



THE BEACON

Executive Chef Miles Suhaimi
Sous Chef Ben Lee

LUNCH MENU

•PREMIUM SHAREABLES•

OYSTERS BY THE DOZEN

12 oysters accompanied by our chefs select house made sauce,
mignonette, horseradish, cocktail sauce and lemon wedges

36

GRAZING PLATTER

a little of this and a little of that from our menu, selected platter by
the chef. Perfect if you are not sure what to get and like surprises.

minimum of 4 per order

\$10.00/person

•APPETIZERS•

CREAMY SMOKED TOMATO SOUP

homemade smoked creamy tomato soup served with mini grilled cheese crustino

14

CHICKEN KARAAGE

marinated japanese style fried chicken with homemade
okono-miyaki sauce

16

LOBSTER BISQUE MUSSELS

prince edward island mussels steamed in our homemade lobster
bisque sauce with homemade garlic bread

18

KOREAN STREET NACHOS

gochujang soy glazed chicken, carrot sesame slaw,
mozzarella cheese, wonton chips and a sriracha aioli drizzle

17

CALAMARI

crispy battered calamari served with lemon and tzatziki

17

CAESAR SALAD

romaine, chopped bacon, parmesan cheese and
hand pulled house made croutons

13

BEACON SALAD

house greens, kale, sundried tomatoes, crumbled goat cheese,
cucumbers, house made balsamic dressing

13



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• SANDWICHES & MAINS •

served with fresh cut fries or house salad

LOBSTER ROLL

atlantic lobster, chives and lemon aioli on a fresh Old Post bakery roll
29

FRIED CHICKEN SANDWICH

crispy chicken, creamy coleslaw, pickled jalapenos with homemade garlic aioli
19

PRIME RIB SANDWICH

shaved prime rib, caramelized onions, swiss cheese with a horseradish aioli
21

CRISPY FISH TACOS

crispy haddock with pico de gallo and sriracha chili mayo
19

SHRIMP TACOS

esslinger seasoned grilled shrimp, cabbage slaw with salsa verde
21

BEACON BURGER

bacon, cheddar cheese, caramelized onions with all the traditional fixings
20

•MAINS•

GREEN CURRY AND STEAMED RICE

stir fried vegetables and tofu in thai basil curry sauce, served with basmati rice
25

MARKET STEAK

feature steak with fries and peppercorn sauce
MP

FISH AND CHIPS

beer battered haddock and fresh cut fries, house made dill tartar sauce
23

Sides

garlic shrimp	7	sweet potato fries	7
jasmine & wild rice	5	fries	6
homemade garlic bread	5		