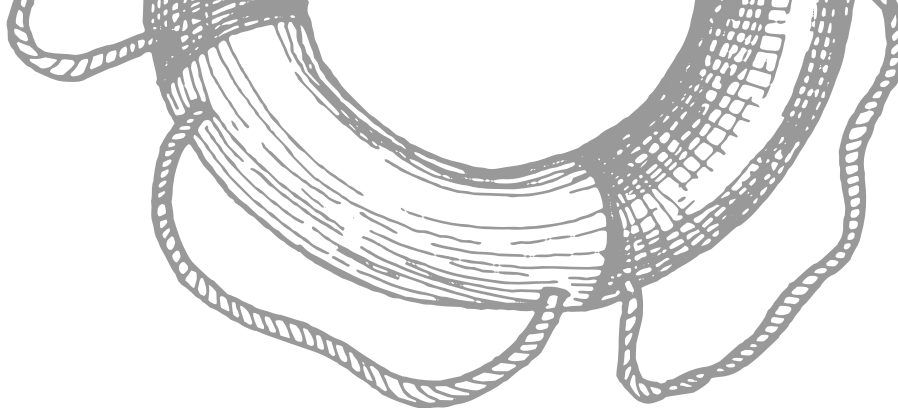




STARTERS

Crab Pretzel \$15
Fresh Buttered Pretzel / Fresh 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, Chicken or Pulled Pork / Short Rib +\$3

Mexican Street Scallops \$20 
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
1 lb. Slow Roasted Wings / Celery / Bleu Cheese Dip
Choice of: Mild / Hot / Honey Sriracha
Old Bay / Ranch Dust

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

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

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

RAW BAR

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

Raw Oysters
See our Oyster
Selection Sheet

Maryland Crab \$8 
Fresh 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

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

ADD

Grilled Chicken \$7
Grilled Shrimp \$10
Salmon \$10
Seared Scallops \$16
Crab Cake \$MP

soups and salads

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 \$15 
Choice of: Old Bay Shrimp
Mojo Carnitas / Pulled Chicken
Crispy Local Catch / Short Rib +\$3
with 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

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 4pm)

Thai Glazed Salmon \$23
Fresh Atlantic Salmon / Roasted Sesame Broccoli
Toasted Rice / Spicy Thai Chili Glaze

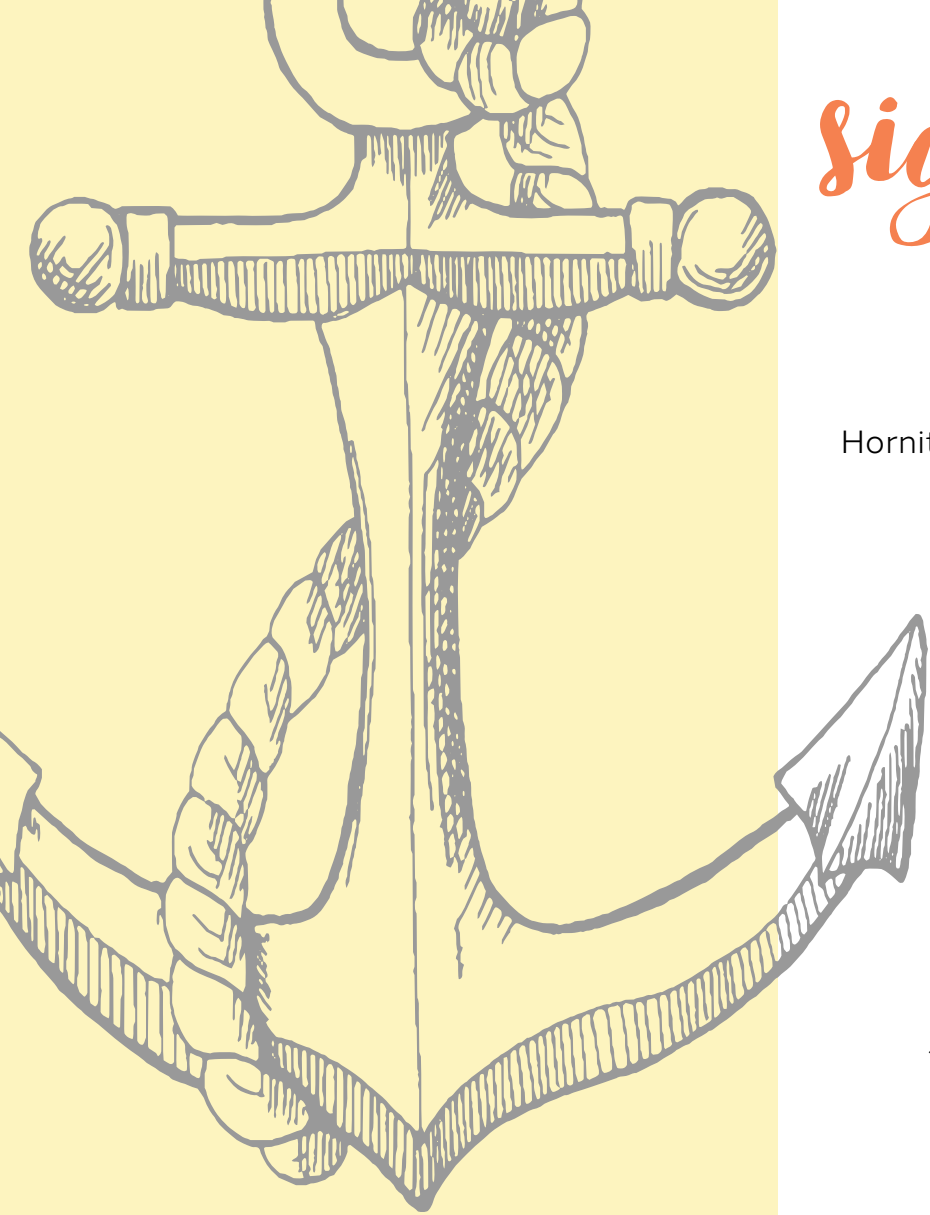
Fish N’ Chips \$17
Fresh Catch / Dewey Beer Company Ale Batter
Boardwalk Fries / Tartar Sauce

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

Seared Scallop Risotto \$38 
Local Diver Scallops / Scampi Risotto
Wild Mushrooms / Roasted Heirloom Tomatoes
Basil Infused Oil

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

Ale Braised Short Rib \$33
Slow Cooked Dark Ale Short Rib / Cheddar-
Horseradish Grits / Country Brussel Sprouts
Grilled Heirloom Carrot / Brandy-Cherry BBQ
Crispy Prosciutto



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 Light**
- Miller Lite**
- Lagunitas IPA**
- Misphillion Pineapple Express**
- Dogfish Seasonal**
- Dogfish 60 Minute**

signature cocktails

Dewey Beach’s Original Orange Crush \$11
This is the Classic! Pinnacle Orange Vodka / Triple Sec
Fresh Squeezed OJ / Splash of Sprite

Sunset Rocks Margarita \$11
Hornito’s Reposado / Cointreau / Sour Mix / Splash of Fresh OJ / Salty Rim

The Bayside Pirate \$12
Arrrrrr Matey! Cruzan Banana Rum / Cruzan Strawberry Rum
Malibu Coconut Rum / Pineapple / Grenadine / Fresh OJ

Grapefruit Crush \$11
Absolut Grapefruit / Triple Sec /
Fresh Squeezed Grapefruit / Splash of Sprite

Lemon Crush \$11
Svedka Citron / Triple Sec / Fresh Squeezed Lemon
Splash of Sprite

Bourbon Crush \$12
Jim Beam Orange / Triple Sec / Fresh Squeezed OJ / Club Soda

Malibu Colada \$11
Choose from Watermelon or Strawberry Malibu
Fresh Squeezed Juices / Coconut Cream

Moscow Mule \$11
Deep Eddy Lime / Ginger Beer / Fresh Lime

Summertime G&T \$11
Aviation Gin / Tonic / Fresh Lemon and Lime Juice

Aperol Spritz \$12
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
Woodbridge 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

Seltzers

White Claw
Black Cherry / Mango / Watermelon

Bud Light Seltzer
Strawberry Lemonade

