

STARTERS

**The Crab Pretzel** \$17  
Lighthouse’s Almost Famous Dip / Jumbo Lump Crab  
Melted Cheese / Toasted “Everything” Pretzels

**Cheesesteak Spring Rolls** \$16  
House Shaved Ribeye / Caramelized Onions  
Melted American / Chipotle Aioli

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

**Smokin’ Nachos** \$17   
Crispy Tortilla Chips / Warm Queso / Iceberg Lettuce  
House Pico de Gallo / Sour Cream / Chilled Jalapenos  
Pickled Onions  
**Choice of:** Beef / Chicken / Pulled Pork  
**Upgrade to:** 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 or  
Buttermilk Ranch  
**Choice of:** House Buffalo / Honey Sriracha / Old Bay  
Truffle Parmesan Toss

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

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

**Lighthouse Cove Burger** \$16  
8oz Fresh Burger / Leaf Lettuce  
Farm Tomato / Choice of Cheese  
Toasted Brioche Bun  
Vegan Beyond Burger \$15  
**Add:** Bacon \$2

**House Filet Burger** \$21  
House Ground Blend / Tomato-Bacon  
Jam / Smoked Gouda / Fried Egg  
Chipotle Aioli / Toasted Brioche Bun

**Cajun Fried Fish Sandwich** \$17  
Chili Dusted Fresh Cod / Citrus Slaw  
Fresh Jalapeno / Pickled Onion  
Chipotle Aioli / Toasted Brioche Bun

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

**Street Tacos** \$15   
**Choice of:** Lime-Cilantro Shrimp  
Mojo Carnitas / Pulled Chicken  
Marinated Flank Steak  
Two Flour Tortillas / Yuzu Cabbage  
House Pico de Gallo / Cheddar  
Cheese / Chipotle Aioli

**Beef, Bourbon & Bacon  
Grilled Cheese** \$14  
Slow Cooked Dark Ale Short Rib  
Bourbon Caramelized Onions  
Tomato-Bacon Jam / Smoked Country  
BBQ / Melted Cheddar & American  
Toasted Sourdough

**Sunset Dog** \$10  
Gourmet All Beef Hot Dog / House  
Pickles / Bourbon Glazed Onions  
Spicy Mustard  
**Add:** Cheese \$2 / Bacon \$2

STEAMERS

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

**Butter-Garlic Shrimp**  
1/2 lb \$14  
1 lb \$26

**Chorizo & Roasted  
Tomato Mussels**  
\$14

**Cream of Crab Soup** \$13  
Classic Crab Soup / Sweet Sherry Spike  
Jumbo Lump Crab / Oyster Crackers

**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

**Seasonal Cobb Salad** \$19   
Arcadian Mixed Greens / Grilled Chicken / Applewood  
Smoked Ham / Crumbled Bacon / Smoked Bleu Cheese  
Crumbles / Dried Fruit / Sweet Red Onion / Hard Boiled  
Egg / Toasted Pecans / Sweet Apples / Buttermilk Ranch

ADD

**Grilled Chicken** \$10  
**Grilled Shrimp** \$12  
**Salmon** \$14  
**Seared Scallops** \$20  
**Crab Cake** \$MP

Soups and Salads

MAIN MEALS (served after 4pm)

**Thai Glazed Salmon** \$25  
Fresh Atlantic Salmon / Roasted Sesame Broccoli  
Toasted Rice / Spicy Thai Chili Glaze

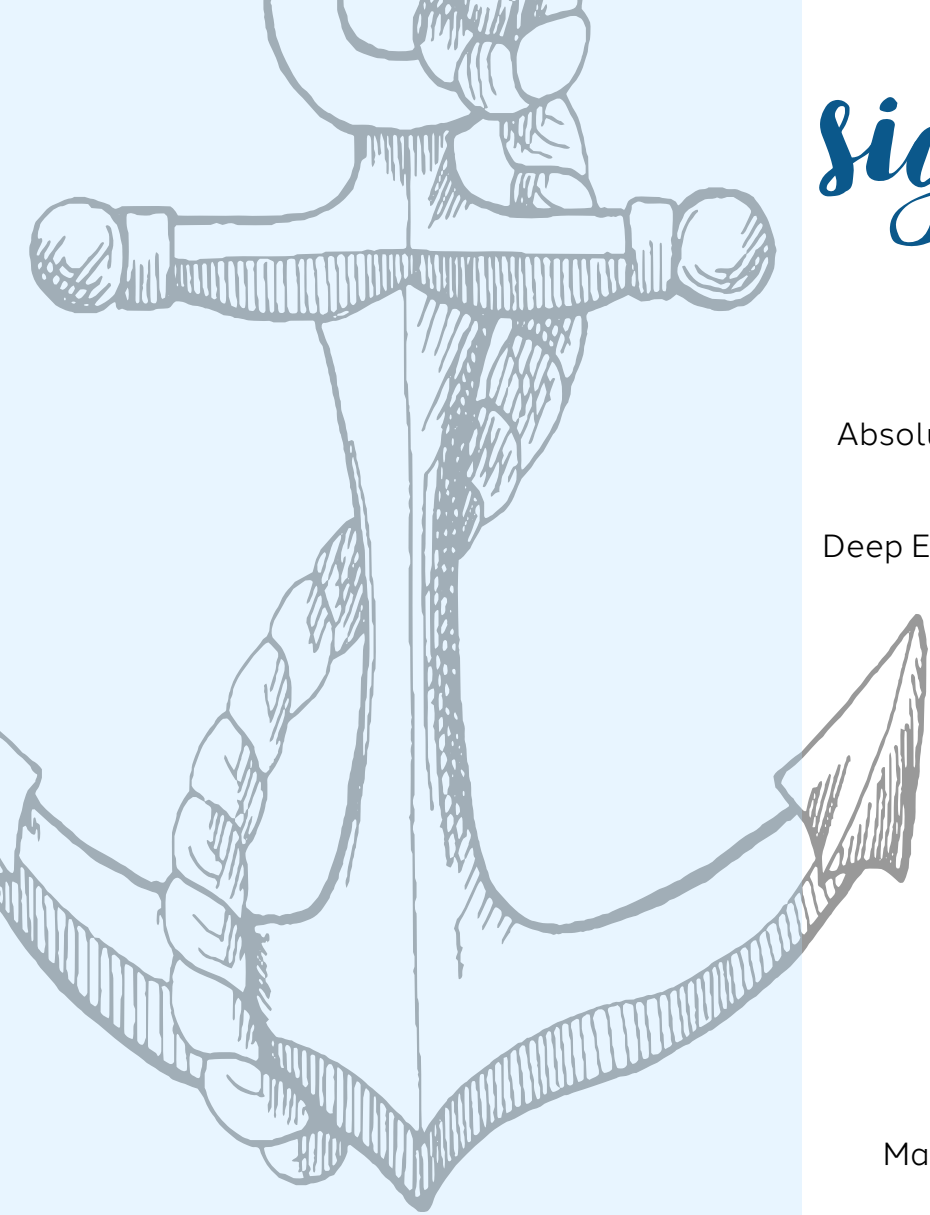
**Fish N’ Chips** \$19  
Fresh Cod / Dewey Beer Co. Ale Batter  
Boardwalk Fries / Classic Tartar

**Lighthouse Famous Crab Cake** \$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 / Fall Vegetable Hash / Bourbon  
Brussel Sprouts / Cabernet Demi

**Cioppino Fra Diavolo** \$28  
Jumbo Shrimp / Fresh Clams / P.E.I. Mussels  
Fresh Lump Crab / Garlic-Herb Butter  
Spiced Tomato-Fennel Broth / Fresh Pasta

**Taco Party Flight** \$48  
Two Lime-Cilantro Shrimp Tacos / Two Mojo  
Carnitas Tacos / Two Pulled Chicken Tacos  
Two Marinated Flank Steak / Yuzu Cabbage  
House Pico de Gallo / Cheddar Cheese  
Chipotle Aioli / Crispy Tortilla Chips / House Salsa



## BEER CANS & BOTTLES

- Budweiser** \$5
- Bud Light** \$5
- Corona** \$6
- Corona Light** \$6
- Heinken 00** \$4
- Miller Lite** (16oz cans) \$5
- Dogfish 60 min** \$6
- Yuengling** \$5
- Michelob Ultra** \$5
- Angry Orchard Cider** \$6
- White Claw** Black Cherry \$6
- Nutrl** Pineapple / Watermelon \$6
- Twisted Tea** \$5
- Coors Light** \$5

### DESSERTS FEATURING

- Mom Mom’s Dark Chocolate  
Caramel Sea Salt Cheesecake**  
\$10
- Smith Island  
Banana Walnut Cake**  
\$10

## 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  
Absolute Grapefruit Vodka / Triple Sec / Grapefruit Juice / Splash of Sprite
- Lemon Drop Martini** \$13  
Deep Eddys Lemon Vodka / Simple Syrup / Fresh Squeezed Lemon / Sugar Rim  
OR try it Dewey Lemon Crush Style \$11
- Tito’s Paloma** \$12  
Titos / Bitters / Lime Juice / Fresh Squeezed Grapefruit Juice  
Topped with Soda / Garnished with Grapefruit Slice
- Jack’d Up Ginger** \$11  
Jack Daniels / Fresh Lime Juice / Topped with Ginger Beer  
Garnished with Lime Wedge
- Dewey Sour** \$12  
Jim Beam Bourbon / Simple Syrup / Fresh Squeezed Lemon  
Topped with Red Wine / Garnished with Lemon & Cherry
- Bayside Pirate** \$11  
Malibu / Cherry Vodka / Banana Liquor / Pineapple Juice / Grenadine  
Garnished with Orange & Cherry
- Spicy Beer-Garita** \$12  
Jalapeno Infused Hornitos / Triple Sec / Sour Mix  
Topped with Dewey Swishy Pants
- Drunken Nutty Irishman** \$12  
Jameson / Baileys / Hazelnut Liquor / Topped with Coffee / Whipped Cream  
Cinnamon Sugar Sprinkle
- Raspberry Sangria** \$8  
Red Wine Blend / Assorted Seasonal Fruit / Pineapple Juice

## WINE & BUBBLES

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

## BEER DRAFTS

- |  |                                   |
|--|-----------------------------------|
| <b>Dewey Beer Co.</b> (Swishy Pants) \$8 | <b>Big Oyster Hammerhead</b> \$8  |
| <b>Michelob Ultra</b> \$5                | <b>Goose Island Seasonal</b> \$7  |
| <b>Stella</b> \$6                        | <b>Miller Lite</b> \$5            |
| <b>Mango Kart</b> \$7                    | <b>Cape May IPA</b> \$7           |
| <b>Pacifico</b> \$6                      | <b>Dogfish Head 60 Minute</b> \$7 |
| <b>Kona Big Wave</b> \$7                 | <b>Local Craft</b> \$7            |