

# The Waters Edge Lighthouse

## Dinner Menu

<b>Soup du Jour</b> - Chefs choice of the day	Cup	4
	Bowl	5
	French Onion	6

### In the Beginning ...

<b>Appetizer Platter</b>	12
<i>Ask your server, items will change on a weekly basis</i>	
<b>Bruschetta</b>	8
<i>Crispy toast points around a pile of diced tomato, garlic, basil, salsa di pomodoro, finished with pecorino Romano cheese</i>	
<b>Caprese Tomato</b>	8
<i>Fresh mozzarella &amp; roasted plum tomatoes, drizzled with balsamic reduction sauce and sprinkled with parmesan cheese and basil</i>	
<b>Spinach /Artichoke Dip</b>	9
<i>Baked in a casserole dish, served with crispy tortilla chips</i>	
<b>Chicken Satay</b>	9
<i>Grilled sesame chicken skewers served on Asian slaw, served with sesame ginger and peanut dipping sauces</i>	
<b>Calamari (Fried/Marinara)</b>	10
<i>Delicate calamari lightly breaded with seasoned flour &amp; lightly fried, served with marinara sauce (or) sautéed with mushrooms &amp; onions in a light marinara sauce</i>	
<b>Lighthouse Crab Cakes</b>	10
<i>Two crab cakes baked in the oven atop corn salsa and topped with remoulade sauce</i>	
<b>Chicken Wings (Bone-in/boneless)</b>	9
<i>Crispy chicken wings (bone-in or boneless) with your choice of sauce, mild, med, hot, sesame, ginger, or garlic parmesan</i>	
<b>Fried Meatballs</b>	8
<i>Four crispy fried meatballs, served with balsamic marinara dipping sauce</i>	
<b>Shrimp Cocktail</b>	12
<i>Four Jumbo prawns, served in a martini glass with zesty cocktail sauce</i>	
<b>Steamed Clams</b>	10
<i>Twelve littleneck clams steamed &amp; served with drawn butter &amp; lemon</i>	
<b>Antipasto Salad</b>	11
<i>Genoa Salami, cappicola, prosciutto, supressata, mortadella, aged provolone, hot cherry peppers, marinated mushrooms &amp; artichoke hearts atop of a bed of mixed greens. Drizzled with balsamic vinaigrette and topped with fried onion</i>	

**Hot Entrees:** All entrees include potato and vegetable, or pasta.  
Garden or Caesar salads are ala cart for \$3.00  
Plate sharing charge of \$ 6.00

**Seafood du Jour** \$Market  
Ask your server about the fresh catch of the day

**Haddock Francaise** 18  
Egg battered haddock with a white wine, lemon and butter sauce, served with rice pilaf and sautéed spinach

**Mediterranean Sea Bass** 25  
Delicate light white fish, crumb encrusted with lemon and fresh herbs resting on a bed of spinach

**Seafood Risotto** 25  
Shrimp, scallops, and lobster, tossed in a creamy corn risotto

**Linguini Primavera** 18  
Fresh linguini pasta tossed with seasonal vegetables, garlic, white wine and parmesan cheese

**Chicken & Sausage ala Vodka** 21  
Sautéed chicken, sausage, and onions, finished in a vodka cream marinara with penne

**Chicken Parmesan** 18  
Breaded breast of chicken, topped with homemade tomato sauce & mozzarella

**Terrace Chicken** 19  
Sautéed breast of chicken resting on a bed of garlicky greens, topped with a hot cherry pepper demi

**Veal or Chicken Marsala** 22/20  
Medallions of veal or chicken sautéed with mushrooms and marsala wine

**Eggplant Parmesan** 16  
Thinly sliced eggplant, lightly battered and topped with mozzarella & marinara

**Filet Mignon 9 oz & 6 oz Center Cut** 27/18  
Certified Black Angus tenderloin, grilled and served with crispy onions and a garlic demi

**Lighthouse Tournedos** 27  
Sliced 9 oz certified Black Angus tenderloins, served over garlic toast points and finished in a roasted garlic, brown butter demi

**NY Strip Steak 14 oz** 26  
Our certified Black Angus strip steak grilled to perfection. Au Poivre or Bourbon sauce available

**Fruitti di Mare** 26  
Shrimp, scallops, and clams in a spicy marinara with a splash of vino accented with parmesan cheese. Served over angel hair pasta

**Surf & Turf** \$Market  
Ask your server about options