



## HAPPY HOUR!

MONDAY-FRIDAY  
3-6PM

- Select Lighthouse Wines by the Glass
- Domestic & Imported Beers
- Appetizers

ALSO JOIN US WEDNESDAYS!...  
"NO CORKAGE" ALL DAY LONG

## Shareables

### SLOW ROASTED GARLIC HUMMUS

Fresh Crudité, Garlic Parmesan Pita Chips,  
Everything Spice, Smoked Paprika,  
Yuzu Kosho Aioli • 9.99

### CHEESE & CHARCUTERIE BOARD

Ask your Server for Daily Selections  
3 Choices • 15.00  
5 Choices • 24.00

### CRISPED BRUSSELS SPROUTS

Chorizo de Bilbao,  
Caramelized Shallot Sherry Gastrique • 8.99

### BLISTERED SHISHITO PEPPERS

Citrus Salt, Yuzu Kosho Aioli • 6.99

### WARM SOURDOUGH BOULE

Roasted Tomato Butter • 5.99

## Starters

### ROASTED HOKKAIDO SCALLOPS\*

Vadouvan Carrot Purée, Panetta,  
Ginger Tarragon Pistou • 16.99

### THE LITTLE GEM CAESAR\*

Lemon Bread Crumbs, White Anchovy,  
Pecorino Romano,  
Roasted Garlic Caesar • 10.99

### THE NEWPORT

Baby Gem, Toasted Almonds, Tangerines,  
Goat Cheese, Honey-Sesame Vinaigrette • 11.99

### HAMACHI CRUDO\*

Orange Segments, Heirloom Carrots,  
Cucumber Pico de Gallo, Chili Avocado Mousse • 14.99

### NEW ENGLAND CLAM CHOWDER

Bacon & Chives, Oyster Crackers • 4.99 / 7.99

### SOUP OF THE DAY

Chefs Daily Creation • 4.99 / 7.99

### ADD TO ANY SALAD\*

Chicken 6 • Skirt Steak 9 • Salmon 9 • Shrimp 10

## Mains

### ATLANTIC SALMON\*

Cavatelli Pasta, Castelvetro Olives,  
Baby Turnips, Sundried Tomatoes,  
Lemon-Anchovy Bread Crumbs • 28.99

### PAN ROASTED RED SNAPPER\*

Baby Bok Choy, Green Papaya Slaw,  
Green Lip Mussel-Coconut Broth • 34.99

### ROASTED PETRALE SOLE\*

Sautéed Green Beans, Mashed Potatoes,  
Brown Butter Caper Sauce • 22.99

### GRILLED NEW YORK STEAK\*

Fingerling Potatoes, Horseradish-Watercress Relish,  
Radish, Celeriac Puree, Sauce Bordelaise • 35.99

### FILET MIGNON\*

Grilled 8oz Filet Mignon, White Rose Potatoes,  
Jumbo Asparagus, Demi-Glace • 38.99

### THE LIGHTHOUSE BURGER\*

House Blend Patty, Fontina Cheese, Pickles,  
Caramelized Onions, Demi-Glace Mayo,  
French Fries, Mixed Greens Salad • 17.99

### GRILLED DUROC PORK CHOP

Cider Brined, Bourbon Raisins, Cheesy Grits,  
Mustard Greens, Apricot-Apple Mostarda • 25.99

### BRICK ½ CHICKEN

House Dry Rub, Garlic Herb Potatoes,  
Creamed Spinach, Carolina BBQ Sauce • 21.99

### GRILLED PORTOBELLO MUSHROOM

Cauliflower "Fried Rice", Peas, Carrots,  
Sweet Chili-Sesame Sauce, Shishito Peppers • 18.99

### THE HARBOR SPECIAL\*

4oz Grilled Petite Filet Mignon, Sauce Demi-Glace,  
Petite Salad, Choice of Soup • 25.99