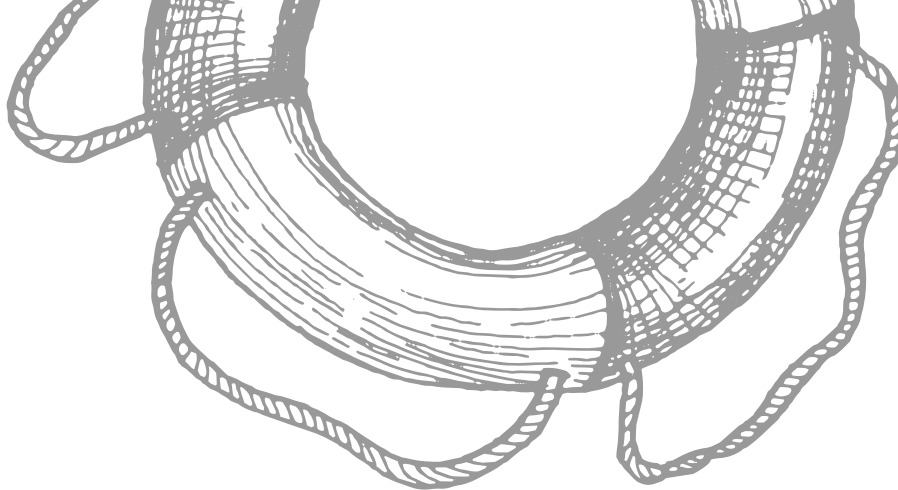




STARTERS

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

Fried Brussel Sprouts \$13
Crispy Brussel Sprouts / Parmesan-Truffle Toss
Applewood Smoked Bacon / Balsamic Glaze

Chicken Tenders \$10
Crispy Chicken Tenders / Baywalk 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

Mexican Street Scallops \$24 
Local Diver Scallops / Grilled Corn Salsa
Chipotle Aioli / Homemade Queso Fresco / Baby Cilantro
Grilled Lime Vinaigrette

Buffalo Shrimp \$16 
Sautéed 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
Asian Sesame-Garlic / Spicy BBQ

Baywalk Fries \$9
Hand Cut Potatoes / Sea Salt
Add: Cheese Sauce \$3 / Truffle-Parmesan \$4
Cheese & Bacon \$5

STEAMERS

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

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

**Chorizo & Roasted
Tomato Mussels**
\$15

Cream of Crab Soup \$13
Classic Crab Soup / Sweet Cream Sherry
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

Apple Wedge Salad \$15
Honey Crisp Apple / Wedge Romaine Heart
Applewood Smoked Bacon / Dried Cranberry
Gorgonzola / Ruby Onion / Glazed Pecans
Maple-Dijon Vinaigrette

ADD

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

Soups and Salads

HANDCRAFTED SANDWICHES

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

The Cuban \$16
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
Add: Bacon \$2
Sub Vegan Black Bean Burger Add: \$1

House Filet Burger \$22
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: Queso \$2 / Bacon \$2

Street Tacos \$15 
Choice of: Lime-Cilantro Shrimp
Mojo Carnitas / Pulled Chicken
Marinated Flank Steak \$2
Two Flour Tortillas / Yuzu Cabbage
House Pico de Gallo
Cheddar Cheese / Chipotle Aioli

Mahi-Mahi Tacos \$18
Choice of: Chili Dust or Flash Fried
Two Flour Tortillas / Yuzu Cabbage
House Pico de Gallo
Cheddar Cheese / Chipotle Aioli

Honey Sriracha Chicken Wrap \$15
Crispy Chicken / Honey Sriracha Glaze
Shredded Iceberg / House Pico de
Gallo / Warm Queso / Grilled Tortilla

Lighthouse Crab Cake Sandwich \$24
All Jumbo Lump Crab Cake
Leaf Lettuce / Farm Tomato
Tartar Sauce / Toasted Brioche Bun

MAIN MEALS

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

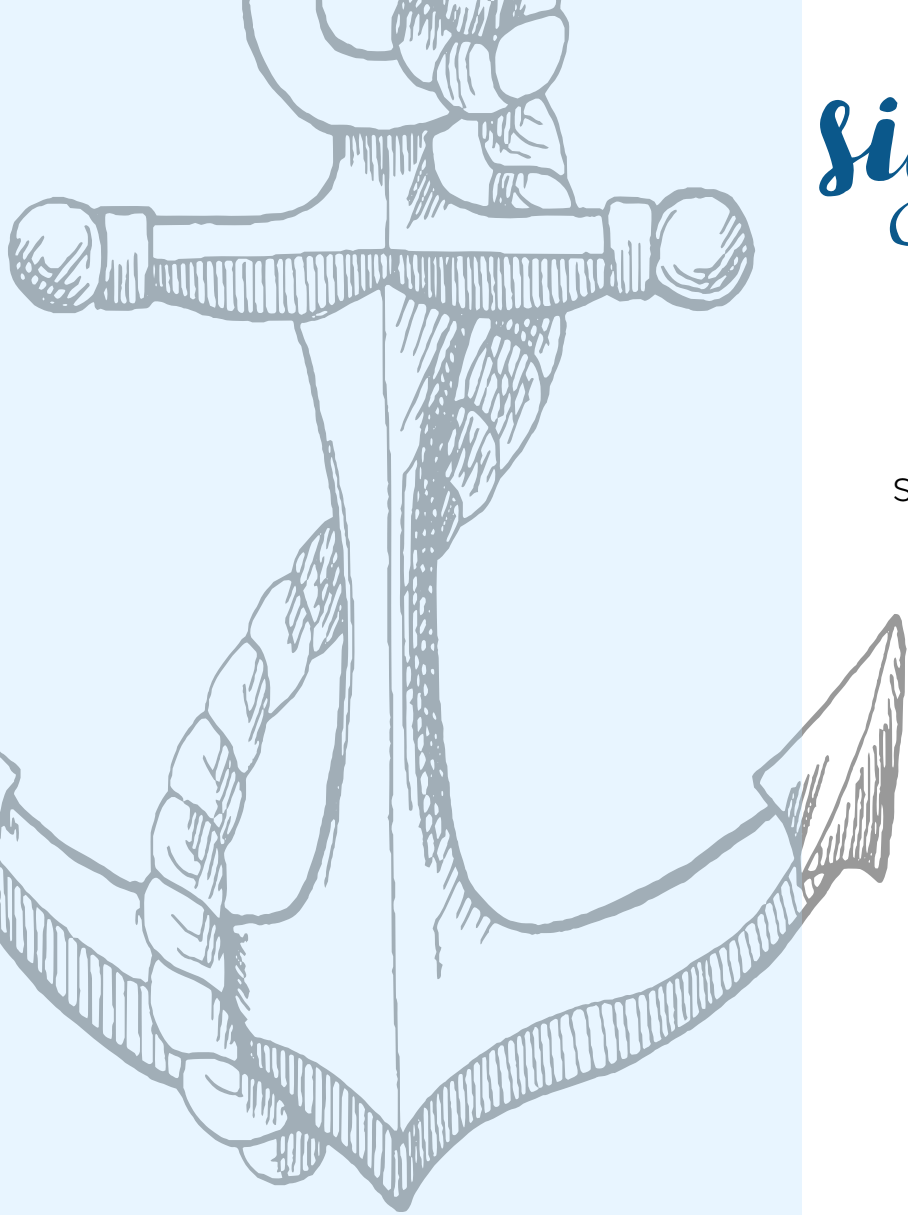
Fish N’ Chips \$22
Fresh Cod / Dewey Beer Co. Batter
Baywalk Fries / Classic Tartar

Lighthouse Famous Crab Cakes \$38
Twin Jumbo Crab Cakes / Roasted Corn Salsa
Chorizo Potato Hash / Roasted Red Pepper Coulis

Ale Braised Short Rib \$29 
Slow Cooked Dark Ale Short Rib / Boursin Whipped
Potatoes / Crispy Brussels / Tomato-Bacon Jam
Cabernet Demi-Glace / Crispy Shallots

Parmesan Encrusted Rockfish \$35
Fresh Local Rockfish / Herb-Parmesan Crust
Tomato Bruschetta / Garlic-Herb Risotto
Aged Balsamic

Taco Party Flight \$49
Two Lime-Cilantro Shrimp / Two Mojo Carnitas
Two Pulled Chicken / Two Marinated Flank Steak
Yuzu Cabbage / House Pico de Gallo
Cheddar Cheese / Chipotle Aioli
Crispy Tortilla Chips / House Salsa



BOTTLED BEER & SELTZERS

Budweiser \$5

Bud Light \$5

Corona \$6

Corona Light \$6

Michelob Ultra \$5

Coors Light \$5

Miller Lite (Aluminum 16oz can) \$6

Yuengling \$5

Dogfish 60 Minute \$7

Angry Orchard Cider \$6

High Noon Peach \$9

NUTRL Pineapple \$8

Surfside \$8

Twisted Tea \$5

Heineken N/A \$5

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

The Frostbite \$12

Steel Blu Vanilla Vodka / Rumchata / Hazelnut Liqueur
Fresh Cream

Lighthouse Punch \$11

Malibu Coconut Rum / Fresh Squeezed OJ
Pineapple Juice / Grenadine

Winter Cranberry Mule \$12

Tito's Vodka / Cranberry / Fresh Lime / Fever Tree Ginger Beer

Pomegranate Margarita \$12

Hornitos Tequila / Fresh Pomegranate / George's Sour Mix

Winter On The Bay \$12

Malfy Limone Gin / Cranberry Simple / Lemon / Tonic

M&M Delight \$15

Makers Mark / Maple Syrup / Orange Bitters / Ginger Ale
Root Beer Swizzle Stick

Irish Coffee \$13

Jameson / Bailey's Irish Cream / Fresh Coffee / Whipped Cream

Red Sangria \$10

Red Wine / Peach Schnapps / Seasonal Fruit & Berries / Brandy
Sparkling Water

WINE & BUBBLES

Canvas Pinot Grigio	\$8 / \$28
Conti Di San Bonifacio Pinot Grigio	\$11 / \$40
Jacobs Creek Moscato	\$10 / \$36
Oyster Bay Sauvignon Blanc	\$10 / \$36
Canvas Chardonnay	\$8 / \$28
Kendall Jackson "Vintner's Reserve" Chardonnay	\$12 / \$44
Kim Crawford Rosé	\$10 / \$38
La Crema "Monterey" Pinot Noir	\$12 / \$44
Canvas Cabernet Sauvignon	\$8 / \$28
Carmel Road Cabernet Sauvignon	\$11 / \$40
Gambino Proseco	\$8 / \$28
Veuve Clicquot Brut	Bottle \$100

BEER DRAFTS

Dewey Beer Co. Swishy Pants \$8

Michelob Ultra \$5

Stella \$6

Mango Cart \$7

Pacifico \$6

Kona Big Wave \$7

Big Oyster Hammerhead \$8

Ranger Juicy Haze IPA \$7

Modelo \$6

Miller Lite \$5

Sam Adams Seasonal \$7

DFH Hazy Squall \$7

