

BEACON 70

STARTERS

- CRISPY FRIED CALAMARI** 13.5
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** 12.5
sweet soy braised pork belly, sriracha slaw, pickled cucumber, scallion, japanese mayo
- BEACON 70 CRAB CAKE** 16.5
panko crusted jumbo lump maryland crab meat, lemon mustard rémoulade, charred pineapple salsa *available as entrée – 29.5
- 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** 11.5
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 chickpeas, lemon, garlic & tahini, served with warm pita points & tortilla chips
- WARM SPINACH & ARTICHOKE DIP** 13 **GF***
housemade with creamy romano, parmesan & mozzarella. served with warm pita points
- BEEF SHORT RIB NACHOS** 12.5 **GF**
shredded short rib, chorizo, black beans, cheddar, guacamole, pico de gallo, sour cream, jalapenos, scallions
- PULLED CHICKEN NACHOS** 11.5 **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

SIDE	6.5	MEDIUM	16.5
SMALL	12	LARGE	20

WING TRIFECTA 17.5
15 PIECES – PICK ANY THREE SAUCES

SELECT A SAUCE

- BUFFALO MILD
- BUFFALO MEDIUM
- BUFFALO HOT
- BUFFALO ATOMIC
- CAJUN SPICE
- 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** 7 **V**
- BEER BATTERED ONION RINGS** 7 **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** 14.5
fresh blackened grouper, chipotle lime aioli, cabbage slaw, guacamole
- LIME CHICKEN TACOS** 12.5
lime marinated chicken, pico de gallo, sour cream, cheddar
- PULLED PORK TACOS** 13.5
slow roasted pork, pico de gallo, chipotle lime aioli, charred pineapple salsa
- SHORT RIB TACOS** 14.5
burgundy braised short ribs, pico de gallo, cabbage slaw, guacamole
- SHRIMP TACOS** 14.5
shrimp, pico de gallo, chipotle lime aioli, charred pineapple salsa

SLIDERS

- PULLED PORK** 13.5
slow roasted bbq pulled pork, topped with housemade slaw
- LOBSTER** 17.5
fresh maine lobster salad, red onion, applewood smoked bacon
- MINI CUBAN** 14.5
slow roasted pork, tender ham, swiss, pickles, brown mustard
- BEACON 70 SLIDERS** 13.5
our own custom burger blend, onions, cheese, pickles
- BLACKENED CHICKEN** 12.5
blackened chicken, caramelized onions, mozzarella
- BEEF SHORT RIB** 14.5
burgundy braised short ribs, caramelized onions, crispy onions

Substitutions Available:
 CHICKEN BREAST | TURKEY BURGER | 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

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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>	9/32
Chianti, Banfi Superiore <i>Tuscany, Italy</i>	10/35
Merlot, Cono Sur 'Bicicleta' <i>Central Valley, Chile</i>	9/32
Malbec, Catena 'Padrillos' <i>Mendoza, Argentina</i>	10/35
🍷 Cabernet, Sycamore Lane <i>California</i>	8/28
Cabernet, Josh Cellars <i>North Coast, CA</i>	12/40
Cabernet, Silver Palm <i>North Coast, CA</i>	14/45
Red Blend, Rhiannon <i>Napa, CA</i>	10/35
Red Blend, Seven Moons <i>Central Coast, CA</i>	11/37

WHITE/ROSE

Riesling, Carl Graff Kabinett <i>Mosel, Germany</i>	9/32
Pinot Grigio, Ruffino 'Lumina' <i>Venezia, Italy</i>	9/32
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>	8/28
Chardonnay, Kendall-Jackson <i>California</i>	11/37
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>	9/32
Moscato, Myx <i>California</i>	9/32
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
21

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

THE CAESAR 11.5
chopped romaine hearts, garlic toast, fresh
parmesan, house caesar dressing

THE AVOCADO STACK 12.5 V
avocado, tomato, roasted corn,
lemon raspberry vinaigrette

THE CHOPPED 13.5 V*
romaine, fig, cucumbers, chickpeas, peppers, candied
walnuts, red onions, tomatoes, feta,
lemon honey vinaigrette

THE CAPRESE 13.5
fresh mozzarella, fresh basil, tomatoes, e.v. olive oil,
sea salt, fresh ground pepper

THE COBB 12.5
mixed greens, avocado, corn, egg, crumbled bleu
cheese, tomatoes, red onion,
lemon honey vinaigrette

THE KALE 14.5 V*
kale, quinoa, crumbled goat cheese, tomatoes,
candied walnuts, fuji apple, apple cider vinaigrette

SOUPS

TOMATO BISQUE 6

LOBSTER BISQUE 9

FRENCH ONION 8

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

BEACON 70 CHICKEN 21
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 18.5
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 22 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 23
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 28.5
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 9.5 GF V

SAUTEED GREEN BEANS 8.5 GF V

SAUTEED SPINACH 9 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 7	new belgium fat tire 7
angry orchard 7	miller lite 4	icarus 7	guinness 7
toms river red ale 7	landshark 5	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	brooklyn summer ale 7	summer shandy 7	sam adams seasonal 7
michelob ultra light 4	victory golden monkey 7	kona longboard 7	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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