

~ STARTERS ~

GOAT CHEESE CROSTINI

panko and herb encrusted, served on  
grilled crostini, finished with an apricot chutney 8.95

STEAMED LITTLENECKS

in a chili lime butter with garlic crostini 10.95

CRAB CAKES

premium crab meat, pan fried with a side black bean salad 11.95

WINGS

boneless chicken tenders served with house made  
blue cheese dressing either super spicy or mild with honey 9.95

BACON WRAPPED SCALLOPS

maple glazed smoked bacon wrapped sea scallops 10.95

CALAMARI

corn encrusted, deep fried with jalapenos and chourico 12.95

SEARED SHRIMP AND SCALLOP SALAD

blackened shrimp and sea scallops, with an asian slaw 11.95

~SALADS~

GORGONZOLA, WALNUT AND SUN-DRIED CRANBERRY SALAD

tossed with field greens and house vinaigrette 10.95

CAESAR SALAD 9.95

WITH SPICY CHICKEN 13.95 SPICY SHRIMP 15.95

HOUSE SALAD 5.75

CLAM CHOWDER 5.50 SOUP DU JOUR 5.50

~PASTA AND VEGETARIAN ENTREES~

BEACON ROOM PASTA

prosciutto and peas tossed with linguini in a gorgonzola cream sauce 19.95

ANGEL HAIR AND MUSHROOM

shiitakes, portabellas, garlic and shallots deglazed with Madeira, topped with  
goat cheese finished with roasted garlic infused olive oil 18.95

RAVIOLIS

Spinach, portabella mushroom and mozzarella cheese filled pasta pillows  
finished with a sun-dried tomato cream sauce 19.95

also available in  $\frac{1}{2}$  order 11.95

~Consumer Advisory~

Foods from animals such as meat, poultry, fish and shellfish when eaten raw or undercooked, sometimes contain  
harmful viruses and bacteria that can pose a risk of food borne illness

~ Mass. State + local tax=7% ~ 5.00 Plate Charge to split entrees ~ All ingredients NOT listed ~

~Dinners served with starch and vegetable(except pastas) ~

*Before placing your order, please inform your server if you or a person in your party has a food allergy*

**~ SEAFOOD ~**

**SEAFOOD FRA DIAVLO**

clams, calamari, scallops and shrimp in a spicy marinara  
over linguine 25.95

**LINGUINE AND WHITE CLAM SAUCE**

fresh littlenecks and baby clams in a garlic herb broth over linguine 21.95

**GRILLED SALMON**

fresh Atlantic salmon, grilled to specification, topped with an Asian slaw  
and finished with a sesame-soy vinaigrette 22.95

**PAN SEARED SCALLOPS**

served over creamy parmesan risotto, finished with a pea emulsion 25.95

**SHRIMP SCAMPI**

shrimp and capers in a garlic lemon sauce over angel hair pasta 23.95

**SOLE PICCATA**

pan seared with a lemon-caper and white wine sauce 23.95

**FISH TACOS**

fresh haddock either fried OR pan seared, piled on warm flour tortillas with  
shredded lettuce, jasmine rice, salsa, black beans and roasted corn, finished  
with sriracha creme fraiche 19.95

**~ MEATS AND POULTRY ~**

**CHICKEN PARMESAN**

breaded chicken breast with marinara and mozzarella  
cheese over linguine 18.95

**CHICKEN SALTIMBOCCA**

sautéed breast with mushrooms, olives, prosciutto and  
mozzarella in a Marsala wine sauce with pasta over spinach 20.95

**ROASTED ½ DUCK**

semi boneless Maple Leaf duck, served with sauce of the day 24.95

**BEEF TENDERLOIN**

8 ounce filet, grilled to your specification, topped  
with our gorgonzola compound butter, finished with a rosemary-port  
wine demi glace 29.95

**BEACON ROOM SURF AND TURF**

6 ounce filet, topped with fresh lobster meat, finished with a  
champagne cream sauce 31.95