

APPETIZERS

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

Lobster Bisque cup 8/bowl 10

French Onion Soup Gratinée 10  
Mozzarella cheese

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 82  
4 Cherrystones, 4 Littlenecks, 4 Oysters,  
2 Shrimp Cocktail, 2 Lobster Tails,  
Cocktail sauce, horseradish, mignonette sauce

Mussels, Two Ways (White wine 19, Coconut 22)  
Chorizo and coconut cream sauce with jalapeños, sweet onions, shaved  
fennel and tomato; or in a garlic white wine reduction, toast points

Steamers 26  
Maine steamer clams, garlic, white wine, butter, crostini

Oysters Tataki 21  
Fried oysters, wakame seaweed, ahi tuna, wasabi, sriracha mayo,  
sweet ginger soy

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

Fish Tacos 19  
Fresh haddock, shredded lettuce, guacamole, spicy slaw, pico de gallo,  
citrus aioli

Lobster & Scallops 23  
Lobster tail, scallops, broccoli rabe, wilted spinach, lobster bisque

Crab Cakes 18  
2 crab cakes, field greens, roasted red pepper, aioli

Oysters Rockefeller 18  
Four oysters topped with Rockefeller sauce, shredded mozzarella,  
applewood smoked bacon

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

Calamari 17  
Deep fried calamari, banana peppers, baby heirloom tomatoes,  
baby arugula, caper aioli

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

Charcuterie Board 19  
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 15  
Baby arugula, roasted beets, sliced almonds, goat cheese,  
dried cranberries, crushed pistachios, honey lemon vinaigrette

Mediterranean 16  
Field greens, cukes, marinated peppers, red onion, olives,  
chickpeas, tomatoes, crumbled feta, lemon parsley vinaigrette

Add: Chicken 7, Shrimp 9, Salmon 12, Swordfish 12, Ahi tuna 13,  
Lobster 15, Steak tips 15

FLATS

Fig & Prosciutto 17  
Dried black mission fig jam, prosciutto, baby arugula,  
truffle pecorino, balsamic

Short Rib 19  
Creamy butternut squash, charred brussels sprouts, braised short rib,  
mozzarella cheese

Veggie 16  
Roasted cauliflower & artichoke cream sauce, seasonal vegetables,  
mozzarella

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

Lobster 24  
Fresh lobster meat, dried black mission fig jam, roasted corn, Great Hill  
blue cheese, shaved Parmesan, mozzarella, scallions, oil

FARM

Tomahawk Chop 32 oz. 150/24 oz. 75

Filet 8 oz. 58

Ribeye 18 oz. 64

Cowgirl 14 oz. 62

New York Sirloin 16 oz. 52

Steak Tips 12 oz. 29

Veal Chop 18 oz. 65

Pork Chop 18 oz. 42

Sauces

bearnaise, hollandaise, au poivre, or red wine demiglace

PICK TWO

crispy potatoes  
roasted garlic mashed potatoes  
cauliflower mash  
rice pilaf  
steak fries  
french fries  
onion rings

seasonal veggies  
grilled asparagus  
broccolini  
pancetta brussels sprouts  
creamed spinach

BETWEEN THE BREAD

Cubano 18  
Honey ham, pulled pork, swiss, pickles, mustard, fries, mojo sauce,  
panini pressed

Burger 19  
8oz burger, buttered brioche roll, american cheese, L, T, O, fries

Veggie Burger 18  
8oz veggie burger, buttered brioche roll, roasted garlic, L, T, O,  
sweet potato fries, artichoke pesto

Fish Sandwich 19  
Fresh haddock, buttered brioche roll, lettuce, tomato, fries

Lobster Roll 29  
Fresh lobster meat served hot buttered or cold, brioche roll, fries

MAINS

Chicken 31  
Herb-crusted, pan-roasted chicken, baby arugula, grilled lemon,  
pickled red onion, crispy potatoes, honey lemon pan jus

Sausage & Rabe 34  
Sausage and broccoli rabe sautéed with olive oil, crushed red pepper,  
parmesan, fusilli

Shrimp Scampi 36  
Shrimp tossed in fresh garlic, white wine, butter, lemon, fettucini

Vongole 31  
Cape Cod littleneck clams, fresh garlic, shallots, white wine, crushed  
red pepper flakes, bucatini

Baked Haddock 32  
Icelandic haddock topped with Ritz cracker crumbs over tomato filets,  
sautéed spinach, choice of rice pilaf or mashed potatoes

Sea Bass 52  
Pan roasted sea bass, baby heirloom potatoes and tomatoes, shaved  
fennel, lobster bisque, crispy leeks

Scallops 34  
Pan-seared scallops, yukon gold mashed potatoes, grilled asparagus,  
lemon thyme beurre blanc

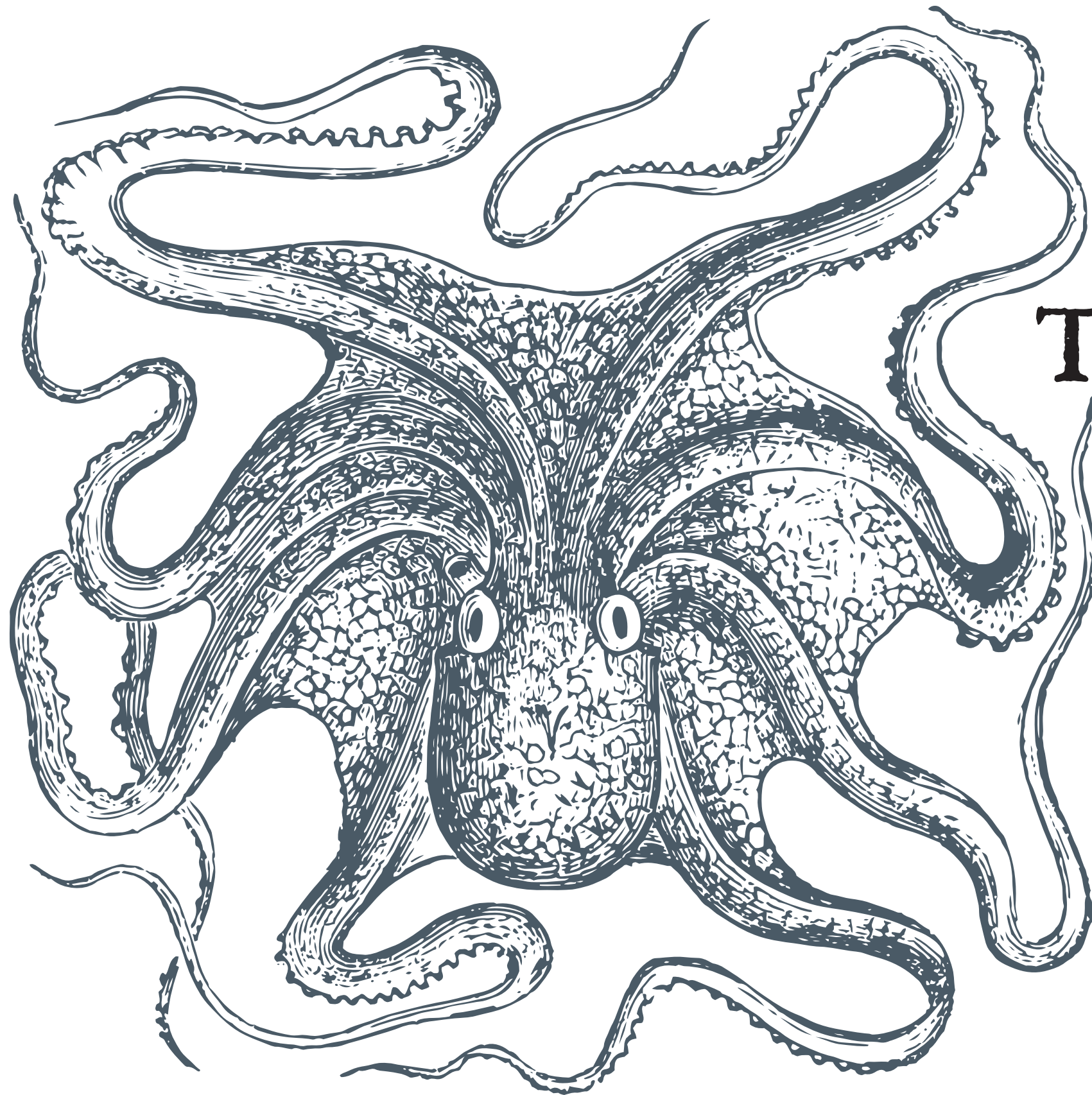
Sword Chop GF 38  
Garlic ginger pan roasted swordfish chop, shrimp, tomato and onion,  
pan jus, creamer potatoes, broccolini

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

Scallops 28, Swordfish 26, Salmon 26  
Served on top of seasonal veggies

Fried Seafood  
Shrimp 25, Scallops 27, Clams 33, Haddock 27, Feast 42  
Fries, rings, coleslaw, tartar sauce

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

## RESTAURANT & BAR

123 Pleasant Street, Marblehead, MA

Owner/Executive Chef, Edgar Alleyne   Owner Operator, Johnny Ray

General Manager/Amanda Pitera-Capone

Dinner Tues–Sat 4–9:30 PM   Lunch Fri & Sat 11AM–3:00 PM   Jazz Brunch   Sun 10 AM–3:00 PM

Kitchen open until 9:30 PM Tues–Sat

Bar open until midnight Thurs–Sat

Live entertainment nightly