

# BEACON 70

## STARTERS

- CRISPY FRIED CALAMARI** 13  
hand cut calamari lightly breaded & flash fried. served with jalapeno lime dipping sauce
- GRILLED CHICKEN QUESADILLA** 12  
grilled strips of chicken, cheddar, colby & monterey jack cheeses, served with sour cream, guacamole & salsa
- NEW ENGLAND DRUNKEN SHELLFISH** 15 **GF\***  
choose CLAMS, MUSSELS or BOTH with andouille, shallots & parsley in a chardonnay garlic broth. served with 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 \*available as entrée - 29
- 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, avocado, mango-pineapple salsa, sriracha aioli
- HOUSE-MADE COCONUT SHRIMP** 14  
flash fried golden brown, chipotle sweet & sour dipping sauce
- GRILLED CHEESE TRIO** 12  
cheddar, applewood bacon | pepper jack, avocado, pico de gallo | fontina, caramelized onions, mushrooms | tomato bisque
- CRISPY BUFFALO SPRING ROLLS** 11  
shredded buffalo chicken, crumbled bleu cheese, served with ranch dipping sauce

## DIPS & CHIPS

- HOUSE-MADE GUACAMOLE** 15  **GF V**  
avocado, lime, onion, tomato, cilantro, sea salt, w/tortilla chips
- MEDITERRANEAN HUMMUS** 12  **GF\* V**  
housemade with pureed chick peas, lemon, garlic & tahini, served with warm pita points & tortilla chips
- WARM SPINACH & ARTICHOKE DIP** 12 **GF\***  
housemade with creamy romano, parmesan & mozzarella. served with warm pita points
- BEEF SHORT RIB NACHOS** 12 **GF**  
shredded short rib, chorizo, black beans, cheddar, guacamole, pico de gallo, sour cream, jalapenos, scallions
- PULLED CHICKEN NACHOS** 11 **GF**  
marinated pulled chicken, black beans, 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

<b>SIDE</b>	6	<b>MEDIUM</b>	16
<b>SMALL</b>	11	<b>LARGE</b>	20

**WING TRIFECTA** 17  
15 PIECES – PICK ANY THREE SAUCES

### SELECT A SAUCE

- BUFFALO MILD
- BUFFALO MEDIUM
- BUFFALO HOT
- BUFFALO ATOMIC
- CAJUN SPIGE
- MAKER'S MARK BBQ
- CHIPOTLE BBQ
- GARLIC PARMESAN
- HONEY MUSTARD
- LEMON PEPPER
- PINEAPPLE HABANERO
- TERIYAKI
- SRIRACHA FIRE
- THAI CURRY

## 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**

18% gratuity added to parties of 8 or more

Beacon 70 Artisan Pizza – Medium 13" or Large 16"  
All of our pizzas are Hand Tossed & Baked in our Brick Ovens

## BRICK OVEN PIZZA **GF\***

- MARGHERITA** 13/16   
san marzano tomato sauce, fresh mozzarella, basil
- CLASSIC AMERICAN PIE** 11/14  
tomato sauce, shredded mozzarella, herbs
- MUSHROOM FONTINA** 15/18  
cremini mushrooms, roasted garlic herb pesto, fontina, parmigiano
- HAWAII FIVE-O** 14/17  
pineapple, ham, shredded mozzarella
- GRILLED VEGGIE PIZZA** 16/20  **V**  
tomato sauce, grilled zucchini, grilled squash, eggplant, onion, roasted peppers
- SPINACH ARTICHOKE** 15/18  
sautéed spinach, roasted artichoke, garlic, shredded mozzarella, parmigiano
- PEPPA PIG** 15/18  
tomato sauce, sausage, calabrian hot peppers, caramelized onions, shredded mozzarella
- BBQ CHICKEN** 16/20  
grilled chicken, bbq sauce, cheddar, scallions, shredded mozzarella
- WHITE PIZZA** 13/16  
ricotta, shredded mozzarella, parmigiano, garlic, herbs
- BACON & EGG** 15/18  
fresh mozzarella, parmigiano, bacon, sunny side egg
- MEAT ME AT THE BEACON** 16/20  
tomato sauce, shredded mozzarella, ham, pepperoni, bacon, sausage
- FRENCH ONION THYME** 15/18  
onion gravy, panko-breaded chicken, shredded mozzarella, provolone, gruyere, thyme
- PROSCIUTTO PEAR** 17/21  
prosciutto, sliced pear, caramelized onions, gorgonzola, fresh mozzarella, baby arugula, balsamic glaze
- PANCETTA & FIG** 17/21  
fresh mozzarella, pancetta, figs, crumbled goat cheese, baby arugula, balsamic glaze
- DIAVOLA DOLCE** 17/21  
tomato sauce, fresh mozzarella, soppressata, calabrian hot peppers, parmigiano, basil, local honey
- CAPRICCIOSA** 16/20  
tomato sauce, fresh mozzarella, ham, cremini mushrooms, roasted artichoke

**NO TOPPING SUBSTITUTIONS, PLEASE!!**  
Ask your server about our Build your own menu!  
add Toppings. +2/2.5 each

## **GF\*** TACOS

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

## SLIDERS

- PULLED PORK** 13  
slow roasted bbq pulled pork, topped with housemade slaw
- LOBSTER** 17  
fresh maine lobster salad, red onion, applewood smoked bacon
- MINI CUBAN** 14  
slow roasted pork, tender ham, swiss, pickles, brown mustard
- BEACON 70 SLIDERS** 13  
our own custom burger blend, onions, cheese, pickles
- BLACKENED CHICKEN** 12   
blackened chicken, caramelized onions, mozzarella
- BEEF SHORT RIB** 14  
burgundy braised short ribs, caramelized onions, crispy onions

Substitutions Available:  
 CHICKEN BREAST |  TURKEY BURGER | **V\*** 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, Pickles & Ketchup

## HANDCRAFTED BURGERS

- CLASSIC AMERICAN** 11  
our custom blend with american cheese, lettuce, tomato, red onion \*classic burger (w/o cheese) - 10
- 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 & fried egg
- GARDEN GRILL BURGER** 16  
grilled eggplant, grilled portabello, roasted red peppers, fresh mozzarella, balsamic glaze
- MUSHROOM MELT BURGER** 14  
sautéed mushrooms, melted swiss, caramelized onions, roasted garlic pesto
- CALI FRESH BURGER** 14  
avocado, red onions, pineapple salsa, lettuce, tomato, spicy mayo
- WHISKEY BURGER** 15  
maker's mark bbq sauce, bacon, pepper jack, lettuce, tomato, crispy onions
- BACON BLEU BURGER** 14  
applewood smoked bacon, bleu cheese crumbles, lettuce, tomato, chipotle mayo
- JERSEY BREAKFAST BURGER** 16  
topped with grilled pork roll, applewood smoked bacon, american cheese, sunny side egg
- RIO GRANDE BURGER** 15  
guacamole, jalapenos, pepper jack, tomato, chipotle mayo, onion ring
- TACO BURGER** 16  
chorizo, pepper jack, jalapenos, pico de gallo, lettuce, sour cream, corn salsa
- PICKLE FRY BURGER** 14  
pickle fries, cheddar, lettuce, tomato, housemade ranch, crispy onions
- BUFFALO BILL BURGER** 15  
topped with shredded buffalo chicken, bleu cheese crumbles, lettuce, housemade ranch
- CRABBY BURGER** 18  
topped with crab salad, chipotle mayo, lettuce, tomato, red onion
- PORK BELLY BURGER** 17  
topped with sweet soy braised pork belly, pickled cucumber, lettuce, spicy mayo
- PHILLY BURGER** 17  
topped with shredded steak, sautéed onions, sautéed mushrooms, provolone

**NO TOPPING SUBSTITUTIONS, PLEASE!!**  
Ask your server about our Build your own menu!  
add Cheese +1, add Toppings +1.5 each

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

# BEACON 70

## MONDAY

**50¢**  
WINGS

**\$10.**  
SELECT  
BUCKETS

**\$5.**  
BACARDI  
MIXED DRINKS

## TUESDAY

**\$5.**  
CLASSIC  
BURGERS

**\$3.**  
CORONA  
BOTTLES

**\$5.**  
MARGARITAS  
& MOJITOS

## WEDNESDAY

**\$20.**  
MAINE LOBSTERS  
FROM 4 - 11PM

**\$4.**  
ALL CRAFT &  
PREMIUM DRAFT

**\$10.**  
SANGRIA & DRINK  
PITCHERS

## THURSDAY

**\$5.**  
PLAIN MEDIUM  
PIZZAS

**\$2.**  
MILLER  
LITE

**\$5.**  
TITO'S VODKA  
MIXED DRINKS

## FRIDAY

Starting At **\$7.**  
BUILD A BURGER  
FROM 3 - 6:00PM

**\$4.**  
HEINEKEN  
BOTTLES

**\$5.**  
JACK DANIELS  
MIXED DRINKS

## SATURDAY

Starting At **\$7.**  
BUILD A 13" PIZZA  
FROM 3 - 6:00PM

**\$4.**  
BLUE MOON  
BOTTLES

**\$5.**  
STOLI VODKA  
MIXED DRINKS

## SUNDAY

**FREE**  
WINGS  
WITH ANY TOWER  
OR LG PITCHER

**\$3.**  
MIMOSAS & BELLINIS  
10:00AM - 2PM

**\$6.**  
BLOODY MARY BAR  
10:00AM - 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>	11/37
Cabernet, Silver Palm <i>North Coast, CA</i>	14/45
Red Blend, Rhiannon <i>Napa, CA</i>	9/32
Red Blend, Seven Moons <i>Central Coast, CA</i>	10/35

### 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>	15/46
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>	13/42
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
White Claw - Black Cherry   Mango   Grapefruit	6/25

🍷 = HOUSE WINES

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## RAW BAR

**BLUE POINT OYSTERS**  
½ DOZEN 15 DOZEN 27

**WEST COAST OYSTERS**  
m.p.

**OYSTER OF THE DAY**  
m.p.

**LITTLE NECK CLAMS**  
½ DOZEN 9 DOZEN 15

**JUMBO SHRIMP COCKTAIL**  
½ DOZEN 18

**COLOSSAL LUMP CRAB COCKTAIL**  
20

**CHILLED LOBSTER**  
HALF 15 WHOLE 27

**THE SAMPLER** 58  
3 GULF SHRIMP, 4 CLAMS, 6 OYSTERS, CRAB COCKTAIL,  
½ MAINE LOBSTER

**CHEF'S TOWER** 93  
6 GULF SHRIMP, 8 CLAMS, 12 OYSTERS, CRAB COCKTAIL,  
WHOLE MAINE LOBSTER

**BEACON 70 TOWER** 119  
9 GULF SHRIMP, 12 CLAMS, 18 OYSTERS, CRAB COCKTAIL,  
TUNA TARTARE, WHOLE MAINE LOBSTER

## 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 GF

**LOBSTER BISQUE** 8.5

**FRENCH ONION** 8

**ROASTED FREE RANGE CHICKEN** 19  
fire roasted herb rubbed half chicken, pan gravy,  
root vegetables, garlic mashed potatoes

**BEACON 70 CHICKEN** 20  
chicken breast, sautéed shrimp, scallions, lemon  
prosecco reduction, sautéed greens, mushroom rice

**MARINATED SKIRT STEAK** 23 GF  
char grilled with citrus garlic mojo, chimichurri,  
grilled vegetables, potato chorizo hash

**BRAISED SHORT RIBS** 23  
burgundy braised beef short ribs, roasted root  
vegetables, garlic mashed potatoes

**ALLEN BROTHERS® RIBEYE STEAK** 37  
certified angus 16oz boneless ribeye, red wine demi-  
glace, grilled vegetables, beer battered onion rings

**CERTIFIED ANGUS® FILET MIGNON** 32.5  
certified angus center cut filet, wild mushroom demi-  
glace, haricot vert, garlic mashed potatoes

**BERKSHIRE PORK CHOP** 26 GF  
french cut bone-in, sautéed greens, charred pineapple  
salsa, garlic mashed potatoes

**FISH 'N CHIPS** 18  
beer battered atlantic cod, lemon mustard rémoulade,  
housemade coleslaw, french fries

**DAY BOAT SEA SCALLOPS** 29  
pan seared, lemon caper beurre blanc, seasonal  
greens, potato chorizo hash

**FAROE ISLAND SALMON** 22 GF  
char grilled with tequila lime aioli, sautéed greens, tri  
color quinoa

**TROPICAL MAHI MAHI** 21.5 GF  
char grilled with cilantro lime pesto, pineapple mango  
salsa, black beans, coconut rice

**SESAME YELLOWFIN TUNA** 24 GF  
lightly seared rare sushi grade yellowfin, avocado salsa,  
tri color quinoa, seaweed salad, side spicy mayo

**JUMBO GULF SHRIMP** 22.5  
pan seared wild gulf shrimp, tomato, white wine, garlic,  
basil, light tomato cream sauce, served over linguini

**CAJUN CHICKEN PASTA** 19  
grilled chicken with penne pasta, cajun vodka sauce

**OCEAN LINGUINI** 28  
littleneck clams, p.e.i. mussels, day boat scallops, gulf  
shrimp, tomatoes, wine, garlic, butter

**LIVE MAINE LOBSTERS** GF\*  
steamed | grilled | spicy tomato | ginger scallion  
1 ½ lb 29  
2 ½ lb 43

## ENTREES

## ADDITIONAL SIDES

**GRILLED MARKET VEGETABLES** 9 GF V

**SAUTEED GREEN BEANS** 8 GF V

**SAUTEED SPINACH** 8 GF V

**GARLIC MASHED POTATOES** 6

**BEACON 70 MAC & CHEESE** 8

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 6	coors light 4	goose island ipa 6	new belgium fat tire 7
angry orchard 7	miller lite 4	icarus 7	guinness 7
toms river red ale 7	sam '76 6	kane head high ipa 7	southern tier 2XIPA 8
weihenstephaner 7	stella artois 6	yuengling lager 5	bud light 4
sierra nev hazy little ipa 7	red tank tempus fugit 7	magic hat #9 7	sam adams seasonal 7
michelob ultra light 4	victory golden monkey 7	amstel light 6	budweiser 4

### from the bottle

allagash white 6	amstel light 6	anchor steam 6	blue moon 5
budweiser 4	bud light 4	coors light 4	corona 6
corona light 6	dogfish head 60min ipa 6	heineken 6	heineken light 6
michelob ultra 5	miller lite 4	rolling rock 4	kona big wave 6

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