

BEACON 70

STARTERS

- CRISPY FRIED CALAMARI** 12
hand cut calamari lightly breaded & flash fried. served with jalapeno lime dipping sauce
- GRILLED CHICKEN QUESADILLA** 11
grilled strips of chicken, cheddar, colby & monterey jack cheeses, served with sour cream, guacamole & salsa
- NEW ENGLAND DRUNKEN SHELLFISH** 14 **GF***
choose CLAMS, MUSSELS or BOTH with andouille, shallots, & parsley in a chardonnay garlic broth. served with crostini
- JAPANESE STEAMED BUNS** 11
sweet soy braised pork belly, sriracha slaw, pickled cucumber, scallion, japanese mayo
- BEACON 70 CRAB CAKES** 15
panko crusted maryland crab meat, lemon mustard rémoulade, charred pineapple salsa
- AHI TUNA BRUSCHETTA** 14 **V**
sashimi grade yellowfin tuna, seaweed salad, sriracha mayo, cucumber, yuzu, avocado, served with toasted baguette
- YELLOWFIN TEMPURA BITES** 13
tempura battered yellowfin tuna, mango-pineapple salsa, avocado, sriracha aioli
- POPCORN SHRIMP** 12
panko crusted beer batter, citrus jalapeno dipping sauce
- GRILLED CHEESE TRIO** 11
cheddar, applewood bacon | pepper jack, avocado, pico de gallo | fontina, caramelized onions, mushrooms | tomato bisque
- CRISPY BUFFALO SPRING ROLLS** 10
shredded buffalo chicken, crumbled bleu cheese, served with ranch dipping sauce

DIPS & CHIPS

- GUACAMOLE MADE TO ORDER** 14 **V GF**
avocado, jalapeno, lime, onion, tomato, cilantro, sea salt
- MEDITERRANEAN HUMMUS** 10 **V GF***
housemade with lemon, garlic & tahini, served with olives & warm pita points
- WARM SPINACH & ARTICHOKE DIP** 11
housemade with creamy romano, parmesan & mozzarella. **GF***
served with warm pita points
- BEEF SHORT RIB NACHOS** 11 **GF**
shredded short ribs, chorizo, beans, cheddar, guacamole, pico de gallo, sour cream, jalapenos, scallions

- PULLED CHICKEN NACHOS** 10 **GF**
marinated pulled chicken, avocado, cheddar, guacamole, pico de gallo, sour cream, jalapenos, scallions

WINGS

Buffalo Wings or Boneless Wings perfectly coated in the Signature Beacon 70 Sauce of your choice

| | | | |
|--------------|----|---------------|----|
| SIDE | 6 | MEDIUM | 16 |
| SMALL | 11 | LARGE | 20 |

WING TRIFECTA 17
15 PIECES – PICK ANY THREE SAUCES

SELECT A SAUCE

- BUFFALO MILD
- BUFFALO MEDIUM
- BUFFALO HOT
- BUFFALO ATOMIC
- CAJUN SPIGE
- JACK DANIELS BBQ
- CHIPOTLE BBQ
- GARLIC PARMESAN
- HONEY MUSTARD
- LEMON PEPPER
- PINEAPPLE HABANERO
- TERIYAKI
- SRIRACHA FIRE
- THAI CURRY

SIDES

- FRENCH FRIES** 6 **GF V**
- SWEET POTATO FRIES** 6 **GF**
- TRUFFLE PARMESAN FRIES** 7 **GF**
- FRIED PICKLES** 6 **V**
- BEER BATTERED ONION RINGS** 6 **V**
- HOUSEMADE COLESLAW** 5 **GF**

18% gratuity added to parties of 6 or more

Beacon 70 Artisan Pizza - 13" or 16"

- MARGHERITA** 12/15 **V**
san marzano tomato sauce, fresh mozzarella, basil
- CLASSIC AMERICAN PIE** 10/13
tomato sauce, shredded mozzarella, herbs
- MUSHROOM FONTINA** 13/16
cremini mushrooms, garlic herb pesto, fontina, parmigiano
- TUSCAN GARDEN** 12/15 **V**
tomato sauce, garlic, basil, red onion, tuscan kale
- GRILLED VEGETABLE** 15/19 **V**
tomato sauce, grilled zucchini, grilled squash, eggplant, onion, roasted peppers
- SPINACH ARTICHOKE** 14/17
spinach, roasted artichoke, garlic, shredded mozzarella, parmesiano
- HOT SAUSAGE** 14/17
tomato sauce, sausage, calabrian hot peppers, caramelized onions, shredded mozzarella
- BBQ CHICKEN** 15/19
grilled chicken, bbq sauce, red onions, cheddar, shredded mozzarella
- WHITE PIZZA** 12/15
ricotta, shredded mozzarella, parmigiano, garlic, herbs
- BACON & EGG** 14/17
tomato sauce, fresh mozzarella, bacon, sunny side egg
- MEAT AT THE BEACON** 15/19
tomato sauce, shredded mozzarella, ham, pepperoni, bacon, sausage
- SPECK-TACULAR** 14/19
smoked speck ham, ricotta, fresh mozzarella, red onion
- PROSCIUTTO PEAR** 16/20
thin sliced prosciutto, sliced pear, caramelized onions, gorgonzola, fresh mozzarella, baby arugula
- PANCETTA & FIG** 16/20
tomato sauce, fresh mozzarella, pancetta, figs, crumbled goat cheese, arugula, balsamic glaze
- DIAVOLA DOLCE** 15/19
tomato sauce, fresh mozzarella, soppressata, calabrian hot peppers, parmegiano, basil, local honey
- CAPRICCIOSA** 15/19
tomato sauce, fresh mozzarella, ham, cremini mushrooms, roasted artichoke

Build your own pizza! We recommend only choosing 1 or 2 toppings. +2/2.5 each
pepperoni, sausage, bacon, pancetta, soppressata, smoked speck, prosciutto, grilled chicken, ham, sunny side egg, anchovies, olives, mushrooms, spinach, artichoke, broccoli, arugula, kale, green peppers, red onion, caramelized onion, roasted red peppers, hot peppers, shredded mozzarella (free), fresh mozzarella, gorgonzola, goat, fontina, ricotta

BRICK OVEN PIZZA

TACOS

- BLACKENED MAHI TACOS** 14 **V GF***
fresh blackened mahi mahi, chipotle lime aioli, cabbage slaw, guacamole
- LIME CHICKEN TACOS** 12 **GF***
lime marinated chicken, pico de gallo, sour cream, cheddar
- PULLED PORK TACOS** 13 **GF***
slow roasted pork, pico de gallo, chipotle lime aioli, charred pineapple salsa
- SHORT RIB TACOS** 14 **GF***
beer braised short ribs, pico de gallo, cabbage slaw, guacamole
- SHRIMP TACOS** 14 **GF***
shrimp, pico de gallo, chipotle lime aioli, charred pineapple salsa

SLIDERS

- PULLED PORK** 11
slow roasted bbq pulled pork, topped with housemade slaw
- LOBSTER** 16
fresh maine lobster salad, red onion, applewood smoked bacon
- MINI CUBAN** 12
slow roasted pork, tender ham, swiss, pickles, brown mustard
- BEACON 70 SLIDERS** 11
our own custom burger blend, onions, cheese, pickles
- BLACKENED CHICKEN** 10 **V**
blackened chicken, caramelized onions, mozzarella
- BEEF SHORT RIB** 12
beer braised short ribs, caramelized onions, crispy onions

Substitutions Available

V CHICKEN BREAST | **V** TURKEY BURGER | **GF*** VEGGIE BURGER

All Beacon 70 Burgers are made from our own Custom Blend of 100% Black Angus Flat Iron, Brisket & Short Rib Fresh Ground By *Pat LaFrieda*

Served With French Fries, Pickle & Ketchup

HANDCRAFTED BURGERS

- CLASSIC AMERICAN** 11
our custom blend with american cheese, lettuce, tomato, red onion
- MAC & CHEESE BURGER** 15
topped with applewood smoked bacon & a scoop of housemade mac & cheese
- DISCO BURGER** 16
topped with french fries, brown gravy, mozzarella bacon and fried egg
- GARDEN GRILL BURGER** 15
Grilled eggplant, grilled portabello, roasted red peppers, fresh mozzarella, balsamic glaze
- MUSHROOM MELT BURGER** 13
sautéed mushrooms, melted swiss, caramelized onions, roasted garlic pesto
- CALI FRESH BURGER** 13
avocado, red onions, pineapple salsa, lettuce, tomato, spicy mayo
- WHISKEY BURGER** 14
jack daniel's bbq sauce, bacon, pepper jack, lettuce, tomato, crispy onions
- BLACK & BLEU BURGER** 12
applewood smoked bacon, bleu cheese crumbles, lettuce, tomato, chipotle mayo
- JERSEY BREAKFAST BURGER** 15
topped with grilled pork roll, applewood smoked bacon, american cheese, fried egg
- RIO GRANDE BURGER** 15
guacamole, jalapenos, pepper jack, tomato, chipotle mayo, onion ring
- TACO BURGER** 16
tortilla chips, pepper jack, jalapenos, pico de gallo, lettuce, chorizo, sour cream, corn salsa
- FRIED PICKLE BURGER** 13
fried pickles, cheddar, lettuce, tomato, housemade ranch, crispy onions
- BUFFALO BILL BURGER** 15
topped with shredded buffalo chicken, bleu cheese crumbles, lettuce, housemade ranch
- CRAB BURGER** 17
topped with lump crabmeat, chipotle mayo, lettuce, tomato, red onion
- PORK BELLY BURGER** 16
topped with sweet soy braised pork belly, pickled cucumber, lettuce, spicy mayo
- PHILLY BURGER** 17
topped with shredded steak, sautéed onions, sautéed mushrooms, provolone

Build your own! +1.5 each - avocado, bacon, caramelized onions, fried egg, fried pickles, guacamole, pork roll, jalapenos, pineapple salsa, roasted red peppers, sautéed mushrooms +1 each - american, bleu, cheddar, pepper jack, mozzarella, provolone, swiss

V = Dr Blum's Healthy Pick **GF** = Gluten Free **V** = Vegan * = with modification

BEACON 70

MONDAY

50¢
WINGS

\$10.
SELECT
BUCKETS

\$5.
BACARDI
DRINKS

TUESDAY

\$5.
BURGERS

\$3.
CORONA
BOTTLES

\$5.
MARGARITAS
& MOJITOS

WEDNESDAY

\$20.
MAINE
LOBSTERS

\$10.
SANGRIA & DRINK
PITCHERS

\$5.
JAMESON
MIXERS

THURSDAY

\$5.
PERSONAL
PIZZAS

\$3.
ALL DRAFT
BEERS

\$5.
TITO'S VODKA
DRINKS

FRIDAY

\$7.
BUILD A BURGER
FROM 3-6:30PM

\$4.
HEINEKEN
BOTTLES

\$5.
JACK DANIELS
MIXERS

SATURDAY

\$7.
BUILD A PIZZA
FROM 3-6:30PM

\$4.
BLUE MOON
BOTTLES

\$5.
STOLI VODKA
DRINKS

SUNDAY

FREE
WINGS
WITH ANY BEVERAGE
TOWER OR PITCHER

\$3.
MIMOSAS & BELLINIS
10:30AM-2PM

\$6.
BLOODY MARY BAR
10:30AM-2PM

WINE LIST

RED

| | |
|---|-------|
| Pinot Noir, Camelot <i>California</i> | 8/28 |
| Chianti, Banfi Superiore <i>Tuscany, Italy</i> | 9/32 |
| Merlot, Cono Sur 'Bicicleta' <i>Central Valley, Chile</i> | 8/28 |
| Malbec, Catena 'Padrillos' <i>Mendoza, Argentina</i> | 9/32 |
| 🍷 Cabernet, Sycamore Lane <i>California</i> | 7/24 |
| Cabernet, Josh Cellars <i>North Coast, CA</i> | 11/38 |
| Cabernet, Silver Palm <i>North Coast, CA</i> | 14/45 |
| Red Blend, Rhiannon <i>Napa, CA</i> | 9/32 |
| Red Blend, Silver Buckle <i>Central Coast, CA</i> | 12/40 |

WHITE/ROSE

| | |
|---|-------|
| Riesling, Carl Graff Kabinett <i>Mosel, Germany</i> | 8/28 |
| Pinot Grigio, Ruffino 'Lumina' <i>Venezia, Italy</i> | 8/28 |
| Pinot Grigio, Santa Margherita <i>Alto Adige, Italy</i> | 16/48 |
| Sauvignon Blanc, Oyster Bay <i>Marlborough, NZ</i> | 9/32 |
| 🍷 Chardonnay, Sycamore Lane <i>California</i> | 7/24 |
| Chardonnay, Kendall-Jackson <i>California</i> | 10/35 |
| Chardonnay, Chalk Hill <i>Sonoma Coast, CA</i> | 13/43 |
| Rosé, Whispering Angel <i>Provence, France</i> | 14/45 |

SPARKLING

| | |
|--|------|
| Prosecco, Zonin <i>Veneto, Italy</i> | 8/28 |
| Moscato, Myx <i>California</i> | 8/28 |
| Sparkling Rose, Babe <i>California</i> | 9/32 |

🍷 = HOUSE WINES

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RAW BAR

BLUE POINT OYSTERS

½ DOZEN 15 FULL 27

WEST COAST OYSTERS

m.p.

OYSTER OF THE DAY

m.p.

LITTLE NECK CLAMS

½ DOZEN 9 FULL 15

JUMBO SHRIMP COCKTAIL

½ DOZEN 18

COLLOSAL LUMP CRAB COCKTAIL

20

CHILLED LOBSTER

HALF 16 WHOLE 29

THE SAMPLER 58

3 GULF SHRIMP, 4 CLAMS, 6 OYSTERS, CRAB COCKTAIL,
½ MAINE LOBSTER

CHEF'S TOWER 95

6 GULF SHRIMP, 8 CLAMS, 12 OYSTERS, CRAB COCKTAIL,
WHOLE MAINE LOBSTER

BEACON 70 TOWER 115

9 GULF SHRIMP, 12 CLAMS, 18 OYSTERS, CRAB COCKTAIL,
WHOLE MAINE LOBSTER

GF* SALADS

add CHICKEN +4 / add CALAMARI +6
add JUMBO SHRIMP +8 / add QUINOA +3 V

THE BEACON 12

baby spinach, beets, red onion, crumbled goat
cheese, corn, fig, raspberry balsamic vinaigrette

THE CAESAR 10

chopped romaine hearts, garlic toast, fresh
parmesan, house caesar dressing

THE AVOCADO STACK 11 V

avocado, tomato, roasted corn, lemon raspberry
vinaigrette

THE CHOPPED 12

romaine, fig, cucumbers, chickpeas, peppers,
candied walnuts, red onions, tomatoes, feta, lemon
honey vinaigrette

THE CAPRESE 14 V

fresh mozzarella, fresh basil, tomatoes, e.v. olive oil,
sea salt, fresh ground pepper

THE COBB 13

mixed greens, avocado, corn, egg, crumbled bleu
cheese, tomatoes, red onion, lemon honey
vinaigrette

THE KALE 14 V

kale, quinoa, crumbled goat cheese, tomatoes,
candied walnuts, fuji apple, apple cider vinaigrette

SOUPS

TOMATO BISQUE 6

LOBSTER BISQUE 8

FRENCH ONION 7

ROASTED FREE RANGE CHICKEN 18

fire roasted herb rubbed half chicken, pan gravy, root
vegetables, garlic mashed potatoes

BEACON 70 CHICKEN 19.5

chicken breast, sautéed shrimp, scallions, lemon
prosecco reduction, sautéed greens, mushroom rice

MARINATED SKIRT STEAK 21

char grilled with citrus garlic mojo, chimichurri, grilled
vegetables, chorizo potato hash

BRAISED SHORT RIBS 22.5

stout braised beef short ribs, roasted root vegetables,
garlic mashed potatoes

ALLEN BROTHERS® RIBEYE STEAK 36

certified black angus bone-in ribeye, red wine demi-
glace, grilled vegetables, beer battered onion rings

ALLEN BROTHERS® FILET MIGNON 34

certified black angus center cut fillet, wild mushroom
demi-glace, haricot vert, garlic mashed potatoes

BERKSHIRE PORK CHOP 23

french cut bone-in, panko crust, sautéed greens,
charred pineapple salsa

FISH 'N CHIPS 16.5

beer battered atlantic cod, lemon mustard rémoulade,
housemade coleslaw, french fries

DAY BOAT SEA SCALLOPS 28 GF

pan seared, lemon caper beurre blanc, seasonal
greens, potato chorizo saute

FAROE ISLAND SALMON 21.5

char grilled with tequila lime aioli, sautéed greens, tri
color quinoa

TROPICAL MAHI MAHI 24

char grilled with cilantro lime pesto, pineapple mango
salsa, black beans, coconut rice

SESAME YELLOWFIN TUNA 22

lightly seared sushi grade yellowfin, avocado salsa, tri
color quinoa, seaweed salad

JUMBO GULF SHRIMP 24

pan seared wild gulf shrimp, tomato, garlic, basil, sea
urchin, white wine, wild mushroom rice

CAJUN CHICKEN PASTA 18.5

Grilled chicken with penne pasta, cajun vodka sauce

OCEAN LINGUINI 26.5

littleneck clams, p.e.i. mussels, day boat scallops, gulf
shrimp, tomatoes, wine, garlic, sweet cream butter

LIVE MAINE LOBSTERS GF*

steamed | grilled | spicy tomato | ginger scallion
1 ½ lb 39
2 ½ lb 59

ENTREES

ADDITIONAL SIDES

GRILLED MARKET VEGETABLES 8

SAUTEED GREEN BEANS 7

SAUTEED SPINACH 7

GARLIC MASHED POTATOES 6

BEACON 70 MAC & CHEESE 10

cheddar, fontina & colby jack cheeses, topped with panko bread crumbs
add lobster +8 | add grilled vegetables +5 | add shredded buffalo chicken +4 | add andouille +4

BEER LIST

from the barrel

| | | | |
|-------------------------|----------------------------|----------------------------|------------------------|
| blue moon 5 | coors light 4 | goose island ipa 5 | new belgium fat tire 6 |
| harpoon ufo 6 | miller lite 4 | beach haus cruiser ipa 6 | guinness 6 |
| southern tier hop sun 6 | samuel adams 6 | spellbound peach ipa 8 | edmund fitzgerald 6 |
| weihenstephaner 6 | stella artois 6 | firestone union jack ipa 6 | angry orchard 6 |
| budweiser 4 | blue point toasted lager 6 | flying fish exit 16 ipa 8 | magic hat #9 6 |
| landshark 4 | victory prima pils 6 | sierra nevada 7 | leinenkugel shandy 6 |

from the bottle

| | | | |
|------------------|---------------|--------------------------|------------------|
| allagash white 6 | budweiser 4 | corona light 6 | heineken light 6 |
| amstel light 6 | bud light 4 | dogfish head 60min ipa 6 | michelob ultra 5 |
| anchor steam 6 | coors light 4 | dos equis ambar 6 | miller lite 4 |
| blue moon 5 | corona 6 | heineken 6 | rolling rock 4 |

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