

Minestra - Cup/bowl 4/6

French Onion - Crock 6

Shrimp Cocktail

Large cocktail shrimp, served with homemade zesty cocktail sauce. 12

Cajun Calamari/Fried Calamari

Tender cajun calamari tossed with Arugula, topped with a lemon honey sauce, OR
Classic fried calamari served with marinara sauce. 12

Ahi Tuna

Grilled tuna, served over a white bean, fennel and Arugula salad. 12

Bruschetta Pomodoro

Tomatoes, garlic and basil, served with crispy toast points and finished with olive oil,
Pecorino Romano cheese and topped with a balsamic reduction. 9

Boneless /Bone-in Wings

Crispy chicken wings with your choice of sauce- hot, medium, mild, sesame ginger or garlic parmesan. 10

Lighthouse Crab Cakes

Fresh Lump crab cakes, served over mango slaw and a petite salad, topped with a lemon, vanilla bean aioli. 12

Chicken Satay

Two grilled chicken skewers over Asian slaw, with sesame ginger and peanut dipping sauces. 10

Shrimp or Salmon Panizanella

Grilled shrimp or salmon with Italian olives, roasted tomato, toasted croutons, over field greens and
drizzled with a balsamic reduction. 12

Lighthouse Salad

Mixed greens with walnuts, feta cheese, mandarin oranges and craisins, topped with champagne vinaigrette. 8

Spinach Salad

Fresh baby spinach, mushrooms, red onion, chopped bacon and egg, with warm sherry bacon vinaigrette. 9

Anti-pasta

Italian olives, roasted red peppers, artichoke hearts, marinated mushrooms, fresh mozzarella, aged provolone,
salami, cappicola and prosciutto, drizzled with a balsamic reduction and topped with crispy onions. 14

House or Caesar Salad with dinner Entree' is \$3.00

Plate Sharing is an additional \$6.00 per plate

Dinner Selections

Half Roasted Chicken

Slow roasted chicken, sauteed with a mushroom and sausage marsala sauce. 18

Chicken/Veal Parmesan

Breaded chicken or veal topped with a homemade marinara and mozzarella cheese. 15/18

Veal/Chicken Saltimbocca

Veal or Chicken sauteed with a prosciutto and sage butter sauce over spinach. 15/18

Pork Osso Buco

Braised Pork shank, topped with a sundried tomato & port wine demi glaze, over garlicky greens. 20

Delmonico Steak 12 oz

Grilled 14 oz Black Angus Delmonico, "Chef's favorite", served with sautéed onions and mushrooms. 20

Filet Mignon Center Cut 8 oz

Center Cut Choice Filet, topped with a garlic demi and crispy fried onions. 26

Butterflied Jumbo Shrimp

Jumbo Shrimp breaded Italian style, served with a creamy roasted garlic, tomato, and basil polenta. 16

Seafood Risotto

Shrimp, scallops and lobster, tossed in a creamy corn risotto. 18/26

Haddock Francaise

Egg battered haddock with a white wine lemon butter sauce, served with rice pilaf and spinach. 14/18

Citrus Encrusted Salmon

Baked salmon, topped with a lemon beurre blanc sauce, served with rice and vegetable. 19

Swordfish Provencale

Grilled Swordfish with a crab sauce, tomato, scallion, white wine, garlic butter, served with rice and greens. 19

Fruitti Di Mare

Shrimp, scallops, clams & lobster in a spicy sherry marinara, a splash of vino & parmesan, served over linguine. 27

Chicken & Sausage ala Vodka

Sautéed chicken, sausage and onions, tossed with a vodka cream marinara over penne pasta. 14/22

Cavatelli with Broccoli

Cavatelli tossed with broccoli, diced tomato and basil with roasted garlic and olive oil. 16

Eggplant Roulade

Breaded eggplant, stuffed with ricotta cheese, topped with a mushroom, onion, black olive, pesto marinara. 18