

# WATERFRONT RESTAURANT AT LIGHTHOUSE INN




## DINNER MENU

### APPETIZERS

- mozzarella moons**  
served with marinara sauce and roasted garlic  
ciabatta 18
- stuffed quahog**  
made in-house daily with pancetta, linguica and  
herbs, served with roasted garlic aioli 11
- chef's shrimp cocktail**    GF  
chef's latin style shrimp cocktail, chilled and  
refreshing four jumbo shrimp served with a tomato  
based sauce, cilantro, cucumbers and avocado.  
\*Also available upon request served traditional with  
cocktail sauce 24
- fried calamari**  
lightly battered and seasoned to perfection, deep  
fried and served with roasted garlic aioli 18
- creamy kale white bean dip**  
made in-house with kale, white bean, fresh herbs  
served with fried seasoned pita bread 17  
-GF without the pita
- crab cakes**  
crab mixed with fresh herbs and fresh vegetables  
served with remoulade sauce 19
- chicken tenders**  
served with carrot and celery sticks  
choice of buffalo, bbq or mango habenero sauce 17
- lobster dip**  
made in-house daily with fresh lobster, gruyere,  
parmesan and fresh ingredients served with fried  
seasoned pita bread 19  
-GF without the pita
- clam chowder**  
traditional new england recipe, delicious and  
made in-house daily    cup 10

### SALADS

- add to any salad**  
lobster 21  
four jumbo shrimp 12  
chicken 8
- **caprese salad** GF  
burrata cheese over field greens with sliced  
tomato, drizzled with pesto oil and balsamic glaze  
18
- caesar salad**  
crisp romaine lettuce, caesar dressing,  
croutons, parmesan crisps 19
- spinach salad**  
baby spinach topped with craisins, candied  
walnuts, sliced red onions, chopped egg,  
sliced tomato, feta cheese served with  
raspberry vinaigrette 20
- sunset salad** GF  
four grilled shrimp served on a bed of field  
greens with pineapple, cantaloupe,  
watermelon, mandarin orange, with mango  
vinaigrette 28
- wedge salad**  
iceberg lettuce, grape tomatoes, crispy  
bacon, red onion, gorgonzola, blue cheese  
dressing 18
- side salad**  
choice of caesar or spring mix with  
cucumber, sliced tomato, shredded carrot 9  
dressings for spring mix: balsamic, ranch,  
blue cheese, mango vinaigrette, or raspberry  
vinaigrette [low fat]



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.



## ENTREES

### stuffed haddock

fresh haddock with fresh lobster and herb stuffing, served with meyer lemon beurre blanc sauce with wild mushroom parmesan risotto and broccolini 42

### scottish salmon GF

pan seared salmon with honey lemon glaze served with mashed potato and baby squash 36

### baked stuffed lobster

stuffed with our fresh crab mix, served with butter, baked potato and broccolini 64

### boiled lobster GF

boiled with spices and herbs, served with butter, baked potato and broccolini 56

### waterfront lobster roll

freshly made lobster salad served on a brioche roll or portuguese bread, served with choice of french fries, potato salad or onion rings 46

GF without roll or portuguese bread or with a gluten free bun upon request

### fish and chips

fresh haddock fried in our secret beer batter recipe and served with french fries, coleslaw and tartar sauce 26

### surf and turf

8 oz filet with red wine demi glaze, two jumbo shrimp stuffed with crabmeat and bread stuffing served with sundried tomato parmesan risotto and broccolini 52

### bison meatloaf

tender and flavorful bison mix with fresh herbs, topped with bourbon tomato reduction and peppercorn demi glaze served with mashed potato and baby squash 34

### filet mignon GF

8 oz filet with red wine demi glaze served with four kinds of wild mushroom parmesan risotto and broccolini 48

### all american burger

blended burger of short rib, brisket and angus, topped with lettuce tomato and onion, vermont white cheddar on a brioche bun served with choice of french fries, potato salad or onion rings 20

-GF without the bun or with a GF bun upon request

-can substitute "beyond burger" upon request

### beef short rib GF

slowly roasted with peppercorn demi glaze served with mashed potato and baby squash 44

### bucatini a la romesco

hearty bucatini noodles in a rich, velvety romesco sauce tossed with roasted tomatoes, pancetta, chicken and roasted wild mushrooms, served with garlic bread 31

### vegetable ravioli VG

vegan ravioli stuffed with vegetables tossed with additional vegetables and served with pesto or romesco sauce 28



GIFT CARDS AVAILABLE

# AT LIGHTHOUSE INN

# LUNCH

# APPETIZERS

# mozzarella moons

served with marinara sauce and roasted garlic  
ciabatta 18

# creamy kale white bean dip

made in-house with kale, white bean, fresh herbs  
served with fried seasoned pita bread 17  
GF without the pita

# crab cakes

crab mixed with fresh herbs and fresh vegetables  
served with remoulade sauce 19

## chicken tenders

served with carrot and celery sticks  
choice of buffalo, bbq or mango habenero sauce 17

clam chowder

traditional new england recipe, delicious and  
made in-house daily   cup 10

chef's shrimp cocktail GF

chef's latin style shrimp cocktail, chilled and refreshing, four jumbo shrimp served with a tomato based sauce, cilantro, cucumbers and avocado. \*Also available upon request served traditional with cocktail sauce 24

## SALADS

add to any salad

lobster 21

four jumbo shrimp 12

chicken 8

caprese salad GF

burrata cheese over field greens with sliced tomato, drizzled with pesto oil and balsamic glaze 18

caesar salad

crisp romaine lettuce, caesar dressing, croutons,  
parmesan crisps 19

spinach salad

baby spinach topped with craisins, candied walnuts, sliced red onions, chopped egg, sliced tomato, feta cheese served with raspberry vinaigrette 20

sunset salad GF

four grilled shrimp served on a bed of field greens with pineapple, cantaloupe, watermelon, mandarin orange, with mango vinaigrette 28

wedge salad

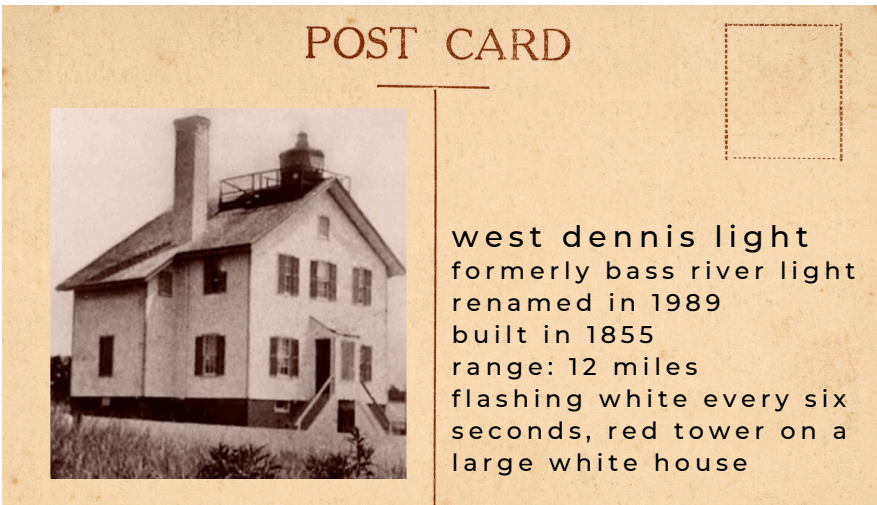
iceberg lettuce, grape tomatoes, crispy bacon,  
red onion, gorgonzola, blue cheese dressing 18

side salad

choice of caesar or spring mix with cucumber,  
sliced tomato, shredded carrot 9

dressings for spring mix: balsamic, ranch, blue cheese, mango vinaigrette, or raspberry

vinaigrette [low fat]



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## ENTREES

All sandwiches and burgers served with the choice of french fries, potato salad or onion rings

### waterfront lobster roll

freshly made lobster salad served on a brioche roll or portuguese bread 46

-GF without the bun or with a gluten free bun upon request

### fish tacos

two grilled flour tortillas with fried haddock, cucumber slaw, mango lime cream and pico de gallo served with house salsa 19

### cape cod quesadilla

tomato tortilla, shredded cheese, pico de gallo, roasted poblano peppers served with house salsa 17 - add lobster 21 add prime rib 12 add chicken 8

### veggie burger

grilled “beyond burger” with lettuce tomato, red onion and roasted garlic aioli on a brioche bun 20

-GF without the bun or with a gluten free bun upon request

### grilled chicken sandwich

marinate in our secret recipe, and topped with vermont cheddar, lettuce, tomato, crispy onions, roasted garlic aioli on a pretzel bun 19 -GF without the bun or with a gluten free bun upon request

### nantucket sound burger

half pound blended burger of short rib, brisket, angus and topped with lettuce, tomato, vermont cheddar, crispy onions on brioche roll 21 -GF without the bun or with a gluten free bun upon request

### smoked jack bbq burger

half pound blended burger of short rib, brisket, angus and topped with smoked bacon, onion ring, BBQ aioli in a pretzel bun 21

### all american burger

half pound blended burger of short rib, brisket, angus, and topped with lettuce tomato and onion, vermont white cheddar cheese on a brioche bun served 20 -GF without the bun or with a GF bun upon request

### fish sandwich

fresh haddock beer batter, remoulade sauce and cucumber slaw on a brioche roll 22

### hot pastrami sandwich

sliced hot pastrami with sauerkraut, provolone and beer mustard serve on rye bread 18

-GF without the bun or with a gluten free bun upon request

### smoked jack bbq chicken club

thin sliced BBQ chicken with bacon, lettuce, tomato, red onions, vermont cheddar and BBQ aioli on texas toast 18 -GF without the bun or with a gluten free bun upon request 18

### french dip

sliced prime rib with provolone cheese, served on a sub roll with au jus and horseradish cream on the side 21 -GF without the sub roll or with a gluten free bun upon request



## GIFT CARDS AVAILABLE