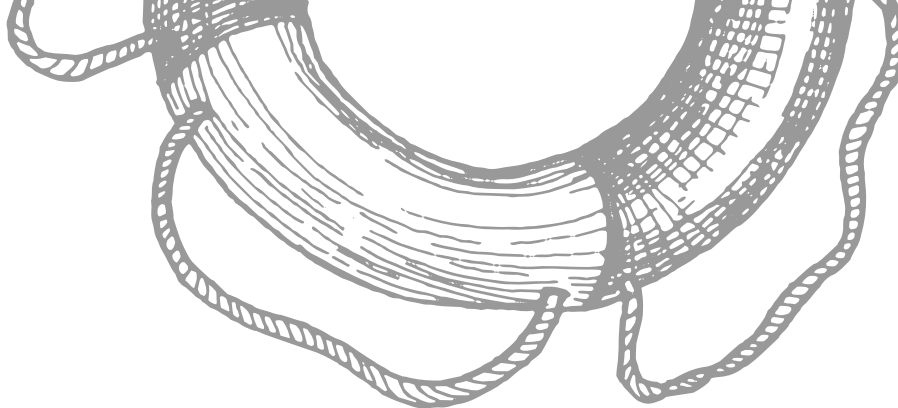




STARTERS

Crab Pretzel \$15
Fresh Buttered Pretzel / Jumbo Lump Crab
Almost Famous Dip / Melted Cheddar Cheese

Chicken Tenders \$10
Crispy Chicken Tenders / Boardwalk Fries
Buttermilk Ranch

Garlic-Herb Roasted Oysters \$14
Local Oysters / Chimichurri Butter / Smoked Bacon
Roasted Garlic Soubise

Smokin’ Nachos \$15
Crispy Tortilla Chips / Warm Queso / Iceberg Lettuce
House Pico de Gallo / Sour Cream / Chilled Jalapenos
Choice of: Beef, Slow Roasted Chicken or Pulled Pork

Mexican Street Scallops \$18
Local Diver Scallops / Grilled Corn Salsa
Chipotle Aioli / Homemade Queso Fresco
Baby Cilantro / Grilled Lime Vinaigrette

Buffalo Shrimp \$13
Panko Breaded Shrimp / House Buffalo Sauce
Bleu Cheese Dip

Lighthouse Wings \$13
Celery / Bleu Cheese Dip
Choice of: Mild / Hot/ Honey Siracha / Old Bay / Ranch Dust

Boardwalk Fries \$8
Hand Cut Potatoes / Sea Salt
Add: Cheese Sauce \$3 / Truffle-Parmesan \$4
Blue Crab and Cheese \$8

RAW BAR

**Herb-Garlic
Steamed
Clams** \$13

**Gulf Shrimp
with Old Bay
Seasoning**
1/2 lb \$13 / 1 lb \$ 24

**Chorizo & Roasted
Tomato Mussels**
\$12

Raw Oysters
See our Oyster
Selection
Sheet

Maryland Crab \$8
Fresh Lump Crab / Classic Tomato Broth / Old Bay
Fresh Vegetables

Famous Chicken Tortilla Soup \$8
Slow Roasted Chicken / Fresh Vegetables
Cheddar Cheese / Crispy Tortillas

Local Garden \$10
Local Mixed Greens / Farm Tomatoes / Cucumbers
Shaved Carrot / Ruby Onions / Buttered Croutons

The Caesar \$10
Wedged Romaine Hearts / Shaved Parmesan / Buttered
Croutons / Roasted Garlic Cloves / Traditional Dressing

Strawberry Spinach \$12
Local Strawberries / Baby Spinach / Crumbled Goat
Cheese / Ruby Onion /Toasted Almonds /
Citrus Vinaigrette

Loaded Cobb \$16
Wedged Romaine Hearts / Grilled Chicken / Applewood
Smoked Ham / Crumbled Bacon / Cheddar Cheese
Farm Tomatoes / Sweet Red Onion / Hard Boiled Egg
Avocado / Buttermilk Ranch

Soups and Salads

ADD

Salmon \$10 / Grilled Chicken \$7
Fresh Catch Market \$ / Seared Scallops \$13
Grilled Shrimp \$9 / Crab Cake \$14

HANDCRAFTED SANDWICHES

*Served with House-made Ranch Dusted Potato Chips and
Homemade Hot Pickles. Add Boardwalk Fries \$3*

The Cuban \$13
Applewood Smoked Ham / House
Pulled Pork / Homemade Pickles
Spicy Mustard / Smoked Gouda
Toasted Ciabatta

Lighthouse Cove Burger \$13
8oz Fresh Burger / Leaf Lettuce
Farm Tomato / Choice of Cheese
Toasted Brioche Bun
Add Bacon \$2

Vegan Beyond Burger \$15
Leaf Lettuce / Farm Tomato
Choice of Cheese / Toasted
Brioche Bun

House Filet Burger \$19
House Ground Blend / Tomato-Bacon
Jam / Smoked Gouda / Fried Egg
Chipotle Aioli / Toasted Brioche Bun

Blackened Tuna Wrap \$15
Cajun Rubbed Tuna / Fresh Lettuce
Sliced Cucumber / Farm Tomato
Sweet Soy Crushed Wasabi Peas
Cucumber Tortilla

Street Tacos \$14
Choice of: Old Bay Shrimp
Mojo Carnitas / Pulled Chicken
Crispy Local Catch
Yuzu Cabbage / House Pico de Gallo
Cheddar Cheese / Chipotle Aioli

Sunset Dog \$9
Berks Gourmet Hot Dog / House
Pickles / Bourbon Glazed Onions
Spicy Mustard
Add Cheese \$2 / Add Bacon \$2

Roasted Chicken Salad \$11
Slow Roasted Pulled Chicken
Toasted Walnuts / Celery
Dried Cranberry / Leaf Lettuce
Farm Tomato / Sundried-Tomato Wrap

Kingston Chicken \$12
Spicy Marinated Jerk Chicken
Melted Provolone / Pickled Onions
Mango- Rum Chutney / Toasted
Brioche Bun

Lighthouse Famous Crab Cake MP
All Jumbo Lump Crab Cake
Leaf Lettuce / Farm Tomato
Tartar Sauce / Toasted Brioche Bun

MAIN MEALS (served after 5pm)

Thai Glazed Salmon \$24
Fresh Atlantic Salmon / Roasted Sesame Broccoli
Toasted Rice / Spicy Thai Chili Glaze

Fish N’ Chips \$17
Fresh Cod / Dewey Beer Company Ale Batter
Boardwalk Fries / Tartar Sauce

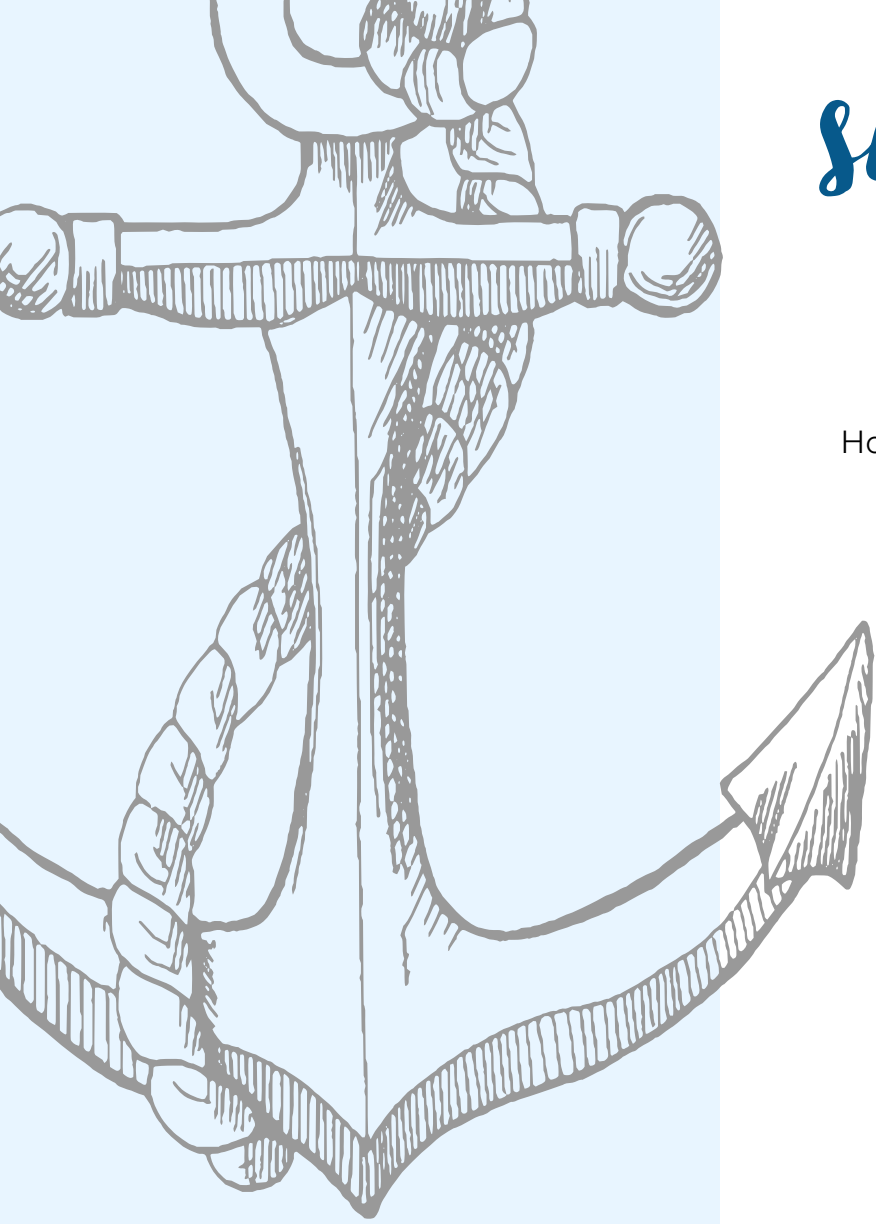
Lighthouse Famous Crab Cake MP
Twin Jumbo Crab Cakes / Roasted Corn Salsa
Chorizo Potato Hash / Roasted Red Pepper Coulis

Seared Scallop Risotto \$34
Local Diver Scallops / Scampi Risotto
Wild Mushrooms / Roasted Heirloom Tomatoes
Basil Infused Oil

Pan Seared Filet \$32
Hand Cut 7oz Filet / Roasted Fingerling Potatoes
Charred Asparagus / Garlic Butter / Crispy Onions

Shrimp Fry \$21
Boardwalk Fries / Hot Pickles / Cocktail Sauce

Crispy BBQ Chicken \$19
Slow Cooked Half Chicken / Boardwalk Fries
Corn on the Cob / Smoked Cherry Cola BBQ



COFFEE SPECIALTY DRINKS

Espresso Tini

Absolut Vanilla / Fresh Espresso
Kahlua

Jameson Cold Brewed Irish Coffee

Jameson Cold Brew / Iced Coffee
Irish Cream / Crème De Menthe

Dark Moon

Cruzan Spiced Rum / Cold Brewed
Coffee / Coca Cola / Heavy Cream

Salted Espresso Caramel Martini

Absolut Vodka / Coffee Liqueur / Fresh
Espresso / Salted Caramel Sauce

Nutty Irishmen

Bailey’s Irish Cream / Frangelico
Fresh Coffee / Whipped Cream



Seltzer

White Claw

Black Cherry / Mango
Watermelon

Bud Light Seltzer

Strawberry Lemonade

signature cocktails

Dewey Beach’s Original Orange Crush

This is the Classic! Pinnacle Orange Vodka / Triple Sec
Fresh Squeezed OJ / Splash of Sprite

Sunset Rocks Margarita

Hornito’s Reposado / Cointreau / Sour Mix / Splash of Fresh OJ / Salty Rim

The Bayside Pirate

Arrrrrr Matey! Cruzan Banana Rum / Cruzan Strawberry Rum
Malibu Coconut Rum / Pineapple / Grenadine / Fresh OJ

Grapefruit Crush

Absolut Grapefruit / Triple Sec /
Fresh Squeezed Grapefruit / Splash of Sprite

Lemon Crush

Svedka Citron / Triple Sec / Fresh Squeezed Lemon / Splash of Sprite

Bourbon Crush

Jim Beam Orange / Triple Sec / Fresh Squeezed OJ / Club Soda

Malibu Colada

Choose from Watermelon or Strawberry Malibu
Fresh Squeezed Juices / Coconut Cream

Moscow Mule

Deep Eddy Lime / Ginger Beer / Fresh Lime

Summertime G&T

Aviation Gin / Tonic / Fresh Lemon and Lime Juice

Aperol Spritz

Aperol / Lunetta Prosecco / Splash of Soda / Fresh Squeezed OJ

WINE & BUBBLES

Canvas Pinot Grigio	\$8 / \$28
Santa Margarita Pinot Grigio	\$11 / \$40
Chateau St. Michelle Riesling	\$9 / \$32
Canvas Sauvignon Blanc	\$8 / \$28
Canvas Chardonnay	\$8 / \$28
Kendall Jackson “Vintner’s Reserve” Chardonnay	\$10 / \$38
Jean Luc Colombo Cape Bleue Rose	\$10 / \$38
Canvas Pinot Noir	\$8 / \$28
Canvas Cabernet Sauvignon	\$8 / \$28
Chateau St. Michelle Cabernet Sauvignon	\$10 / \$38
La Crema “Sonoma Coast” Pinot Noir	\$11 / \$40
Lunetta Prosecco 187ml	\$10
Veuve Clicquot Brut	Bottle \$100

BEER CANS & BOTTLES

Budweiser

Bud Light

Corona Light

Corona

Modelo

Mich Ultra

Down East Cider (rotational)

Landshark 16oz Cans

Fat Tire 16oz Cans

Wicked Weed Coastal Love Hazy IPA

Red Bull

St. Pauli N/A

Coors Lite

Miller Lie

Lagunitas

Mispiration Pineapple Express

Dogfish Seasonal

Dogfish 60 Minute