

Starters

Native Mussels Marinara

Sautéed in butter, tossed with marinara, topped with shaved asiago cheese 16

Mozzarella Sticks

Served with marinara sauce and garlic ciabatta 12

Jumbo Shrimp Cocktail

Four succulent jumbo shrimp served with cocktail sauce 18

Breaded Chicken Tenders

Choice of Sweet & Sour, BBQ or Buffalo style 12

Roasted Red Pepper Hummus

Served on field greens with carrots sticks, celery sticks and ciabatta sticks 12

Loaded Potato Skin Bites

Pepper-jack cheese, bacon, chives and sour cream 11

Artichoke & Spinach Dip

Homemade, topped with Vermont cheddar cheese, served bubbling hot with ciabatta sticks 12

Steamed New England Clams

One pound of native clams served with clam broth and drawn butter 20

South of the North End Bruschetta

Roma tomatoes, garlic, basil and fresh mozzarella on toasted ciabatta with a reduced balsamic drizzle 12

Fresh Fruit Cup Supreme

Fresh cut seasonal fruit 5

A Brief History of the Lighthouse Inn

In 1850 the federal government appropriated money to build a lighthouse near the breakwater at the mouth of Bass River. Oxen were used to bring supplies over the salt marsh for construction of the Bass River Light. The light was lit in 1855 and continued to serve seafarers until 1914 when it was decommissioned. In 1938 the lighthouse property was purchased by the Stone family of Auburn, Massachusetts. Everett Stone and his wife Gladys planned to develop the land and sell it. Because the purchase of the lighthouse occurred too late in June to begin any construction that first year, Gladys decided to take in overnight guests to help pay the mortgage. So many of the 1938 guests asked to return, the Stones changed their plan for developing the land and thus began Lighthouse Inn, still owned and operated by the Stone family. After being dark for 75 years, the Bass River Light was relit in 1989 as the only U.S. Coast Guard sanctioned, privately owned, privately maintained lighthouse in the country, now known as the West Dennis Light.



Bass River Lighthouse circa 1855



The early days of automobiles circa 1908



The beginning of Lighthouse Inn 1938

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if you or a person in your party has a food allergy.

Salads

Salad Dressing: Bleu Cheese, Ranch
Reduced Fat: Citrus Fusion, Italian, Balsamic Vinaigrette, Cranberry -Raspberry Vinaigrette

Caesar Salad

Crisp romaine lettuce, croutons, Parmesan cheese and creamy dressing 12
With Chicken 17 Shrimp 19 Lobster 28

Spinach Salad

Baby spinach greens topped with Craisins, candied walnuts, sliced red onion, chopped egg, grape tomatoes and Feta cheese, served with our own homemade Cranberry-Raspberry Vinaigrette 13
With Chicken 18 Shrimp 20 Lobster 30

Sunset Salad

Two skewers of grilled shrimp served on a bed of mixed greens with pineapple, cantaloupe, watermelon, mandarin orange, strawberries, served with a zesty citrus vinaigrette 20

Vineyard Gorgonzola Salad

Mixed greens, tomatoes, Craisins, hard boiled egg
gorgonzola and candied walnuts 15
With Chicken 18 Shrimp 20 Lobster 30

Grilled Salmon Salad

North Atlantic salmon filet grilled with a citrus glaze, on top of a bed of mixed greens, garnished with tomatoes, cucumbers, carrots, artichoke hearts and fresh mozzarella 22

Wedge of Iceberg

Served with roasted tomato, bacon, Bermuda onion, chunky gorgonzola 12

Garden Tossed Side Salad 7

Caesar Side Salad 7

Soups & Chowder

New England Clam Chowder

Classic New England clam chowder, creamy and full of clams and potatoes 7

Try our Chowder in a Bread Bowl 11

Chef's Creation Of The Day

Always home made, always delicious 7

Beach Fare

Sandwiches

Sandwiches served with French Fries

Steak Burger Deluxe

Fresh Angus Beef steak burger, the best you can buy! Cooked to your liking with lettuce, sliced tomato and red onion 16

Add sautéed onions, bacon, bleu cheese, American or cheddar .50 each

West Dennis Grilled Chicken

Chicken breast marinated in honey, Dijon mustard and soy sauce, char-grilled with provolone cheese, topped with sliced tomato, Bermuda onion and homemade cranberry ketchup 16

Lobster Salad Roll

Tender sweet chunks of lobster meat tossed with mayo, celery, Dijon mustard and tarragon, served on a grilled brioche roll 32

Waterfront Wrap Sandwiches

A flour tortilla stuffed with lettuce, tomato, Vermont cheddar cheese, Craisins and raspberry vinaigrette
Grilled Chicken 16 Portobello Mushroom 15

Cranberry Chicken Salad

White meat chicken diced with Craisins, candied walnuts, herbs and mayonnaise, served on a toasted pretzel bun with spinach, sliced tomato and Bermuda onion 16

Monomoy Fish Sandwich

Native Haddock coated with panko bread crumbs fried golden brown, served with lettuce, tomato, onion, red pepper aioli on a garlic ciabatta roll 18

Cape Cod Quesadilla

Toasted flour tortilla filled with cheddar-jack cheese, fresh spinach and your choice of:

Cod 19 Grilled Chicken 17 Lobster 27

Served with shredded lettuce, diced tomato, sour cream and salsa Add guacamole 2

Seaside Pasta

whole wheat penne available upon request

Seafood Lighthouse

A half lobster tail and an array of shrimp, scallops mussels sautéed with garlic, fresh vegetables, tossed with penne and marinara, topped with freshly grated Parmesan cheese and a side of garlic bread 35

Garden Vegetable Marinara

Fresh seasonal vegetables sautéed, tossed with penne and marinara sauce, topped with freshly grated Parmesan cheese and a side of garlic bread 17

Chicken Alfredo

Grilled chicken, fresh vegetables, tossed with penne and creamy Alfredo sauce, topped with freshly grated Parmesan cheese and a side of garlic bread 25

Garden Vegetable Alfredo

Fresh seasonal vegetables, tossed with penne and creamy Alfredo sauce, topped with freshly grated Parmesan cheese and a side of garlic bread 17

Sundowner

Served after 5:00 and include vegetable du jour

LAND

New York Sirloin

Char-grilled to your liking, served with sautéed mushrooms and onions, mashed potato 28

Vegetable Ravioli and Eggplant Parm

vegan, nut-free, dairy free, gluten free

Rice-flour ravioli stuffed with diced veggies, tossed with housemade pesto (nut and cheese free), served with fresh eggplant sautéed in olive oil with true marinara, topped with vegan cheese 25

Braised Lamb Shank

Fall-off-the-bone tender, served with diced vegetables and pan sauce over Cabernet mashed potato 28

SEA

Shore Dinner

One pound lobster, mussels, clams, corn on the cob, baked potato, drawn butter 36

Baked Stuffed Shrimp

Housemade stuffing of shrimp, crab and Ritz cracker crumbs, baked until golden brown, served with pub fries 28

Salmon Quinoa

Roasted with vegetables and red and white quinoa, served on a bed of power greens—kale, Brussel sprouts, broccoli and Napa cabbage 26

“Waterfront” Sole Lighthouse

Chef Paul’s signature dish of fresh filet of sole dipped in egg batter, pan seared with shrimp, mushrooms, tomato, garlic, shallots, served with rice pilaf 29

Baked Stuffed Haddock en Croute

Fresh native haddock filet with crab and Ritz cracker stuffing, baked golden brown in puff pastry, topped with a rich lobster Newburg sauce, served with rice pilaf 28

Twin Atlantic Seafood Cakes

Shrimp, scallops, crabmeat, Panko crumbs, sautéed golden brown, served with balsamic glaze and creamy risotto 26

Salmon Pesto

North Atlantic salmon filet topped with sun dried tomato and basil pesto served with rice pilaf 26

Filet of Chatham Scrod

Baked native scrod topped with our own seasoned Ritz Cracker crumbs, served with rice pilaf 26

AIR

Island BBQ Chicken

Statler chicken breast grilled with Hawaiian BBQ sauce, served with roasted pineapple and rice pilaf 25

Desserts

Strawberry Shortcake

A New England favorite! A baking powder biscuit split in two, filled with freshly cut strawberries and topped with whipped cream 10

Fresh Blueberry Pie

Topped with whipped cream 10

French Toast Bread Pudding

Warm bread pudding with a vanilla maple sauce 9

Ice Cream Waffle Basket

Your choice of vanilla, chocolate or coffee ice cream or strawberry frozen yogurt served in a homemade waffle basket, topped with raspberry sauce 8

Brownie Supreme

Ghirardelli chocolate brownie, topped with a scoop of ice cream and warm chocolate sauce 9

Keylime Cheesecake

Raspberry Sauce 10

Tiramisu Trifle

Layers of mascarpone cheese and ladyfingers soaked in espresso, topped with whipped cream and sprinkled with cocoa powder 10

S'Mores Cheesecake

Chocolate cheesecake in a graham cracker crust, topped with marshmallow frosting 11

Frosty Ice Cream Drinks

Root Beer Float

A classic with a scoop of vanilla ice cream 8

Milkshake

Rich and creamy, choice of chocolate or vanilla 8

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