

# 10 LIGHTHOUSE

## Brunch

### Starters

#### GARLIC BREAD

Toasted French Bread with Garlic Herb Butter • 10

#### BLISTERED SHISHITO PEPPERS

Garlic, Lemon, Olive Oil, Soy Sauce • 14 **GF**

#### HEAVENLY MUSHROOMS

Sautéed Mushrooms, Butter, Cream, Shallots, Puff Pastry • 17

#### FIRE GRILLED ARTICHOKE

Pesto Grilled Artichoke with Garlic Aioli • 17 **GF**

#### SRIRACHA GINGER CHICKEN WINGS

Ginger Sriracha Glaze, Served with Chipotle Ranch • 20

#### HOLY COW\*

Soy Garlic Marinated Filet Mignon Strips, Jasmine Rice • 24

#### SHRIMP COCKTAIL\*

Spicy Cocktail Sauce, Avocado, Onions, Cilantro, Tortilla Chips • 19 **GF**

#### CRISPY CALAMARI

Lightly Fried, Arugula Salad, Pesto Ranch • 19

#### SEARED AHI TACOS\*

Wonton Shell, Asian Slaw, Avocado, Sriracha Aioli • 21

#### CINNAMON SUGAR BEIGNETS

Cream Cheese Icing • 11

### Soups & Salads

#### NEW ENGLAND CLAM CHOWDER

A Rich and Creamy Family Recipe  
Cup 8 / Bowl 12 / Bread Bowl 14

#### GAZPACHO

Zesty Tomato, Cucumber, Bell Pepper Purée, Served with Garlic Bread  
Cup 8 / Bowl 12

#### CAESAR SALAD\*

Hearts of Romaine, Anchovies, Garlic Breadcrumbs, Parmesan • 15  
Chicken +6 • Skirt Steak +8 • Shrimp +8 • Salmon +10

#### GRILLED CHICKEN & APPLE SALAD

Romaine, Pecans, Apple, Bleu Cheese, Cranberries, Apple Cider Vinaigrette • 23 **GF**

#### SEARED AHI SALAD\*

Blackened Ahi Tuna, Cabbage, Green Onions, Carrots, Sesame Seeds, Fried Chow Mein, Sesame Chili Vinaigrette • 29

### Breakfast Entrees

#### CLASSIC TWO EGG BREAKFAST\*

Two Organic Eggs, Bacon, Sausage, Breakfast Potatoes, Toast • 18

#### SEAFOOD OMELETTE

Lobster, Shrimp, Provolone, Salsa Verde, Avocado, Potatoes, Toast • 25

#### BACON, CHEDDAR & AVOCADO OMELETTE\*

Eggs, Bacon, Cheddar Cheese, Avocado, Potatoes, Toast • 20

#### LIGHTHOUSE BENEDICT\*

Prosciutto, Arugula, Balsamic Reduction, Hollandaise, Potatoes • 19

#### CHICKEN & WAFFLES

House-breaded Fried Chicken, Hot Honey, Bacon, Maple Syrup • 22

#### AVOCADO TOAST\*

Avocado, Poached Eggs, Arugula, Mixed Greens, Sweet Peppers, Vinaigrette • 19 Add Bacon +3, Smoked Salmon +8

#### BREAKFAST BURRITO

Scrambled Eggs, Cheddar Cheese, Bacon, Sausage, Potatoes, Avocado Crema, Pico de Gallo • 18

#### LEMON BLUEBERRY RICOTTA PANCAKES

Mascarpone Cream Sauce, Blueberry Coulis • 18

#### STEAK CHILAQUILES\*

Flank Steak, Two Over Medium Eggs, Queso Fresco, Avocado Sauce, Sour Cream, Pico de Gallo, House-made Tortilla Chips, Guajillo Red Sauce or Salsa Verde • 25 **GF** Avocado +2 Shrimp + 8

#### STEAK & EGGS\*

6 oz. Skirt Steak, Two Eggs, Breakfast Potatoes, Toast • 27  
Upgrade to Filet Mignon +10

Fruit bowl may be substituted for potatoes on any applicable item +\$2

### Lunch Entrees

#### LOBSTER ROLL\*

Warm Maine Lobster with Drawn Butter, House-made Potato Chips • 34

#### FISH & CHIPS

House-battered Cod, Lighthouse Fries, Tartar Sauce, Lemon • 21

#### MAHI MAHI TACOS\*

Cilantro Lime Coleslaw, Chili Aioli, Queso Fresco, Spring Salad • 23 **GF**

#### SEARED AHI TUNA SANDWICH\*

Blackened Ahi, Poke Slaw, Pickled Onions, Avocado, Spring Salad, Lighthouse Fries • 29

#### WAGYU BOURBON BURGER\*

Grilled Onions, Bourbon Bacon Jam, Muenster Cheese, Avocado, Arugula, Pickles, Spring Salad, Lighthouse Fries • 26

Vegan Burger Alternative with Gluten Free Bun +\$4 **V GF**

#### BRAZILIAN STEAK SANDWICH\*

Sliced New York Steak, Chimichurri, Onions, Tomato, Arugula, Spring Salad, Lighthouse Fries • 29

#### CRISPY CHICKEN SANDWICH

Spicy Slaw, Sambal Aioli, Pickles, Spring Salad, Lighthouse Fries • 24

#### SABATINO'S ORIGINAL SAUSAGE ROLL

Spiced Sausage, Onions, Peppers, Marinara Sauce, French Roll, Spring Salad, Lighthouse Fries • 20

#### PISTACHIO PASTA RIGATONI

Cherry Tomatoes, Olive Oil, Garlic, Basil, Parmesan • 28



### JUMBO JARS

#### CAPTAIN'S SANGRIA • 18

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

#### BUDDY'S BLOODY • 19

"A Tribute to Newport's Legendary Lifeguard" R6 Gluten Free Vodka, Housemade Mix, Salami & Vegetable Skewer Upgrade to Grey Goose + 4

#### LEMON BERRY CRUSH • 19

Vodka, Lemon Juice, Raspberries, Blackberry, Simple Syrup, Soda

**GF=GLUTEN-FREE**

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. Weight notation based on pre-cooked weight of product. 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. \$20 Dessert fee will be charged for desserts brought into the restaurant.