

# THE WATERFRONT RESTAURANT



West Dennis on Cape Cod, Massachusetts

## 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 and lemon 21

**new england quahog**

stuffed with chorizo, red and green peppers, served  
hot with lemon aioli, tabasco and lemon fork 10

**red pepper hummus**

field greens, olive oil, balsamic glaze, served with  
roasted garlic ciabatta, carrot and celery sticks 17  
**GF** - if served without ciabatta

**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  
**GF** - if served without ciabatta sticks

**chicken tenders**

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

### SOUP & CHOWDER

**classic new england clam chowder**

creamy, full of clams and potatoes - cup 10

**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  
**GF** - if served without croutons

**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**

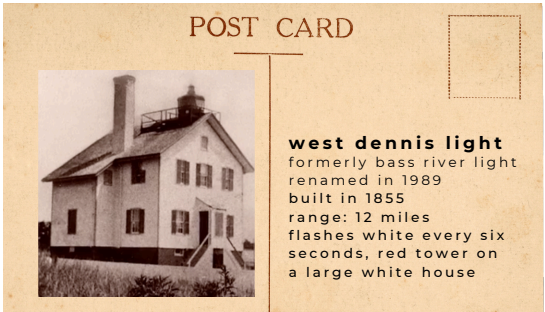
two skewers of grilled shrimp served on a bed of  
field greens with pineapple, cantaloupe,  
watermelon, mandarin orange, with mango  
vinaigrette 26

**caesar side salad 9**

**GF** - if served without croutons

**garden tossed side salad 9**

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



**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 SALT MARSHES AND DUNES TO BUILD THE HOUSE AND ITS LIGHTKEEPER'S QUARTERS. IT WAS LIT ON MAY 1ST, 1855. AND 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 LIGHTHOUSE 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.

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

### 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

### classic cape cod lobster dinner GF

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

### lobster taco

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

### sole italiano

dipped in seasoned egg batter, sautéed with jumbo shrimp, mushrooms, roma tomatoes, fresh baby spinach, green onions, fines herbes, garlic, shallots, vermouth, served with 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

### salmon pesto

fresh salmon baked in lemon, white wine and butter with a sundried tomato basil pesto, served with lemon asparagus risotto 36

### seafood lighthouse inn GF

half lobster tail, shrimp, scallops and mussels sautéed with garlic and fresh vegetables, tossed with penne pasta and marinara sauce topped with asiago cheese, served with a side of ciabatta garlic bread 49

## FROM THE LAND

### new york sirloin GF

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

### hawaiian chicken breast

airline chicken breast coated with roasted macadamia nuts, pan seared with shallots and fines herbes, deglazed with dark rum and piña colada sauce, served with red skin mashed potato and balsamic glazed broccolini 37

### caribbean roast pork loin

slow roasted with jerk seasoning, sliced thin and served with a cranberry basil mango chutney, 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

GF -if served without ciabatta on lettuce

### vegetable ravioli VG

vegan, nut-free, dairy free, plant-based, egg free, vegetable stuffed ravioli tossed with a vegetable medley in a true marinara sauce and topped with vegan mozzarella cheese 28



## THANK YOU FOR YOUR PATRONAGE EVENTS COMING UP

CLAMBAKES ON THE BEACH WEDNESDAY JULY 31 & AUGUST 14 6-9PM  
WITH LIVE BAND: “ONE MORE SLICE” CASH BAR & BEACH BEER GARDEN  
BOOK AT LIGHTHOUSEINN.COM/CLAMBAKES

LIVE BAND ON THE BEACH: “THE CLASS HICKS” SUNDAYS 2-5PM NO COVER  
COMEDY NIGHT: FRIDAY AUGUST 23, DOORS OPEN 7PM, SHOW STARTS 8PM  
BOOK AT LIGHTHOUSEINN.COM/COMEDY



WEDNESDAY  
JULY 31 & AUGUST 14  
LIGHTHOUSEINN.COM/CLAMBAKES

SUNDAY  
JULY 21, 28 & AUGUST 4,11,18,25



FRIDAY  
8/23/24  
CHRISTINE HURLEY: HEADLINER  
21+ SHOW  
LIGHTHOUSEINN.COM/COMEDY