

STARTERS

Mozzarella Sticks 12

Served with marinara sauce and garlic ciabatta

Jumbo Shrimp Cocktail 15

Four succulent jumbo shrimp

Roasted Red Pepper Hummus 12

Served on field greens with carrot sticks, celery sticks and garlic ciabatta sticks

Fruit Cup 6

Medley of seasonal fresh fruit

Chicken Tenders 13

Served carrot sticks and celery sticks and choice of barbeque sauce or sweet and sour sauce

New England Clam Chowder 8

Chef's Soup Creation of the Day 7

SALADS

Blue Cheese, Ranch

Reduced Fat:

Citrus Fusion, Golden Italian, Cranberry-Raspberry Vinaigrette

Caprese Salad 11

Fresh mozzarella cheese accompanied by field greens, Bermuda onion and tomato, drizzled with pesto oil and balsamic glaze

Caesar Salad 10

Add Chicken 6 Shrimp 10 Lobster 20
Crisp romaine lettuce, croutons, Asiago cheese

Vineyard Gorgonzola Salad 13

Add Chicken 6 Shrimp 10 Lobster 20
Field greens, tomato, Craisins, hard boiled egg, gorgonzola cheese and candied walnuts

Garden Tossed Side Salad 6

Caesar Side Salad 6

CHILDREN'S MENU

For ages 12 and under

All entrees served with sliced watermelon

Tossed Salad 6

Cheese Pizza 8

Penne Pasta 7.50

Served with Butter or Marinara

Chicken Fingers 8

Served with BBQ or Sweet & Sour Sauce

Grilled Hot Dog 6

Basket of Pub Fries 4

Grilled Cheese Sandwich 5

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Regarding the safety of these items, written information is available.

Before placing your order, inform your server if anyone in your party has a food allergy.

BEACH FARE

Sandwiches served with pub fries

Steak Burger Deluxe 15

Fresh Angus Beef steak burger, char-grilled, topped with lettuce, tomato and Bermuda onion
Add sautéed onions, bacon, bleu cheese, American, cheddar .75 each

West Dennis Grilled Chicken 15

Chicken breast marinated in honey, Dijon mustard and soy sauce, topped with Vermont cheddar cheese, tomato, Bermuda onion and homemade cranberry ketchup

Waterfront Premiere Lobster Roll 32

Tender sweet chunks of lobster meat tossed with mayo, Dijon mustard and celery, served with Romaine lettuce on a toasted brioche roll

Veggie Burger 15

Grilled vegetable burger topped with caramelized Bermuda onion, tomato, Boston bibb lettuce, chipotle aioli, served on grilled buttermilk naan

There are additional entrees on the back page.

THE WATERFRONT WINE LIST

| WHITE WINES | <i>Bottle</i> | <i>Glass</i> |
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| Ecco Domani Pinot Grigio, Italy | 27 | 10 |
| Tolloy Pinot Grigio, Italy | 29 | |
| Matua Sauvignon Blanc, New Zealand | 26 | |
| Monkey Bay Sauvignon Blanc, New Zealand | 27 | 10 |
| Kim Crawford Sauvignon Blanc, New Zealand | 33 | |
| Beringer Chardonnay, Napa, California | 32 | |
| Joel Gott Unoaked Chardonnay, California | 34 | 11 |
| Kendall Jackson Reserve Chardonnay, California | 33 | 11 |
| Sonoma Cutrer Chardonnay, Russian River, California | 44 | |
| Movendo Moscato, Italy | 25 | 9 |
| Jekel Dry Riesling, Monterey, California | 27 | |
| Louis Jadot Pouilly Fuisse, France | 36 | |
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| RED WINES | | |
| Rodney Strong Merlot, Sonoma, California | 31 | 11 |
| Emmolo Merlot, Napa, California | 42 | |
| Caymus Conundrum Red Blend, California | 36 | |
| Rodney Strong Cabernet Sauvignon, Sonoma, California | 33 | |
| Beringer Cabernet Sauvignon, Knights Valley, California | 40 | 12 |
| Mondovi Cabernet Sauvignon, Napa, California | 48 | |
| Frogs Leap Cabernet Sauvignon, Rutherford, California | 70 | |
| Mark West Pinot Noir, California | 29 | 10 |
| Boen Pinot Noir, Russian River, California | 45 | |
| Belle Glos Pinot Noir, Las Alturas, California | 55 | |
| Kaiken Malbec, Argentina | 28 | 10 |
| Ruffino Chianti, Italy | 24 | |
| Ravenswood Vintners Zinfandel, California | 26 | |
| Chateau Mont Redon Cotes du Rhone, France | 31 | |
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| ROSE WINE | | |
| Matua New Zealand | 25 | |
| Elouan , Oregon | 28 | 10 |
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| CHAMPAGNE & SPARKLING WINES | | |
| J Roget Brut, California | 18 | |
| Domaine Chandon Brut, California | 31 | |
| Maschio Prosecco Brut, Italy | 27 | 10 |
| Veuve Clicquot Reserve Brut, France | 80 | |
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| HOUSE WINE | 24 | 8 |
| Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon, Rose | | |

SUNDOWNER

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| New York Sirloin 29 |
| Char-grilled with Montreal seasoning, smothered with sautéed mushrooms and onions, served with Idaho mashed potato and a medley of sautéed vegetables |
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| Vegetable Ravioli 24 |
| <i>vegan, nut-free, dairy free, gluten free</i> |
| Rice-flour ravioli stuffed with diced veggies, tossed with true marinara, drizzled with pesto and topped with vegan cheese |
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| Island BBQ Chicken 26 |
| Statler chicken breast grilled with Hawaiian barbeque sauce, served with grilled pineapple, Idaho mashed potato and a medley of sautéed vegetables |
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| Lobster Dinner 32 |
| One pound lobster, grilled corn cobette, baked potato, drawn butter |
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| Norwegian Salmon Pesto 28 |
| Baked in lemon butter with pesto sauce, served with harvest rice pilaf and a medley of sautéed vegetables |
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| Twin Atlantic Seafood Cakes 26 |
| Shrimp, scallops, crabmeat, panko crumbs, sautéed golden brown, topped with chipotle aioli and balsamic glaze, served with harvest rice pilaf and a medley of sautéed vegetables |
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| Shrimp fra Diavolo 29 |
| Jumbo shrimp sautéed in a spicy marinara sauce, tossed with penne pasta, topped with shaved Asiago and served with a side of garlic ciabatta bread |
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| Filet of Chatham Scrod 26 |
| Baked native scrod topped with seasoned Ritz cracker crumbs, served with harvest rice pilaf and a medley of sautéed vegetables |
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| Chicken Alfredo 22 |
| Sauteed chicken, fresh vegetables tossed with penne pasta and creamy Alfredo sauce, topped with shaved Asiago cheese and served with a side of garlic bread |
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| Vegetarian Alfredo 17 |



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.