



THE BEACON

RESTAURANT & BAR

Appetizers

Clam Chowder cup 8/bowl 10
Housemade with applewood smoked bacon, oyster crackers

Shrimp Cocktail GF 19
4 Colossal shrimp, horseradish, cocktail sauce

Shellfish
Oysters 3 ea Cherrystones 2 ea Littlenecks 2 ea
Cocktail sauce, horseradish, mignonette

Shellfish Tower GF 75
4 Cherrystones, 4 Littlenecks, 4 Oysters,
2 Shrimp Cocktail, Lobster Tail, Alaskan King Crab,
Cocktail sauce, horseradish, mignonette sauce

Mussels, Two Ways (White wine 18, Coconut 21)
Chorizo and coconut cream sauce with jalapeños, sweet onions, shaved fennel and tomato; or in a garlic white wine reduction, toast points

Steamers 24
Maine steamer clams, garlic, white wine, butter, crostini

Oysters Tataki 19
Fried oysters, wakame seaweed, ahi tuna, wasabi, sriracha mayo, sweet ginger soy

Tuna Tartare 19
Ahi tuna, tempura sushi cake, pickled cucumber, avocado, wakame seaweed, warm sesame chips

Fish Tacos 18
Fresh haddock, shredded lettuce, guacamole, spicy slaw, pico de gallo, citrus aioli

Escargot 18
6 escargot served with herb crostini

Crab Cakes 17
2 crab cakes, field greens, roasted red pepper, aioli

Clams 19
Sweet, whole belly fried clams from Maine

Calamari 16
Deep fried calamari, banana peppers, baby heirloom tomatoes, baby arugula, caper aioli

Chicken Wings 15
Choice of honey garlic, teriyaki, buffalo or Bajan-style HOT, HOT, HOT!!

Cheese Plate 18
3 Cheeses, grapes, dried black mission fig jam, crostini

Charcuterie Board 18
Selection of cured meats, marinated mushrooms, artichokes, sweet mini peppers, olives, basil crostini

Greens

Caesar 12
Chopped hearts of romaine, Parmesan, croutons, Caesar dressing

Wedge 14
Baby iceberg lettuce, red onion, cucumber, tomatoes, applewood smoked bacon, Great Hill blue cheese, blue cheese dressing

Arugula 14
Baby arugula, roasted beets, sliced almonds, goat cheese, dried cranberries, crushed pistachios, honey lemon vinaigrette

Mediterranean 15
Field greens, cukes, marinated peppers, red onion, olives, chickpeas, tomatoes, crumbled feta, lemon parsley vinaigrette
Add: Chicken 7, Shrimp 9, Salmon 12, Sword 12, Lobster 15,
Steak Tips 15

Flats

Margherita 15
Marinated baby heirloom tomatoes, fresh basil leaves, fresh mozzarella, basil oil, balsamic

Fig & Prosciutto 17
Dried black mission fig jam, prosciutto, baby arugula, Parmigiano Reggiano, balsamic

Duck 17
Creamy polenta, caramelized onions, crispy duck, scallions, hoisin BBQ

Ahi Tuna 18
Asian veggies, ahi tuna, sriracha & wasabi mayo, sweet ginger soy

Shrimp Scampi 15
Shrimp, pesto, roasted garlic, red pepper flakes, fresh mozzarella

Lobster 21
Fresh lobster meat, dried black mission fig jam, roasted corn, Great Hill blue cheese, shaved Parmesan, mozzarella, scallions, oil

Between the Bread

Cubano 19
Honey ham, pulled pork, swiss, pickles, mustard, fries, Mojo sauce, panini pressed

Burger 18
8oz burger, buttered brioche roll, american cheese, L, T, O, fries

Veggie Burger 17
8oz veggie burger, buttered brioche roll, roasted garlic, L, T, O, sweet potato fries, artichoke pesto

Lobster Roll 34
Fresh lobster meat served hot buttered or cold, buttered brioche roll, fries

Tuna Club 23
Ahi tuna, lettuce, tomato, bacon, sriracha mayo, wasabi mayo, served on white or wheat, seasonal veggies or fries

From the Sea

Vongole 29
Cape Cod littleneck clams, fresh garlic, shallots, white wine, crushed red pepper flakes, bucatini

Tuna 29
Pan-seared ahi tuna, tempura sushi rice cake, wakame seaweed, bok choy, scallion pancake, sriracha, wasabi

Scallops 32
Pan-seared scallops, yukon gold mashed potatoes, grilled asparagus, lemon thyme beurre blanc

Baked Haddock 29
Icelandic haddock topped with Ritz cracker crumbs over tomato filets, sautéed spinach, choice of rice pilaf or mashed potatoes

Sword Chop GF 32
Garlic ginger pan roasted swordfish chop, shrimp, tomato and onion, pan jus, creamer potatoes, broccolini

Scallops 26, Swordfish 24, Salmon 24
Served on top of seasonal veggies

Fried Seafood
Shrimp 24, Scallops 26, Clams 32, Haddock 26
Fries, rings, coleslaw, tartar sauce

Fisherman's Feast 36
Shrimp, scallops, clams, haddock, fries, rings, coleslaw tartar sauce

Farm

Chicken 29
Herb-crusted, pan-roasted chicken, baby arugula, grilled lemon, pickled red onion, crispy potatoes, honey lemon pan jus

Filet 52
Filet mignon, yukon gold mashed potatoes, seasonal veggies, red-wine demi-glace, herb butter

Ribeye 62
18 oz boneless ribeye, lobster mac & cheese, grilled asparagus, herb butter

Steak Tips 32
Grilled, marinated steak tips, seasonal veggies, cherry peppers, choice of: yukon gold mashed potatoes, fries or rice pilaf

Steak Frites 16 oz /42 8 oz /36
N.Y. sirloin, steak fries, rings, mushroom red-wine demi-glace

Limited availability.

Tomahawk Chop 24 oz. 68
Baby heirloom potatoes, seasonal veggies, mushroom au jus

Veal Chop 18 oz. 62
Baby heirloom potatoes, seasonal veggies, mushroom au jus

Cowgirl 14 oz. 60
Baby heirloom potatoes, seasonal veggies, mushroom au jus

Before placing your order, please inform your server if anyone in your party has a food allergy. **Consuming raw or undercooked meats, poultry, seafood, and shellfish may increase your risk of foodborne illness. Consumer advisory regarding Mercury in fish — please ask your server for further information.

The Beacon

123 Pleasant Street, Marblehead, MA
Owner Operator, Johnny Ray Owner/Executive Chef, Edgar Alleyne
General Manager/Amanda Pitera-Capone Tues-Sat 3-9