

# 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 11

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

### THE AVOCADO STACK 12 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 8.5

### FRENCH ONION 8

## LUNCHCOMBO

FOR ONLY \$12.95

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

## STARTERS

### CRISPY FRIED CALAMARI 13

served with jalapeno lime dipping sauce

### GRILLED CHICKEN QUESADILLA 12

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

### DRUNKEN SHELLFISH 15 GF\*

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

### JAPANESE STEAMED BUNS 12

sweet soy braised pork belly, sriracha slaw, pickled cucumber, scallion, japanese mayo

### BEACON 70 CRAB CAKE 16

panko crusted jumbo lump maryland crab meat, lemon mustard rémoulade, charred pineapple salsa

### AHI TUNA BRUSCHETTA 15 ✓

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

### YELLOWFIN TEMPURA BITES 13.5

tempura battered yellowfin tuna, mango-pineapple salsa, avocado, sriracha aioli

### HOUSE-MADE COCONUT SHRIMP 14

flash fried golden brown, sweet & sour dipping sauce

### GRILLED CHEESE TRIO 12

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

### CRISPY BUFFALO SPRING ROLLS 11

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

### TRUE IDAHO BAKED POTATO 6 GF V

### FRESH-CUT FRENCH FRIES 6 GF V

### SWEET POTATO FRIES 6.5 GF V

### TRUFFLE PARMESAN FRIES 8 GF

### PICKLE FRIES 6.5 V

### BEER BATTERED ONION RINGS 6.5 V

### HOUSEMADE COLESLAW 6 GF

## LUNCHBOWLS

### SOUTHWEST CHICKEN BOWL 12.95 ✓

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 12.95

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

### MAC & CHEESE BOWL 12.95

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

### ITALIAN NOODLE BOWL 12.95

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

### TUNA QUINOA BOWL 12.95 ✓ 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, tomato, onion, pickles  
craving more toppings?  
ask your server to build your own

BUILD  
YOUR  
OWN  
BURGER



## GF\* TACOS

### MAHI MAHI TACOS 12 ✓

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

### LIME CHICKEN TACOS 11

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

### PULLED PORK TACOS 11

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

### SHORT RIB TACOS 12

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

### SHRIMP TACOS 12

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

## SLIDERS

### PULLED PORK 11

slow roasted bbq pulled pork, topped with housemade slaw.

### 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 ✓

blackened chicken, caramelized onions, mozzarella

### BEEF SHORT RIB 12

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**