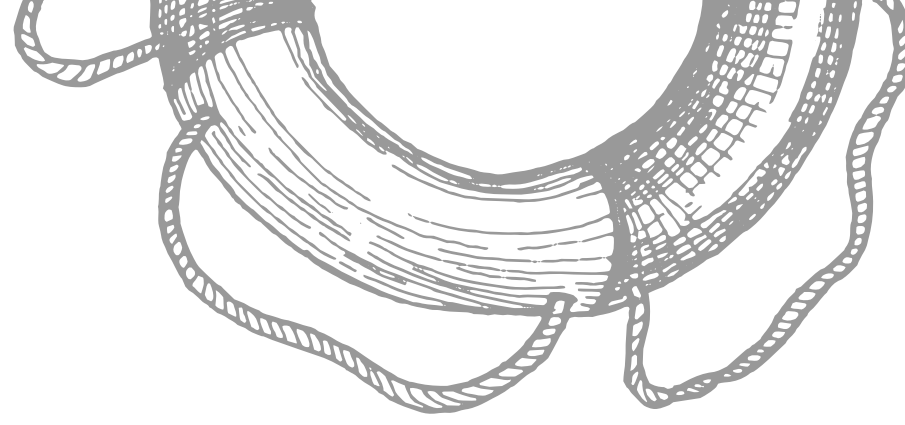




THE Lighthouse

DEWEY BEACH



STARTERS

The Crab Pretzel \$17

Lighthouse's Almost Famous Dip / Jumbo Lump Crab Melted Cheddar / Toasted "Everything" Pretzel Bites

Cheesesteak Spring Rolls \$17

House Shaved Ribeye / Caramelized Onions American Cheese / Chipotle Aioli

Chicken Tenders \$10

Crispy Chicken Tenders / Boardwalk Fries Buttermilk Ranch

Garlic-Herb Roasted Oysters \$16

Local Oysters / Lemon-Garlic Butter / Smoked Bacon Parmesan Reggiano / House Chimichurri

Smokin' Nachos \$17 ^{gf}

Crispy Tortilla Chips / Warm Queso / Iceberg Lettuce House Pico de Gallo / Sour Cream / Chilled Jalapenos Pickled Onions

Choice of: Beef / Chicken / Pulled Pork

Mexican Street Scallops \$22 ^{gf}

Local Diver Scallops / Grilled Corn Salsa Chipotle Aioli / Homemade Queso Fresco Baby Cilantro / Grilled Lime Vinaigrette

Buffalo Shrimp \$16

Butter-Garlic Shrimp / Celery / House Buffalo Sauce Smoked Bleu Cheese

Lighthouse Wings \$15

Crispy Fried Wings / Celery / Bleu Cheese Dip

Choice of: House Buffalo / Honey Sriracha / Old Bay Truffle Parmesan Toss / Smoky BBQ

Loaded Cheesesteak Fries \$16

Slow Roasted Ribeye / Charred Pepper & Onions Warm Queso / Salt n' Pepper Fries

Plain Style \$8 / Truffle-Parmesan \$12 / Just Cheese \$11

STEAMERS & RAW BAR

Herb-Garlic Steamed Clams
\$15

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

Chorizo & Roasted Tomato Mussels
\$14

Soups and Salads

Soup of the Day \$10 ^{gf}

Daily Chef Preparation Inspired by Local Ingredients

Famous Chicken Tortilla Soup \$10 ^{gf}

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

Chopped Mediterranean Salad \$19 ^{gf}

Chopped Romaine / Imported Ham / Provolone Soppresata / Farm Tomato / Diced Cucumber Sweet Roasted Peppers / Artichoke Hearts Greek Feta / Classic Vinaigrette

ADD

**Grilled Chicken \$10 / Grilled Shrimp \$12
Salmon \$14 / Crab Cake \$20**

MAIN MEALS (served after 4pm)

Thai Glazed Salmon \$25

Fresh Atlantic Salmon / Roasted Sesame Broccoli Toasted Rice / Spicy Thai Chili Glaze

Fish N' Chips \$20

Fresh Cod / Dewey Beer Co Batter Salt n' Pepper Fries / Malt Vinegar Aioli

Lighthouse Famous Crab Cake \$25

Jumbo Crab Cake / Roasted Corn Salsa Chorizo Potato Hash / Roasted Red Pepper Coulis
Add: Extra Crab Cake \$14

Ale Braised Short Rib \$35 ^{gf}

Slow Cooked Dark Ale Short Rib / Boursin Whipped Potatoes / Country-Style Green Beans Roasted Porcini Demi

Cioppino Fra Diavolo \$28 ^{gf}

Jumbo Shrimp / Fresh Clams / P.E.I. Mussels Fresh Lump Crab / Garlic-Herb Butter / Spiced Tomato-Fennel Broth / Fresh Pasta / Garlic Bread

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

HANDCRAFTED SANDWICHES

Served with *Homemade Ranch Dusted Potato Chips and Hot Pickles.*
Add 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

Sunset Dog \$10

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

Street Tacos \$15 (gf upon request)

Choice of: Lime-Cilantro Shrimp Mojo Carnitas / Pulled Chicken Grilled Flank Steak

Two Flour Tortillas / Yuzu Cabbage House Pico de Gallo Cheddar Cheese / Chipotle Aioli

Beef, Bourbon, & Bacon

Grilled Cheese \$16

Slow Cooked Short Rib / Tomato Bacon Jam / Bourbon-Crispy Onions Smoked Country BBQ Melted Cheddar & Smoked Gouda

Honey Sriracha Chicken Wrap \$15

Crispy Chicken / Honey Sriracha Glaze / Shredded Iceberg House Pico de Gallo / Warm Queso Cucumber Tortilla

Lighthouse Famous Crab Cake \$22

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

DEWEY BEACH, DE / LighthouseDeweyBeach.com / 302.227.4333

^{gf} – signifies gluten free

Consuming raw or undercooked meat, seafood, or eggs can increase your chances of acquiring a food borne illness.

signature cocktails

Dewey Beach's Original Orange Crush \$10

This is the Classic!

Steel Blu Orange Vodka / Triple Sec / Fresh Squeezed OJ / Splash of Sprite

Grapefruit Crush \$10

Steel Blu Grapefruit Vodka / Triple Sec / Fresh Squeezed Grapefruit
Splash of Sprite

Lighthouse Punch \$11

Malibu Coconut Rum / Fresh Squeezed OJ / Pineapple Juice
Grenadine / Sparkling Water

Maple Old Fashioned \$14

Makers Mark / Blood Orange Bitters / Vermont Maple Syrup
Luxardo Cherries / Muddled Orange Peel

Patron Spritz \$11

Patron Silver / Orange Liqueur / Fresh Squeezed OJ / Champagne

Irish Coffee \$12

Jameson Whiskey / Baileys Irish Cream / Fresh Coffee / Whipped Cream

Red Sangria \$8

Seasonal Fruit / Sweet Red Wine Blend / Pineapple Juice

Cranberry Moscow Mule \$11

Tito's Vodka / Cranberry Juice / Ginger Beer / Lime

Raspberry Lemonade Margarita \$12

Hornitos Tequila / Triple Sec / Raspberry Simple Syrup
Fresh Lemonade / House Sour Mix

Cherry Pie Smash \$12

Absolut Vanilla Vodka / Cherry Vodka / Fresh Lime Juice
Grenadine / Sprite

WINE & BUBBLES

Canvas Pinot Grigio	\$8 / \$28
Conti Di San Bonifacio Pinot Grigio	\$11 / \$40
Jacobs Creek Moscato	\$9 / \$32
Oyster Bay Sauvignon Blanc	\$9 / \$32
Canvas Chardonnay	\$8 / \$28
Kendall Jackson "Vintner's Reserve" Chardonnay	\$11 / \$40
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

BEER DRAFTS

Dewey Beer Co. (Swishy Pants) \$8
Michelob Ultra \$5
Stella \$6
Mango Kart \$7
Landshark \$6
Kona Big Wave \$7

Big Oyster Hammerhead \$8
Ranger New Belgian IPA \$7
DownEast Cider \$6
Miller Lite \$5
Sam Adams Seasonal \$7
DFH Hazy Squall \$7

BEER CANS & BOTTLES

Budweiser \$5

Corona \$6

Corona Light \$6

Miller Lite (16oz) \$5

Michelob Ultra \$5

Coors Light \$5

Yuengling \$5

Blue Hen Pilsner \$6

Dogfish 60 min \$7

Angry Orchard Cider \$6

White Claw Black Cherry \$6

Highnoon Peach / Lemon \$6

Nutrl Pineapple / Watermelon \$6

Twisted Tea \$5

Heineken N/A \$5

DESSERTS

FEATURING

**Mom Mom's Dark Chocolate
Caramel Sea Salt Cheesecake**
\$10

**Smith Island
Banana Walnut Cake**
\$10