



Fresh fish sourced daily

HAND-CUT ON PREMISE AND GRILLED TO ORDER

Choose your:

STEP 1 Fresh Fish\*

Alaskan Halibut	\$35
Mahi Mahi	\$25
Sea Bass	\$32
Swordfish	\$28

STEP 2 Preparation

- Simply Grilled
- Blackened
- Macadamia Nut Crusted

STEP 3 Sauce

- Citrus Beurre Blanc
- Brown Butter Caper
- Coconut Chili Sauce
- Mango Salsa

STEP 4 Sides Served with Seasonal Vegetables & your choice of 1 side

- Garlic Spinach • Sauteed Green Beans
- Heirloom Carrots • Roasted Cauliflower • Rice • Mashed Potatoes
- Roasted Garlic-Herb Potato • French Fries

••• Chef Nightly Special •••

SEAFOOD PASTA

Mussels, Fish Calamary, Shrimp Mix with Roasted Red Bell Peppers,  
Tomato-Basil, Garlic Butter Wine Sauce with Capers



Corkage fee \$10. Entrée Split Charge \$4. An 18% gratuity will be added to parties of 8 or more. The Lighthouse utilizes produce, meat, poultry & fish that come from farms, ranches & fisheries guided by principles of sustainability. \*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.