

The Beacon Bar & Grill

APPETIZERS

THAI PEANUT LETTUCE WRAPS

Chicken thighs marinated and grilled. Served with shredded cabbage, julienne carrots, green onions, Thai peanut sauce and butter lettuce cups | 15

CRAB CAKES

Chilean Rock Crab cakes served over a bed of mixed greens with spicy Chipotle cream | 19



DEEP FRIED CALAMARI

Batonnet strips of crispy calamari, tartar and cocktail sauce | 18

FLATBREAD PIZZA

Flatbread topped with sun dried tomato pesto, shredded mozzarella, diced tomatoes, and toasted pine nuts. Toasted and topped with fresh basil and Balsamic glaze | 15



STEAMED CLAMS

1lb of fresh cockles steamed in our house-made garlic and white wine butter. Served with toasted garlic bread | 17

SEARED AHI

Togarashi encrusted ahi tuna seared and sliced over sticky rice with sweet soy, avocado wasabi and soy glazed shiitake mushroom | 18

SOUP & SALAD



NEW ENGLAND CLAM CHOWDER

Rich, creamy and made fresh daily

Cup | 5 Bowl | 8 Bread Bowl | 10

HOUSE SALAD

Mixed field greens, baby heirloom tomatoes, red onion, cucumber, shredded carrot, Balsamic vinaigrette | 12

CAESAR SALAD

Young hearts of romaine lettuce, creamy Caesar dressing, garlic croutons, shaved Parmesan | 12

BLACKENED SHRIMP SALAD

Spicy grilled shrimp on a bed of spring mix, carrots, onions, pear slices, Feta and cilantro-lime vinaigrette | 16

STEAK SALAD

Tri-tip cooked medium, sliced and served over a bed of fresh butter lettuce, avocado, cherry tomatoes, red onions and Bleu cheese crumbles. Served with a side of tangy Balsamic vinaigrette | 17

SPRING SPINACH AND STRAWBERRY SALAD

Crisp baby spinach tossed with red onions, toasted almonds, sliced sweet strawberries and poppy seed vinaigrette | 16

ADDITIONS & SIDES

GRILLED SALMON | 11

BLACKENED SHRIMP | 8

GRILLED OR BLACKENED CHICKEN | 5

SEARED TOFU | 4

APPLEWOOD SMOKED BACON | 2

ROASTED GARLIC MASHED POTATOES | 5

GARLIC BREAD | 4

SEARED AHI | 11



Signature Item



Vegetarian Option

Limit of one promotion per table. We kindly request no substitutions, no to-go orders and one check per table (maximum two forms of payment). Consuming raw or undercooked meat increases likelihood of foodborne illness. Please inform staff of any allergies prior to placing order.

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ENTRÉES

MARKET FRESH FISH

Ask your server about today's selection. Served with vegetable du jour and choice of roasted garlic mashed potatoes or saffron scented rice | 28

AUSTRALIAN LAMB

Lamb lollipops glazed with mango chutney puree and grilled medium. Served with roasted tricolor fingerling potatoes and green beans sautéed with shallots and applewood smoked bacon | 35

Suggested Pairing: Charles Thomas Rosé

BLACKBERRY PORK CHOP

Bone-in pork chop grilled medium and topped with rich blackberry demi glace. Served with tricolor roasted fingerling potatoes and green beans sautéed with shallots and applewood smoked bacon | 35

Suggested Pairing: Votre Santé Pinot Noir



FILET MIGNON

8 oz. grilled filet grilled to your preference and served with red wine and shiitake mushroom demi glace, garlic mashed potatoes and sautéed asparagus | 39

* Add the "Surf" to your "Turf"! Four jumbo shrimp; skewered and grilled | +8

Suggested Pairing: Columbia Crest Cabernet Sauvignon

BAQUETTA GROUPER

Grilled grouper topped with fresh mango salsa with bell peppers, jalapenos and red onions. Served with saffron scented rice and sautéed asparagus | 40

Suggested Pairing: Joel Gott Sauvignon Blanc

NEW YORK STRIP

16 oz. steak rubbed with our signature house seasoning and grilled to your preference. Served with tricolor fingerling potatoes and sautéed asparagus | 41

Top your steak with melted bleu cheese and sautéed shiitake mushrooms for \$4

Suggested Pairing: Simi Cabernet Sauvignon

PASTAS AND BOWLS



BEACON BOLOGNESE

House-made Bolognese sauce tossed with pappardelle pasta topped with three Italian meatballs and shaved parmesan. Served with a side of garlic bread | 17

Suggested Pairing: Ravenswood Zinfandel

SHRIMP PAELLA

Our take on the classic. Saffron scented rice with sautéed shrimp, clams, Andouille sausage, bell peppers, onions and green olives | 20

Suggested Pairing: Charles Thomas Rosé

CHICKEN MARSALA PAPPARDELLE

Lightly floured chicken breasts and shiitake mushrooms sautéed and tossed in a creamy Marsala wine sauce over a bed of pappardelle pasta. Served with a side of garlic bread | 22

Suggested Pairing: Mer Soleil Chardonnay



QUINOA RICE BOWL

Red quinoa and rice blend with a sauté of carrots, green onions, edamame, bok choy, button mushrooms and Teriyaki sauce | 14

Suggested Pairing: Joel Gott Sauvignon Blanc

WILD CAUGHT SOCKEYE SALMON

Pan-seared salmon served with sautéed spinach and cherry tomatoes in a spicy cream sauce over angel hair pasta. Served with a side of garlic bread | 24

Suggested Pairing: Wente Chardonnay

LUNCH FOR DINNER



THE BEACON'S FAMOUS FISH & CHIPS

House-breaded Alaskan cod served with fries and tartar | 15

MAHI TACOS

Three tacos with blackened mahi, Napa cabbage, pico de gallo, jalapeño crema and Cotija cheese on flour tortillas. Served with red rice and borracho beans | 17

STEAK FAJITAS

Tender steak sautéed with onions and bell peppers with a side of warm flour tortillas, tomatillo sauce, pico de gallo and Cotija. Served with red rice and borracho beans | 17

THE BEACON BURGER

American Kobe-Angus beef patty, lettuce, tomato, onion, Cheddar cheese and our signature Rum Runner sauce. Served on a potato bun with your choice of fries or fresh fruit | 14

Upgrade to garlic fries at an additional charge