

LIGHTHOUSE

— GRILL —

BAR MENU

RAW | MARINATED | SMOKED

VINEYARD OYSTERS ½ DOZEN | 18

LITTLENECKS ½ DOZEN | 14

FRESHEST CATCH CEVICHE | 14

HOUSE SMOKED BLUEFISH PÂTÉ | 12

BAR BITES

LOBSTER TACOS *Avocado, Sweet Chili Sauce, Lime* | 16

CAPTAIN'S PIGS IN A BLANKET ½ Dozen | 8 Baker's Dozen | 14

WHIPPED FETA *Local Raw Honey, Orange Marmalade, Focaccia Bread* | 10

EDAMAME HUMMUS *100% Vegan, Pickled Peruvian Peppers,
EVOO, Grilled Pita* | 10

CRISPY CHICKEN WINGS *House Sriracha Butter or Sake-Honey Glaze* | 14

SMALL PLATES

CHOWDER *Vineyard Littlenecks, Slab Bacon, Leeks, Potato, Celery* | 11

CHARCUTERIE *Artisanal Cheese, Pickles, Mustard, Grilled Pugliese* | 18

MENEMSHA MUSSELS *Sweet Corn Succotash, Linguica* | 19

LOCAL CALAMARI *Pickled Banana Peppers, Stewed Heirloom
Tomato, Lemon* | 16

STUFFED LITTLENECKS *Chopped Clam, Cornbread Stuffing, Linguica* | 15

GRILLED OYSTERS *Rockefeller, Bacon, Spinach, Brie* | 20

BURRATA *Baby Arugula, Fregola Sarda, Roasted Red Pepper Relish,
Gremolada* | 14

CRABCAKES *Guacamole, Tomato Jam, Micro Greens* | 14

WE INVITE OUR GUESTS TO SHARE ANY ALLERGIES, DIETARY RESTRICTIONS, AND INGREDIENT PREFERENCES WITH US SO THAT WE CAN TAILOR THE MENU TO EACH INDIVIDUAL ORDER.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

EXECUTIVE CHEF RICHARD DOUCETTE & TEAM