



THE BEACON

Executive Chef Miles Suhaimi

Sous Chef Ben Lee

•PREMIUM SHAREABLES•

SEAFOOD TOWER

a selection of our hot and cold seafood. featuring 1.5 pounds of Canadian lobster, selection of oysters, grilled octopus, tiger shrimp, crispy calamari, salmon kabayaki, mussels and accompaniments

120

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



THE BEACON
• SANDWICHES •

served with fresh cut fries or house salad

FRIED CHICKEN SANDWICH

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

19

LOBSTER ROLL

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

29

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 •

PORK CHOP KALBI

korean kalbi marinated pork chop, stir fried korean glass noodles

27

GREEN CURRY AND STEAMED RICE

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

25

PRIME RIB DINNER

our famous prime rib with traditional mash, house made
beef jus, seasonal roasted vegetables and homemade yorkshire pudding

8oz/29 - 12oz/36 - 16oz/41

SALMON WITH CREAM OF LOBSTER

pan roasted salmon served with purple potato and kale hash,
on a bed of lobster rose sauce

28

1/2 CHICKEN AND WINTER SUCCOTASH

deboned half chicken in french provincial herbs, homemade white gravy,
winter succotash and seasonal vegetables

29

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

jasmine & wild rice 5
grilled octopus legs (2) 18
homemade garlic bread 5
homemade yorkie & gravy 6

garlic shrimp 7
sweet potato 7
fries 6