

Starters

TRUFFLE BUTTER GARLIC BREAD

Sourdough Boule, Ricotta, Parmesan, Chives • 11.99

COCONUT SHRIMP

Panko Coconut Battered Shrimp, Coconut Milk, Sweet Sambal Chili Sauce • 18.99

CRISPY CALAMARI

House-Made Marinara Sauce & Old Bay Seasoned Aioli • 19.99

MINI AHI TOSTADAS*

Ahi Tuna, Red Onion, Mango, Cilantro, Poke Sauce, Avocado, Chili Aioli • 22.99 **GF**

SEARED SCALLOP WONTONS*

Fried Wonton Shells, Avocado Mash, Gochujang Aioli, Cilantro • 24.99

GARLIC STEAMED CLAMS*

White Wine, Garlic, Shallots, Chives, Garlic Bread • 26.99

PACIFIC OYSTERS*

Cocktail Sauce, Mignonette Sauce, Lemon, Mini Tabasco Bottle
Half Dozen • 24.99 Dozen • 48.99

FILET CROSTINI*

Filet Mignon, Horseradish Sauce, Pickled Onions, Balsamic Drizzle, Baguette • 18.99

GRILLED ARTICHOKE

Two Pesto Grilled Artichoke Halves, Served with Balsamic Aioli & Garlic Aioli • 16.99 **GF**

Soups & Salads

HOUSE-MADE CLAM CHOWDER

Cup 6.99 / Bowl 10.99 / Bread Bowl 12.99

SOUP OF THE DAY

Chef's Daily Creation
Cup 6.99 / Bowl 10.99

CAESAR SALAD

Romaine, Parmesan, House-Made Dressing, Roasted Breadcrumbs, Anchovies • 13.99
Add Chicken +6 • Skirt Steak +8 • Shrimp +8 • Salmon +10

WEDGE SALAD

Hearts of Romaine, Bleu Cheese, Cherry Tomatoes, Bacon, Pickled Onions • 15.99 **GF**

Sangria
on
the
Bay



**LIGHTHOUSE'S
SPECIAL BLEND
OF RED WINE,
JUICES & FRUITS**

Single Glass * 9
Mason Jar * 17
One Liter Carafe * 22
(SERVES 2-4)

WE RESERVE THE RIGHT TO LIMIT CONSUMPTION OF ALCOHOL.
PLEASE DRINK RESPONSIBLY.

V=VEGAN GF=GLUTEN-FREE

Corkage fee \$15. Entrée Split Charge \$4. An 18% automatic gratuity will be added to parties larger than 6. 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.

Lighthouse may provide gluten-free and/or vegan items at times, yet please be advised that the restaurant's kitchen is not gluten-free or vegan.



Entrees

THREE COURSE COASTAL CATCH

The Lighthouse Coastal Catch provides for an amazing three course meal, with your choice of soup or salad and a fresh selection of seafood prepared to your liking with your choice of sauces and sides. Plus your choice of dessert!
44.99

Starter	Entree	Style	Sauce	Two Sides	Dessert
Cup of Soup or Chowder	Sea Bass	Grilled	Bearnaise	Garlic Mash	Personal Cinnamon Sugar Beignets
or	Halibut	Cajun-Blackened	Mango Chipotle	Rice Pilaf	or
House or Caesar Side Salad	Mahi Mahi	Poached	Citrus Beurre Blanc	Roasted Potatoes	Ice Cream Cake
	Salmon			Grilled Vegetables	

From the Sea

HONEY GLAZED GRILLED SALMON*

Garlic, Soy Sauce, Mango Relish, Rice Pilaf, Sautéed Vegetables • 35.99

SEARED SCALLOPS*

Guajillo Beurre Blanc, Grilled Vegetables, Rice Pilaf • 42.99

PAN ROASTED SEA BASS*

Kale, Peas, Broccoli, Cauliflower, Miso Fish Broth • 36.99 GF

GRILLED MAHI MAHI*

Lemon Dijon Marinade, Caper Beurre Blanc, Rice Pilaf, Sautéed Vegetables • 33.99 GF

SPAGHETTI CIOPPINO

Clams, Mussels, Shrimp, Mahi Mahi, Salmon • 33.99

SCAMPI PRIMAVERA

Linguini, Shrimp, Alfredo, Parmesan, Zucchini, Carrots, Garlic Bread • 28.99

LOBSTER MAC

Rotini, Mozzarella, Parmesan, Cheddar, Maine Lobster Meat, Cauliflower, Roasted Breadcrumbs • 26.99

LOBSTER ROLL*

Warm Lobster, Garlic Butter, Fresh Cut Potato Chips, Served with Drawn Butter • 29.99

From the Land

HANGER STEAK*

Basil Herb Chimichurri, Mashed Potatoes, Asparagus • 38.99 GF

SKIRT STEAK TACOS*

Build Your Own Tacos. Thinly Sliced Skirt Steak, Corn Tortillas, Mozzarella Cheese, Pickled Onions, Blueberry Habanero Salsa, Avocado Sauce, Black Beans, and Chimichurri • 27.99

RIBEYE*

12oz Ribeye, Red Wine Reduction, Garlic Butter, Mashed Potatoes, Broccoli • 58.99 GF

ROASTED HALF CHICKEN

Guajillo Beurre Blanc, Mushrooms, Garlic Mashed Potatoes, Vegetables • 29.99 GF

WAGYU BOURBON BURGER*

American Wagyu Beef, Bourbon Bacon Jam, Garlic Aioli, Muenster Cheese, Avocado, Pickles, Grilled Onions, Shredded Lettuce, Served with Salad and Fries • 24.99 Bacon +3
Vegan Burger Alternative with Gluten Free Bun +\$4 v GF

VEGETABLE ROTINI

Zucchini, Yellow Squash, Cauliflower, Broccoli, Sautéed in Herb Oil • 19.99 v

ADD A HOUSE SALAD, CAESAR SALAD, OR A CUP OF SOUP TO ANY ENTREE FOR \$6

COCKTAILS

BOMBAY BERRY-TINI

Bombay Bramble Gin, Muddled Raspberry and Blackberry, Lime Juice, Honey, Blackberry Simple • 14

ESPRESSO MARTINI

Grey Goose, Kahlua, Irish Cream, Freshly Brewed Espresso, Sugar Rim • 17

LAVENDER LEMON DROP

Citrus Vodka, Lavender Simple Syrup, Lemon Juice • 17

WATERMELON BREEZE

Grey Goose Essences Watermelon & Basil, Fresh Watermelon Juice, Lime, Agave • 16

MEZCAL PINEAPPLE SOUR*

Illegal Mezcal, Pineapple, Lime Juice, Agave, Egg Whites, Bitters • 15

MARINA MAI TAI

Light Rum, Pineapple, Lime Juice, Orgeat, Topped with Gosling Black Seal • 14

STRAWBERRY MOJITO

Rum, Strawberries, Mint, Lime Juice, Simple Syrup, Soda Water • 14

DRAGONFLY

Butterfly Flower Infused Tequila, Plum, Lime Juice, Agave • 15

CADILLAC MARGARITA

Patron Tequila, Fresh Squeezed Lime, Agave, Grand Marnier • 17

SPICY MANGO MARGARITA

Casamigos Tequila, Lime, Agave, Jalapeño Juice, Chamoy, Mango Puree • 16

OCHO PALOMA

Tequila Ocho Plata, Grapefruit Juice, Lime Juice, Agave, Soda • 16

MANGO CHILI PUNCH

Bacardi Chili Mango Rum, Pineapple Juice, Agave, Lime, Chamoy • 15

MOCKTAILS

PACIFIC PUNCH

Orange, Pineapple, Lime, Grenadine, Sprite • 10

BLACKBERRY LEMONADE

Blackberry Simple, Lemon, Agave, Soda • 10

WATERMELON BASIL REFRESHER

Watermelon Juice, Basil, Lime, Agave, Soda • 10

FROZEN COCKTAILS

PIÑA COLADA

Light & Dark Rum, Pineapple, Coconut, Cane Sugar • 12

MANGO MARGARITA

Olmec Altos Plata, Mango, Cane Sugar, Lime • 12

FROZEN MANGONADA

Mango, Chamoy, Lime, Lemon, Agave, Tamarind Straw • 12

RASPBERRY LAVA FLOW

Raspberry Puree, Light Rum, Pineapple, Coconut, Cane Sugar • 12

JUMBO JARS

CAPTAIN'S SANGRIA

Lighthouse's Special Blend of Red Wine, Juices & Fruits • 17

BUDDY'S BLOODY

R6 Gluten Free Vodka*, Housemade Mix, Salami & Vegetable Skewer • 19 Upgrade to Grey Goose + 4

MEZCAL "SMOKY" MARIA

Illegal Mezcal, House-Made Mix, Shrimp, Bacon & Jalapeno Skewer • 19

BALBOA RUM PUNCH

Orange Juice, Pineapple Juice, Lime, Grenadine, Malibu, Cruzan & Gosling Black Seal Rum • 19

TEQUILA SUNRISE PUNCH

Hornitos Plata, Orange Juice, Pineapple Juice, Grenadine • 19



WHISKEY COCKTAILS

OLD FASHIONED • MANHATTAN • WHISKEY SOUR*
IRISH MULE • GODFATHER

WHISKEY

Jameson
High West Rye
Michter's Rye
Hibiki Harmony
Knob Creek Rye 7 yr.

SCOTCH

Glenlivet 12 yr.
Dalmore 12 yr.

BOURBON

Larceny Small Batch
Balcones Texas Pot Still
Maker's Mark
Bib & Tucker 6 yr.
Angel's Envy
Heaven Hill, Bottled in Bond 7 yr.
Jefferson's Ocean "Aged at Sea"
Booker's
Jefferson's Marian McLain
Old Fitzgerald 10 yr.

VODKA

R6 (Gluten Free)
Deep Eddy
Ketel One
Absolut Elyx
Grey Goose

GIN

Bombay Bramble
Bombay Sapphire
Nolet's Silver

TEQUILA

Olmeca Altos Plata
Hornitos
Patrón Silver
Tequila Ocho Plata
Casamigos Blanco
Tequila Ocho Anejo
Codigo Reposado
Codigo Cristalino
Patrón El Cielo
Patrón El Alto
Clase Azul Reposado
Don Julio 1942

WINES

Sparkling

GAMBINO BRUT Italy	9/38
VAL D'OCA PROSECCO Italy	10/38
CHARLES LAFITTE ROSE Champagne, France	12/46
MOET & CHANDON Imperial Brut, France 375ml. (Half Bottle)	68
VEUVE CLICQUOT BRUT Reims, France	135

Rose

COTE DES ROSES France	16/62
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Chardonnay

LIGHTHOUSE SELECT BY MONDAVI California	11
FERRARI CARANO Sonoma County	13/50
DUCKHORN Napa Valley	54
ENROUTE "Reinette", Russian River Valley	88
SEA SMOKE Sta. Rita Hills	120

Sauvignon Blanc

CHATEAU STE. MICHELLE Horse Heaven Hills, Washington	12/46
KIM CRAWFORD Marlborough, NZ	16/62

Pinot Gris

ACROBAT Oregon	15/58
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Pinot Noir

EOS Paso Robles	12/46
MEIOMI California	14/54
THE FOUR GRACES Willamette Valley, Oregon	58
KEN BROWN Sta. Rita Hills	98
SEA SMOKE "Ten", Sta. Rita Hills	170
SEA SMOKE "Southing", Sta Rita Hills	180

Other Reds

PURPLE COWBOY "Tenacious Red", Red Blend, Paso Robles	11/42
DECOY BY DUCKHORN Merlot, Napa Valley	13/50
CATENA Malbec, Mendoza, Argentina	14/54
HERESIE CORBIERES BY GERARD BERTRAND GSM, France	16/70
ZOBÉTO "Dizziness of Freedom", Syrah Blend, Paso Robles	17/66
GHOST BLOCK Zinfandel, Napa Valley	62
VILLA PEREIRE "L'Eclat", Bordeaux, France	68

Cabernet

LIGHTHOUSE SELECT BY MONDAVI California	12
H3 Horse Heaven Hills, Washington	13/50
SERIAL BY JOHN ANTHONY Paso Robles	17/66
NAPA CELLARS Napa Valley	61
JUSTIN Paso Robles	78
CAYMUS Napa Valley, 375ml (Half Bottle)	85
CHIMNEY ROCK Napa Valley	118
JAYSON BY PAHLMAYER Napa Valley	126

BEERS

Craft on Draft

ARTIFEX Show Me Your Roots • 8	
Blonde 4.5%	
BOOTLEGGERS Palomino Pale Ale • 8	
American Pale Ale 5.5%	
BREWERY X Dictionary Roulette • 9	
Hazy IPA 7.4%	
THREE WEAVERS Gigaton • 10	
Double IPA 9.2%	

Bottled or Canned

STELLA ARTOIS • 7	
Lager 5.0%	
SHINER Bock • 7	
American Dark Lager 4.4%	
STONE Buenaveza • 7	
Salt & Lime Lager 4.7%	
NORTH COAST Blue Star • 7	
Wheat Beer 4.5%	
ELYSIAN BREWING Space Dust • 8	
IPA 8.2%	
SMOG CITY Rotating Seasonal 16oz • 10	
Hazy IPA Series	

HARD SELTZER, KOMBUCHA, CIDER

BREWERY X HARD SELTZER • 7	
Huckleberry or Watermelon Lime 5%	
BOOCHCRAFT KOMBUCHA • 7	
Grapefruit Hibiscus 7%	
KYLA KOMBUCHA 16 oz • 9	
Lavender Lemonade 6.5%	
BIVOUAC CIDER • 7	
San Diego Jam Blackberry 6%	