

LUNCH

AT THE BEACON

— MONDAY TO SATURDAY FROM 11AM TO 3PM —

GF* SALADS

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

THE BEACON 13 V*

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 13 V*

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

THE CAPRESE 13

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

THE COBB 12

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

LUNCHCOMBO

FOR ONLY \$11.95

ANY TACOS OR SLIDERS
WITH A SIDE OF
SOUP OR GARDEN SALAD

STARTERS

CRISPY FRIED CALAMARI 12
served with jalapeno lime dipping sauce

GRILLED CHICKEN QUESADILLA 11
grilled strips of chicken, cheddar, colby & monterey jack, served with sour cream, guacamole & salsa

DRUNKEN SHELLFISH 14 GF*
choose CLAMS, MUSSELS or BOTH w/andouille, shallots & parsley in a chardonnay garlic broth. served w/crostini

JAPANESE STEAMED BUNS 11
sweet soy braised pork belly, sriracha slaw, pickled cucumber, scallion, japanese mayo

BEACON 70 CRAB CAKE 15
panko crusted jumbo lump maryland crab meat, lemon mustard rémoulade, charred pineapple salsa

AHI TUNA BRUSCHETTA 14
sashimi grade yellowfin tuna, seaweed salad, sriracha mayo, cucumber, yuzu soy, avocado, served on toasted baguettes

YELLOWFIN TEMPURA BITES 13
tempura battered yellowfin tuna, mango-pineapple salsa, avocado, sriracha aioli

HOUSE-MADE COCONUT SHRIMP 13.5
flash fried golden brown, sweet & sour dipping sauce

GRILLED CHEESE TRIO 11
cheddar, applewood bacon | pepper jack, avocado, pico de gallo | fontina, caramelized onions, mushrooms | served with tomato bisque

CRISPY BUFFALO SPRING ROLLS 10
shredded buffalo chicken, crumbled bleu cheese, served with ranch dipping sauce

RAW BAR GF

BLUE POINT OYSTERS
½ DOZEN 15 DOZEN 27

LITTLE NECK CLAMS
½ DOZEN 9 DOZEN 15

JUMBO SHRIMP COCKTAIL
½ DOZEN 18

COLOSSAL CRAB COCKTAIL 20

SIDES

FRENCH FRIES 5 GF V
SWEET POTATO FRIES 6 GF V
TRUFFLE PARMESAN FRIES 7 GF
PICKLE FRIES 6 V
BEER BATTERED ONION RINGS 6 V
HOUSEMADE COLESLAW 5 GF

LUNCHBOWLS

SOUTHWEST CHICKEN BOWL 11.95

tequila lime marinated chicken breast, bell peppers, pico de gallo, black beans & corn served over rice and topped with sour cream, guacamole & scallions

CREOLE SHRIMP BOWL 11.95

jumbo gulf shrimp, smoked andouille sausage, sweet bell peppers, served over rice & topped with a creole cream sauce

MAC & CHEESE BOWL 11.95

shredded buffalo chicken and grilled seasonal vegetables, served over house made mac & cheese topped with panko bread crumbs

ITALIAN NOODLE BOWL 11.95

egg battered chicken breast, lemon prosecco sauce, served over linguini & topped with sautéed spinach

TUNA QUINOA BOWL 11.95 GF*

sashimi grade rare ahi tuna, avocado & cucumber tossed in yuzu soy, served over tri color quinoa, topped with sriracha mayo & seaweed salad

BUILD YOUR OWN PIZZA



\$8 MEDIUM PIZZA
\$11 FULL SIZE PIE

want to add toppings?
ask your server to build your own

\$8 CLASSIC BURGER or GRILLED CHICKEN SANDWICH

with french fries, lettuce, tomatoes, onion, pickles
craving more toppings?
ask your server to build your own

BUILD
YOUR
OWN
BURGER



GF* TACOS

MAHI MAHI TACOS 11

fresh blackened mahi mahi, chipotle lime aioli, cabbage slaw, guacamole

LIME CHICKEN TACOS 9

lime marinated chicken, pico de gallo, sour cream, cheddar

PULLED PORK TACOS 10

slow roasted pork, pico de gallo, chipotle lime aioli, pineapple salsa

SHORT RIB TACOS 11

beer braised short ribs, pico de gallo, cabbage slaw, guacamole

SHRIMP TACOS 11

shrimp, pico de gallo, chipotle lime aioli, charred pineapple salsa

SLIDERS

PULLED PORK 9

slow roasted bbq pulled pork, topped with housemade slaw.

MINI CUBAN 10

slow roasted pork, tender ham, swiss, pickles, brown mustard

BEACON 70 SLIDERS 9

our own custom burger blend, onions, cheese, pickles

BLACKENED CHICKEN 8

blackened chicken, caramelized onions, mozzarella

BEEF SHORT RIB 10

beer braised short ribs, caramelized onions, crispy onions

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

TOGO AVAILABLE ALL DAY • 848-232-4235

BEACON 70