

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, tomatoes, onion, pickles
craving more toppings?
ask your server to build your own

BUILD
YOUR
OWN
BURGER



GF* TACOS

GROUPER TACOS 12 ✓

fresh blackened grouper, 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