

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

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



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

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

The Beacon 123 Pleasant Street, Marblehead, MA

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