

# DINNER

## Appetizers

### **Clam Chowder cup 8/bowl 10**

Housemade with applewood smoked bacon, oyster crackers

### **French Onion Soup Gratinee 10**

### **Shrimp Cocktail GF 21**

4 Colossal shrimp, horseradish, cocktail sauce

### **Shellfish Make it a tower 75**

#### **Oysters 3 ea Cherrystone 2 ea Littlenecks 2 ea Shrimp 5 ea Lobster Tails 9**

Cocktail sauce, horseradish, mignonette

#### **Mussels, Two Ways (White Wine 21, Coconut 24)**

Chorizo and coconut cream sauce with jalapeños, sweet onions, shaved fennel and tomato; or in a garlic white wine reduction

### **Steamers 28**

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

### **Fried Oysters 22**

Six fried oysters, citrus aioli

### **Oysters Tataki 24**

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

### **Tuna Tartare 23**

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

### **Calamari 19**

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

### **Tacos 23**

Choice of haddock, baby shrimp, or short rib, shredded lettuce, guacamole, spicy slaw, pico de gallo, aioli

### **Crab Cake 17**

Pan seared super lump crab cake, shaved fennel, lobster bisque, roasted red pepper

### **Prawns 24**

Charred head-on tiger prawns, sautéed in fresh garlic butter confit, mint, lemon

### **Cheese Plate 18**

3 Cheeses, grapes, dried black mission fig jam, crostini

### **Charcuterie 21**

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

### **Chicken Wings 19**

Choice of honey garlic, teriyaki, buffalo or Bajan-style  
**HOT, HOT, HOT!!**

## Greens

### **Caesar 14**

Chopped hearts of romaine, parmesan, croutons, caesar dressing

### **Louise Salad 15**

Hydro bibb lettuce, spiced pecans, great hill blue cheese, watercress, granny smith apple, pommery vinaigrette

### **Nicoise 15**

Hydro bibb lettuce, pickled red onion, egg, anchovies, sliced potato, roma tomato, haricot vert, ahi tuna, honey lemon parsley vinaigrette

### **Wedge 15**

Baby iceberg lettuce, red onion, cukes, tomatoes, applewood smoked bacon, blue cheese, blue cheese dressing

### **Arugula 16**

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

### **Mediterranean 16**

Field greens, cukes, marinated peppers, red onion, olives, chickpeas, tomatoes, feta, lemon parsley vinaigrette

**Add: Chicken 8, Shrimp 10, Salmon 12, Sword 12, Lobster 16, Steak tips 16**

## Flats

Can be made gluten free 3

### **Fig & Prosciutto 18**

Dried black mission fig jam, prosciutto, baby arugula, truffle pecorino, balsamic

### **Margarita 17**

Red sauce, heirloom tomatoes, fresh mozzarella cheese, fresh basil, balsamic

### **Sausage & Ricotta 18**

Bianco sausage, red sauce, ricotta cheese, mozzarella

### **Shrimp Scampi 17**

Grilled shrimp, pesto, roasted garlic, red pepper flakes, fresh mozzarella

### **Lobster 26**

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

## Between Breads

### **(gluten free bread 3)**

All served with choice of fries or petit mixed greens with house vinaigrette

### **Cubano 23**

Honey ham, pulled pork, Swiss, pickles, mustard, fries, Mojo sauce, panini pressed

### **Burger 23**

8 oz. burger, buttered brioche roll, American cheese, L, T, O

### **Fish Sandwich 22**

Fresh haddock, buttered brioche roll, lettuce, tomato

### **Lobster Roll 36**

Fresh lobster meat served hot buttered or cold, brioche roll

### **Veggie Burger 21**

Veggie burger, buttered brioche roll, roasted garlic, L.T.O sweet potato fries, artichoke pesto

## Taste of Italy

### **Meatballs 18 (add pasta 7)**

Two house made jumbo meatballs made with veal, pork, & beef, house made marinara & grated parmesan cheese

### **Eggplant 19**

Fried eggplant layered with ricotta, provolone, mozzarella, marinara & basil cream sauce

### **Tortellini 18**

Cheese tortellini, prosciutto, peas, parmesan cream sauce

### **Fusilli 44**

Shrimp, scallops, lobster tail, broccoli rabe sauteed in butter, fresh garlic & white wine

### **Pappardelle 42**

Homemade pappardelle with shrimp, lobster, scallops, white wine, lemon, red pepper flakes, onion & pancetta

### **Marsala 39**

Chicken or veal sauteed with wild mushrooms, marsala wine, pasta

### **Pitera (Veal 36, Chicken 32)**

Choice of chicken or veal cutlet topped with prosciutto, roasted red peppers & fresh mozzarella. choice of field greens or pasta

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.

## Mains

### **Chicken 32**

Herb crusted pan roasted chicken, arugula, grilled lemon, pickled red onion, crispy potato, honey lemon pan jus

### **Halibut 48**

Pan roasted halibut, lobster mash, shaved fennel, baby heirloom tomatoes, roasted corn, lobster bisque

### **Vongole 32**

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

### **Tuna 31**

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

### **Scallops 36**

Pan-seared scallops, Yukon gold mashed potatoes, grilled asparagus, lemon thyme beurre Blanc

### **Baked Haddock 34**

Icelandic haddock topped with Ritz cracker crumbs, tomato filets, sautéed spinach, rice pilaf or mashed potatoes.

### **Sword Chop GF 42**

Garlic ginger pan roasted swordfish chop, shrimp, tomato, and onion, pan jus, creamer potatoes, broccolini

### **Scallops 32, Swordfish 28, Salmon 28**

Served on top of seasonal veggies

### **Fried Seafood**

### **Haddock 28, Shrimp 31, Scallops 33, Clams 36**

Fries, rings, coleslaw, tartar

### **Fisherman's Feast 44**

Shrimp, scallops, clams, haddock, fries, rings, coleslaw, tartar sauce

### **Farm**

**Filet 8 oz. 58**

**Ribeye 16 oz. 64**

**Sirloin 16 oz. 54**

**Tomahawk Chop \$72**  
(when available)

**Veal Chop 16 oz. 65**

**Braised Short Rib 45**

**Pork Chop 16 oz. 42**

**Steak Tips 12 oz. 36**

### **Pick Two**

crispy potatoes

mash potatoes

cauliflower

mashed potatoes

rice pilaf

steak fries

fries

sweet potato fries

onion rings

### **Veggies**

seasonal veggies

asparagus

broccolini

pancetta brussel sprouts

### **Sauces**

bearnaise, hollandaise, au poivre, demiglace

The Beacon Marblehead 123 Pleasant Street, Marblehead, MA

Owner Operator, Johnny Ray Owner/Executive Chef, Edgar Alleyne General Manager/Amanda Pitera-Capone