balsamic drizzle 18
 - caesar side salad 9**
 - garden tossed side salad 9**
salad dressing: bleu cheese, ranch, reduced fat balsamic vinaigrette, mango vinaigrette, golden italian, raspberry vinaigrette



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.



GIFT CARDS AVAILABLE

SUNDOWNER

FROM THE SEA

sole lighthouse inn

dipped with seasoned egg batter, sautéed with jumbo shrimp, mushrooms, roma tomatoes, fresh baby spinach, green onions, fines herbes, garlic, shallots, vermouth, lemon asparagus risotto 39

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 39

cedar plank salmon

rubbed with basil garlic paste roasted on a maine cedar plank served with lemon zest wild rice 36

classic cape cod lobster dinner

native steamed lobster, grilled corn cobette, baked potato sour cream & chives 47

waterfront premiere lobster roll

tender sweet chunks of lobster meat tossed with mayonnaise, hint of dijon mustard and celery served with romaine lettuce on a grilled brioche roll with pub fries 46

lobster taco

fresh lobster meat, caramelized onions, sweet chili sauce, greens, diced tomato, and chipotle aioli served in warm buttermilk naan bread 42

seafood lighthouse inn

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 49

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 and balsamic glazed broccolini 42

bourbon pecan chicken

bourbon pecan chicken airline breast coated with pecans and panko, sauteed with dijon, soy, brown sugar and bourbon then finished with butter, served with red skin mashed potatoes and balsamic glazed broccolini 37

long bone pork chop

long bone pork chop marinated and char-grilled, with bacon, chive gorgonzola cream, served with red skin mashed potatoes and balsamic glazed broccolini 37

steak burger deluxe

fresh angus steak burger grilled to your liking, lettuce, tomato, bermuda onion, on a toasted onion roll with pub fries 20 Add onions, bacon, gorgonzola, american or vermont cheddar 1.75 each


greek veggie burger GF

grilled beyond burger topped with vegan tzatziki, bermuda onion, lettuce, cucumber, served on ciabatta bread 18 Add onions, bacon, gorgonzola, american or vermont cheddar 1.75 each


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 28

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 1st, 1855. It continued to serve seafarers until 1914 when it was decommissioned after the Cape Cod Canal opened. After being dark for 75 years, the light was relit on August 7th, 1989, the 200th anniversary of the U.S. Lighthouse Service known now as the U.S. Coast Guard. The light has a one-second flash every six seconds and is recognized by the U.S. Coast Guard as the West Dennis Light. It is the only privately owned, privately maintained working lighthouse in the country. 2024 marks the Lighthouse Inn’s 86th Anniversary under the 3rd generation ownership of the Stone Family.



CLAMBAKES ON THE BEACH
WEDNESDAYS THIS SUMMER 6:00-9:00PM
JULY 3, 17, 31 & AUGUST 14
LIVE MUSIC: ONE MORE SLICE
CASH BAR- BEACH BEER GARDEN
LIGHTHOUSEINN.COM/CLAMBAKES



THE WATERFRONT RESTAURANT



West Dennis on Cape Cod, Massachusetts

LUNCH MENU

STARTERS

mozzarella moons

served with marinara sauce and roasted garlic
ciabatta 18

crispy cheese bacon flatbread

asiago, bacon, olive oil and basil 17

jumbo shrimp cocktail GF

four succulent jumbo shrimp served with cocktail
sauce 21

red pepper hummus

field greens, olive oil, balsamic glaze, served with
roasted garlic ciabatta, carrot and celery sticks 17

sea cake

shrimp, scallops, crab meat, panko crumbs,
sautéed golden brown and topped with
chipotle aioli on field greens 17

artichoke & spinach dip

homemade, topped with cheddar jack cheese,
served bubbling hot with ciabatta sticks 16

chicken tenders

served with carrot and celery sticks,
choice of buffalo, barbeque or sriracha ranch 17

SOUP & CHOWDER

classic new england clam chowder

creamy, full of clams and potatoes 10

try our clam chowder in a bread bowl 15

chef's creation of the day

always homemade, always delicious 9

SALADS

add to any salad

lobster 27, shrimp 15, chicken 10

caprese salad GF

fresh mozzarella cheese over field greens with
bermuda onion and tomato, drizzled with pesto
oil and balsamic glaze 17

caesar salad

crisp romaine lettuce, caesar dressing, croutons
parmesan crisps, shaved asiago 18

spinach salad

baby spinach topped with raisins, candied
walnuts, sliced bermuda onion, chopped egg,
sliced tomatoes, feta cheese, served with
raspberry vinaigrette 18

sunset salad GF

two skewers of grilled shrimp served on a bed of
field greens with pineapple, cantaloupe,
watermelon, mandarin orange, with mango
vinaigrette 26

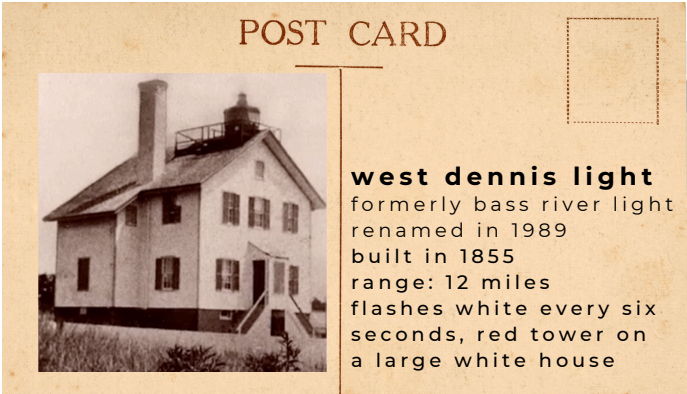
wedge salad

hearts of romaine lettuce, grape tomatoes,
crispy bacon bits, bermuda onion, candied
walnuts, chunky gorgonzola dressing, croutons
and balsamic drizzle 18

caesar side salad 9

garden tossed side salad 9

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



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your risk of foodborne illness, especially if you have certain medical conditions.

GIFT CARDS AVAILABLE

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 46

lobster taco

fresh lobster meat, caramelized onions, sweet chili sauce, greens, diced tomato, and chipotle aioli served in warm buttermilk naan bread 42

cape cod quesadilla

toasted flour tortilla filled with cheddar-jack cheese, fresh spinach and your choice of: lobster 40, cod 21, grilled chicken 23, plain 17

fish and chips

fresh haddock in seasoned tempura batter golden fried, with pub fries, cole slaw, tartar sauce, lemon 29

steak burger deluxe

fresh angus steak burger grilled to your liking, lettuce, tomato, bermuda onion, on a toasted onion roll with pub fries 20 Add onions, bacon, gorgonzola, american or vermont cheddar 1.75 each

greek veggie burger VG

grilled beyond burger topped with vegan tzatziki, bermuda onion, lettuce, cucumber, served on ciabatta bread 20

west dennis grilled chicken

chicken breast in a soy honey dijon marinade, char-grilled with vermont cheddar cheese, topped with tomato, bermuda onion on a toasted onion roll with homemade cranberry ketchup with pub fries 20

cranberry chicken salad sandwich

diced white meat chicken, craisins, candied walnuts, herbs and mayonnaise, served on a toasted kaiser roll with tomato, fresh baby spinach and bermuda onion with pub fries 20

monomoy fish sandwich

fresh breaded and fried haddock with lettuce, tomato and bermuda onion, with chipotle aioli served on toasted ciabatta with pub fries 20

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 26

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