

The Waters Edge Lighthouse

Dinner Menu

<i>Soup du Jour</i>	Cup	4	Bowl	5
	Minestra	4	Bowl	5
	French Onion	6		

Appetizer Platter

Chef's daily creation 12

Shrimp Cocktail

Jumbo prawns, zesty cocktail sauce 12

Steamed Clams

Dozen Littleneck clams, lemon, clarified butter 11

Bruschetta Pomodoro

*Diced tomato, garlic, basil, grilled toast points, balsamic glaze,
Pecorino Romano 9*

Caprese Tomato

*Roasted red peppers, fresh mozzarella & roasted plum tomatoes,
balsamic reduction & fresh basil 9*

Fried Calamari

Seasoned flour & fried, lemon & marinara 10

Calamari Marinara

Mushrooms, onions, sherry marinara 10

Hot Seafood Anti Pasta

*Artichoke, eggplant, shrimp, scallops, mussels, clams, roasted red
peppers, sherry marinara, mozzarella cheese 14 Add pasta - 5*

Chicken Satay

*Grilled sesame chicken skewers, Asian slaw, ginger sesame & peanut
dipping sauce 10*

Lighthouse Seafood Cakes

Crab & shrimp cakes, lobster slaw, vanilla bean aioli, petite salad 11

Antipasto Salad

*Italian meats & cheese, cherry peppers, marinated mushrooms, artichoke
hearts, mixed greens, balsamic, fried onions 12*

Spinach/Artichoke Dip

Spinach, artichokes, cheese, tortilla chips 10

*Garden or Caesar salads are a la carte for \$3.00
Large groups of 8 or more, 18% gratuity will be added
Plate sharing charge of \$6.00*

- Mediterranean Sea Bass** (Suggested wine: Chardonnay)
White fish, fresh herbed bread crumbs, garlicky greens, pesto cream 24
- Haddock Francaise** (Suggested wine: Sauvignon Blanc)
Egg battered haddock, white wine, lemon butter, rice pilaf, garlicky greens 18
- Grilled Salmon** (Suggested wine: Pinot Grigio)
Farm raised salmon, rice pilaf, vegetable du jour, chipotle lime aioli 20
- Seafood Risotto** (Suggested wine: Riesling)
Shrimp, scallops, lobster, corn risotto 25
- Frutti di Mare** (Suggested wine: Zinfandel)
Shrimp, scallops, clams, & lobster meat, spicy sherry marinara, parmesan cheese, angel hair 26
- Chicken Parmesan** (Suggested wine: Chianti)
Breaded breast of chicken, marinara, mozzarella 18
- Chicken Riggies** (Suggested wine: Malbec)
Julienne chicken, rigatoni, cream, mushrooms, black olives, cherry peppers, cayenne pepper, garlic 18
- Chicken & Sausage a la Vodka** (Suggested wine: Chardonnay - Pinot Noir)
Chicken, sausage, onions, vodka cream marinara, penne pasta 21
- Pork Osso Buco** (Suggested wine: Baby Amarone)
Pork osso buco, cherry pepper demi, garlicky greens, potato du jour 19
- Veal or Chicken Marsala** (Suggested wine: Chardonnay - Pinot Noir)
Medallions of veal or chicken, mushrooms, Marsala wine 22/20
- Filet Tournedos** (Suggested wine: Merlot)
Sliced 9 oz Angus filet, garlic toast points, roasted garlic brown butter demi 27
- Filet Mignon 9 oz** (Suggested wine: Cabernet Sauvignon)
9 oz Angus filet, crispy onions, garlic brown butter demi 27
- NY Strip Steak 14 oz** (Suggested wine: Super Tuscan)
14 oz Angus strip steak (Au Poivre or Bourbon sauce available) 27
- Eggplant Roulades** (Suggested wine: Zinfandel)
Ricotta & herb stuffed eggplant, artichokes, roasted red peppers, pesto marinara, Linguini 18
- Linguini Primavera** (Suggested wine: Chardonnay)
Seasonal vegetables, white wine garlic butter, linguini, Pecorino Romano 18
Add chicken - +4 Add shrimp - +6
Add a lobster tail or crab legs to entree - ask server for market price

