

THE WATERFRONT RESTAURANT



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 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

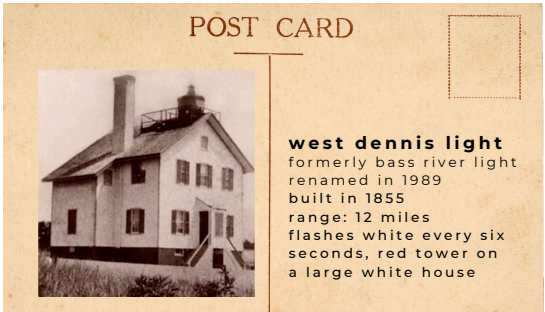
two skewers of grilled shrimp served on a bed of
field greens with pineapple, cantaloupe,
watermelon, mandarin orange, with mango
vinaigrette 26

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

BEACH FARE

waterfront premiere lobster roll

tender sweet chunks of lobster meat tossed with mayonnaise, a 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

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 27

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 sandwich

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, 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