

# **WATERFRONT RESTAURANT**

## **AT LIGHTHOUSE INN**

### **FALL DINNER MENU 2025**

#### **APPETIZERS**

##### **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

##### **creamy kale white bean dip**

made in-house with kale, white bean, fresh herbs served with fried seasoned pita bread, carrot and celery sticks 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 habanero 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 25, shrimp 13, chicken 9**

##### **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

##### **beet salad GF**

arugula, roasted beets, gorgonzola, red onions, grape tomato, acorn squash with balsamic vinaigrette 21

**(salads continued on back)**

**GIFT CARDS AVAILABLE UPON REQUEST**

## **(salads continued)**

### **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 and shredded carrot 9

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

or raspberry vinaigrette [low fat]

## **ENTREES**

### **stuffed haddock**

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

### **waterfront lobster roll**

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

GF without roll or with a gluten free bun upon request

### **fish and chips**

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

### **vegetable ravioli VG**

vegan ravioli stuffed with vegetables tossed with brown butter sage, roasted tomato, acorn squash and broccolini 28

Available upon request in alternative sauces: marinara or nut free gluten free pesto

### **new york sirloin**

12 oz. grilled new york steak with bourbon and brown compound butter with mashed potatoes and acorn squash 44

### **lamb ossobuco**

slow roasted lamb ossobuco with pumpkin risotto, broccolini and cranberry demi glaze 36

### **lobster pie**

a new england classic with lobster, butter, sherry wine, ritz crackers and fresh herbs with mashed potatoes and broccolini 52

### **shrimp scampi**

five jumbo shrimp sauteed with butter, white wine, garlic, grape tomatoes with linguini 36

### **all american burger**

blended burger of short rib, brisket and angus, with lettuce tomato and onion, vermont white cheddar cheese on 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

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 UPON REQUEST**