

STARTERS

- Smoked Salmon Dip** \$16

Glendale Cold Smoked Salmon / Dill-Cream Dip
Caper Berries / Toasted “Everything” Pretzels
- Fried Oysters** \$15

Old Bay Dusted Oysters / Baby Kale / Meyer Lemon
Vinaigrette / Pesto Aioli / Shaved Parmesan
- Chicken Tenders** \$10

Crispy Chicken Tenders / Boardwalk Fries
Buttermilk Ranch
- Garlic-Herb Roasted Oysters** \$15 

Local Oysters / Chimichurri Butter / Smoked Bacon
Roasted Garlic Soubise
- Smokin’ Nachos** \$17 

Crispy Tortilla Chips / Warm Queso / Iceberg Lettuce
House Pico de Gallo / Sour Cream / Chilled Jalapeños
Pickled Onions
Choice of: Beef, Chicken or Pulled Pork / Add Short Rib \$6
- Mexican Street Scallops** \$22 

Local Diver Scallops / Grilled Corn Salsa
Chipotle Aioli / Homemade Queso Fresco
Baby Cilantro / Grilled Lime Vinaigrette
- Buffalo Shrimp** \$15

Panko Breaded Shrimp / House Buffalo Sauce
Smoked Bleu Cheese / Celery
- Lighthouse Wings** \$15

Slow Roasted Wings / Celery / Bleu Cheese Dip
Choice of: House Buffalo, Honey Siracha, Old Bay,
Truffle Parmesan Toss
- Boardwalk Fries** \$8

Hand Cut Potatoes / Sea Salt
Add: Cheese Sauce \$3 / Truffle-Parmesan \$4

RAW BAR & STEAMERS

- Herb-Garlic Steamed Clams** \$15
- Butter-Garlic Shrimp** 

1/2 lb \$14
1 lb \$26
- Chorizo & Roasted Tomato Mussels** \$14
- Raw Oysters** 

See our
Oyster
Selection
Sheet

Soups and Salads

- Maryland Crab** \$13 

Fresh Lump Crab / Classic Tomato Broth
Old Bay / Fresh Vegetables
- Famous Chicken Tortilla Soup** \$10

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** \$12

Wedged Romaine Hearts / Shredded Parmesan
Buttered Croutons / Traditional Dressing
- Fresh Berry Salad** \$16 

Baby Kale / Summer Strawberries & Blueberries
Toasted Walnuts / Bulgarian Feta / Pickled Onion
Honey Lemon Vinaigrette
- Loaded Cobb** \$19 

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 \$10 / Grilled Shrimp \$12**
Salmon \$14 / Fresh Catch MP
Seared Scallops \$20 / Crab Cake \$MP

HANDCRAFTED SANDWICHES

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

- The Cuban** \$15

Applewood Smoked Ham / House
Pulled Pork / Homemade Pickles
Spicy Mustard / Smoked Gouda
Toasted Ciabatta
- Street Tacos** \$15

Two Flour Tortillas / Yuzu Cabbage
House Pico de Gallo / Cheddar
Cheese / Chipotle Aioli
Choice of: Lime-Cilantro Shrimp,
Mojo Carnitas, Pulled Chicken or
Grilled Flank Steak
- Lighthouse Cove Burger** \$16

8oz Fresh Burger / Leaf Lettuce
Farm Tomato / Choice of Cheese
Toasted Brioche Bun
Add Bacon \$2
- Spicy Tuna Tacos** \$16

Blackened Ahi Tuna / Sesame
Wakame / Sriracha Aioli
Pickled Onion & Carrots
Crushed Wasabi Peas
- House Filet Burger** \$21

House Ground Blend / Tomato-Bacon
Jam / Smoked Gouda / Fried Egg
Chipotle Aioli / Toasted Brioche Bun
- Chicken Salad Wrap** \$14

Slow Roasted Pulled Chicken
Toasted Walnuts / Celery
Dried Cranberry / Leaf Lettuce
Farm Tomato / Sundried-Tomato Wrap
- Blackened Tuna Wrap** \$17

Cajun Rubbed Tuna / Fresh Lettuce
Sliced Cucumber / Farm Tomato
Sweet Soy / Crushed Wasabi Peas
Cucumber Tortilla
- Lighthouse Famous Crab Cake** \$MP

All Jumbo Lump Crab Cake
Leaf Lettuce / Farm Tomato
Tartar Sauce / Toasted Brioche Bun
- Sunset Dog** \$10

Gourmet All Beef Hot Dog
House Pickles / Bourbon Glazed
Onions / Spicy Mustard
Add Cheese \$2 / Add Bacon \$2

MAIN MEALS (served after 4pm)

- Thai Glazed Salmon** \$25

Fresh Atlantic Salmon / Roasted Sesame Broccoli
Toasted Rice / Spicy Thai Chili Glaze
- Fish N’ Chips** \$19

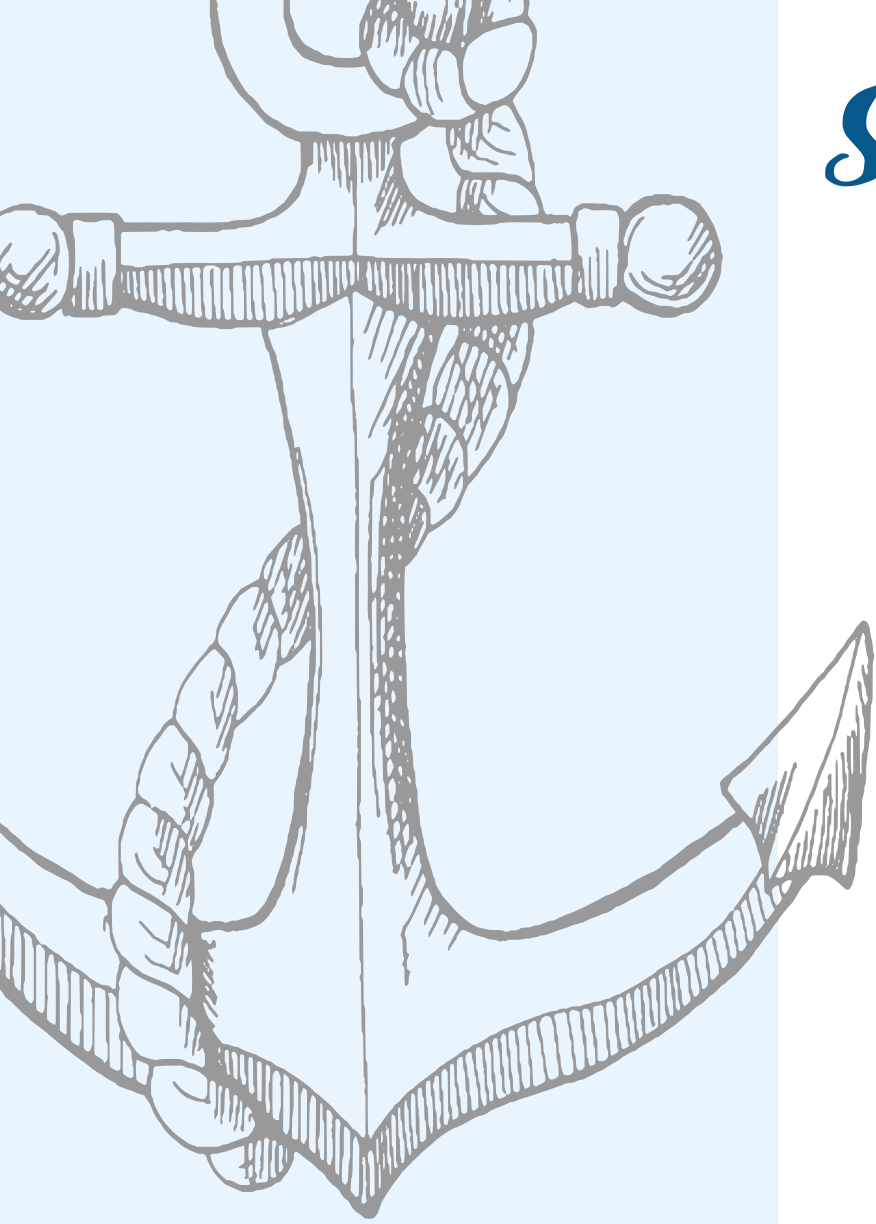
Fresh Cod / Dewey Beer Co. Beer Batter
Boardwalk Fries / Malt Vinegar Aioli
- Lighthouse Famous Crab Cakes** \$MP

Twin Jumbo Crab Cakes / Roasted Corn Salsa
Chorizo Potato Hash / Roasted Red Pepper Coulis
- Ale Braised Short Rib** \$32 

Slow Cooked Dark Ale Short Rib / Corn & Gouda
Whipped Potato / Braised Spring Greens Chili BBQ
- Buffalo Shrimp & Grits** \$25

Panko Breaded Shrimp / Cheddar-Jalapeno Grits
Holy Trinity Vegetables / House Buffalo
Smoked Bleu Cheese
- Vegetable Provencal** \$20

Roasted Spring Vegetables / Tomato Fennel Broth
Shaved Parmesan / Toasted Breads



DRAFT BEER

- Dewey Beer Co. (Swishy Pants) \$8
- Michelob Ultra \$5
- Stella \$6
- Mango Kart \$7
- Pacifico \$6
- Kona Big Wave \$7
- Big Oyster Hammerhead \$8
- Goose Island Summer Shandy \$7
- Miller Lite \$5
- Cape May IPA \$7
- Dogfish Head Hazy O \$7
- Local Craft \$7

CANS & BOTTLES

- Budweiser \$5
- Bud Light \$5
- Bud Light Next \$5
- Corona \$6
- Corona Premier \$6
- Modelo \$6
- Angry Orchard Cider \$6
- Landshark (16oz cans) \$5
- Heineken 0.0 \$4
- Miller Lite (16oz cans) \$5
- Dogfish 60 Minute \$6
- Dogfish SeaQuench Ale \$6
- Yuengling \$5
- Michelob Ultra \$5
- Wicked Weed Coastal Love \$6
- Coors Light \$5

Signature Cocktails

Dewey Beach's Original Orange Crush \$10
This is the Classic! Pinnacle Orange Vodka / Triple Sec
Fresh Squeezed OJ / Splash of Sprite

Grapefruit Crush \$11
Absolut Grapefruit Vodka / Triple Sec
Grapefruit Juice / Splash of Sprite

Old Fashion Crush \$11
Jim Beam Bourbon / Triple Sec / Fresh OJ / Lemon Juice
Bitters / Topped with a Cherry

Lemon Drop Martini \$13
Deep Eddy's Lemon Vodka / Simple Syrup
Fresh Squeezed Lemon / Sugar Rim
Or try it Dewey Crush Style!

Blueberry MO-TITO \$12
Titos Handmade Vodka / Muddled Mint Simple
Fresh Lemon / Local Blueberries / Topped with Soda

Summer Spritz \$12
Aperol / Prosecco / Fresh Squeezed OJ / Splash of Soda

Golden Sunset Margarita \$14
Hornito's Reposado Tequila / Cointreau / Fresh OJ
Sour Mix / GM Float / Salty Rim

Jacked Up Lemonade \$11
Jack Daniels / Triple Sec / Fresh Lemonade / Topped with Soda

Lighthouse Punch \$11
Malibu Coconut Rum / Pineapple Juice / Grenadine / Topped with Soda

WINE & BUBBLES

Canvas Pinot Grigio	\$8 / \$28
Conti Di San Bonifacio Pinot Grigio	\$11 / \$40
Relax Riesling	\$9 / \$32
Oyster Bay Sauvignon Blanc	\$8 / \$28
Canvas Chardonnay	\$8 / \$28
Kendall Jackson "Vintner's Reserve" Chardonnay	\$10 / \$38
Pale Rose	\$10 / \$38
Canvas Pinot Noir	\$8 / \$28
Canvas Cabernet Sauvignon	\$8 / \$28
Highlands Forty One Cabernet Sauvignon	\$10 / \$38
La Crema "Monterey" Pinot Noir	\$11 / \$40
Gambino Prosecco 187ml	\$10 / \$38
Veuve Clicquot Brut	Bottle \$100

Seltzers

White Claw \$6
Black Cherry / Watermelon

Bud Light Seltzer \$6

Truly \$6
Wild Berry / Strawberry Lemonade

Twisted Tea \$5