

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

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**

HOUSE-MADE CLAM CHOWDER

Cup 6.99 / Bowl 9.99 / Bread Bowl 12.99

SOUP OF THE DAY

Chef's Daily Creation
Cup 6.99 / Bowl 9.99

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.



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

Entrees

THREE COURSE COASTAL CATCH

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

From the Sea

HONEY GLAZED GRILLED SALMON*

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

SEARED SCALLOPS

Guajillo Beurre Blanc, Grilled Vegetables, Wild Rice • 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, Wild Rice, 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 • 27.99

LOBSTER MAC

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

LOBSTER ROLL

Rich Lobster Salad made with Tarragon Aioli, Wasabi Caviar, Spring Salad, Parmesan Fries • 28.99

From the Land

HANGER STEAK*

Basil Herb Chimichurri, Mashed Potatoes, Asparagus • 35.99 GF

STUFFED PORK CHOP

Bone-in Chop Stuffed with Celery, Onion, Spinach, Panko, Fresh Thyme, White Wine & Cremini Mushroom Sauce, Garlic Mashed Potatoes, Asparagus • 33.99

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

SPAGHETTI AND MEATBALLS

Traditional Marinara, House-made Beef & Pork Meatballs, Basil, Parmesan Cheese • 24.99

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

SUNBURST MARTINI

Malibu Coconut Rum, Deep Eddy Vodka, Pineapple Juice, Grenadine • 16

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

RASPBERRY MARGARITA

Lunazul Tequila, Lime Juice, Raspberry Puree, Agave • 15

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

Gluten Free Vodka, * House-Made 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

SCOTCH

Glenlivet 12
Dalmore 12

BOURBON

Angel's Envy
Larceny Small Batch
Balcones Texas Pot Still
Maker's Mark
Bib & Tucker 6
Jefferson's Ocean
"Aged at Sea"
Jefferson's Marian
McLain
Booker's
Old Fitzgerald 10

VODKA

Deep Eddy
Ketel One
Absolut Elyx
Grey Goose
RG [Gluten Free]
GIN
Bombay Bramble
Bombay Sapphire
Nolet's Silver

TEQUILA

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

WINES

Sparkling

GAMBINO BRUT Italy 9/34

VAL D'OCA PROSECCO Italy 10/38

CHARLES LAFITTE SPARKLING ROSÉ

Champagne, France 12/46

VEUVE CLICQUOT BRUT

Reims, France 135

Rosé

COTE DES ROSE France 16/62

Chardonnay

CK MONDAVI California 11/42

FERRARI CARANO

Sonoma County 13/50

ENROUTE RUSSIAN RIVER California 88

SEA SMOKE Sta. Rita Hills 120

Sauvignon Blanc

KIM CRAWFORD

Marlborough 15/58

Pinot Gris

ACROBAT Oregon, 11/42

Red Blends

PURPLE COWBOY "TENACIOUS RED"

Paso Robles, CA 11/42

MURRIETA'S WELL "The Spur" Livermore, CA 15/58

ZOBÈTO "Dizziness of Freedom" Paso Robles, CA 17/66

HANDS OF TIME Napa Valley, CA 70

Pinot Noir

EOS California, 12/46

BANSHEE Santa Lucia Highlands, CA 12/46

WENTE Riva Ranch, CA 14/54

KEN BROWN Sta. Rita Hills 98

SEA SMOKE "TEN" Sta Rita Hills 170

SEA SMOKE "Southings" Sta. Rita Hills 180

Cabernet

CK MONDAVI California, 11/42

INCEPTION Paso Robles, CA 13/50

QUILT Napa Valley, CA 16/62

SERIAL Paso Robles, CA 17/66

JUSTIN Paso Robles, CA 21/80

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%

THREE WEAVERS Knotty • 9

Double IPA 8.5%

THREE WEAVERS Gigaton • 10

Double IPA 9.2%

BREWERY X Dictionary Roulette • 9

Hazy IPA 7.4%

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%

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%