

Starters

GARLIC STEAMED CLAMS*

White Wine, Garlic, Shallots, Chives,
Garlic Bread • 27.99

PACIFIC OYSTERS*

Cocktail Sauce, Mignonette Sauce, Lemon,
Mini Tabasco Bottle
Half Dozen • 25.99
Dozen • 49.99

TRUFFLE BUTTER GARLIC BREAD

Sourdough Boule, Ricotta, Parmesan, Chives • 11.99

COCONUT SHRIMP

Panko Coconut Battered Shrimp, Coconut Milk,
Sweet Sambal Chili Sauce • 19.99

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 • 25.99

FILET CROSTINI*

Filet Mignon, Horseradish Sauce,
Pickled Onions, Balsamic Drizzle,
Baguette • 19.99

GRILLED ARTICHOKE

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

Soups & Salads

HOUSE-MADE CLAM CHOWDER

Cup 7.99 / Bowl 11.99 / Bread Bowl 13.99

SOUP OF THE DAY

Chef's Daily Creation
Cup 7.99 / Bowl 11.99

CAESAR SALAD*

Romaine, Parmesan, House-Made Dressing,
Roasted Breadcrumbs, Anchovies • 14.99
Add Chicken +6 • Skirt Steak +8 • Shrimp +8 • Salmon +10

SWEET POTATO KALE SALAD

Quinoa, Kale, Roasted Walnuts, Red Onions,
Apple Cider Vinaigrette, Goat Cheese • 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 • 36.99

SEARED SCALLOPS*

Guajillo Beurre Blanc, Grilled Vegetables, Rice Pilaf • 43.99

GRILLED MAHI MAHI*

Lemon Dijon Marinade, Caper Beurre Blanc, Rice Pilaf, Sautéed Vegetables • 34.99 GF

SCAMPI PRIMAVERA*

Linguini, Shrimp, Alfredo, Parmesan, Zucchini, Carrots, Garlic Bread • 29.99

LOBSTER MAC

Rotini, Mozzarella, Parmesan, Cheddar, Maine Lobster Meat, Cauliflower, Roasted Breadcrumbs • 27.99

LOBSTER ROLL*

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

From the Land

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 • 28.99

NEW YORK STEAK*

10oz Prime New York Steak, Asparagus, Garlic Mash, Red Wine Reduction, Herb Butter • 47.99 GF

BACON WRAPPED MEATLOAF*

Beef & Pork Meatloaf, Sherry Reduction, Truffle Mac, Wild Mushrooms, Heirloom Carrots, Cauliflower, Green Beans • 33.99

BRAISED SHORT RIB PASTA

Red Wine Tomato Reduction, Orecchiette Pasta, Carrots, Celery • 34.99

HANGER STEAK*

Basil Herb Chimichurri, Mashed Potatoes, Asparagus • 39.99 GF

CHICKEN PICCATA

Half Chicken, Fingerling Potatoes, Sautéed Kale with Bacon • 29.99 GF

WAGYU BOURBON BURGER*

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

MARINA MAI TAI	14
Light Rum, Pineapple, Orgeat, Lime, Dark Rum Float	
STRAWBERRY MOJITO	14
Rum, Strawberries, Mint, Lime, Simple Syrup	
HURRICANE	15
Malibu, Cruzan & Gosling Black Seal Rum, Orange, Pineapple, Grenadine, Lime	
THE CLASSIC MARTINI	14
Vodka or Gin, Vermouth, Blue Cheese Stuffed Olive	
LAVENDER LEMON DROP	17
Citrus Vodka, Lavender, Lemon, Simple Syrup	
WATERMELON MARTINI	16
Deep Eddy Vodka, Watermelon, Basil, Lime, Agave	
PUMPKIN ESPRESSO MARTINI	17
Vodka, Homemade Pumpkin Spice, Espresso, Irish Cream, Kahlua	
LEMON THYME GIN & TONIC	14
Bombay Sapphire, Lemon, Tonic, Thyme Sprig	
CUCUMBER JALAPEÑO MARGARITA	15
Tequila, Cucumber, Jalapeno, Lime, Orange, Agave <i>Like It Smokey? Try it with Mezcal</i>	
CADILLAC MARGARITA	17
El Tesoro Blanco*, Lime, Agave, Grand Marnier	
SPICY MANGO MARGARITA	16
G4* Tequila, Mango, Lime, Agave, Chamoy	
PINEAPPLE MEZCAL MARGARITA	15
Mezcal, Pineapple, Lime, Agave	
OCHO PALOMA	16
Tequila Ocho Plata*, Grapefruit, Lime, Agave, Soda	

FROZEN COCKTAILS

PIÑA COLADA	12
Light & Dark Rum, Pineapple, Coconut, Cane Sugar	
MANGO MARGARITA	12
Tequila, Mango, Lime, Cane Sugar	
FROZEN MANGONADA	12
Tequila, Mango, Lemon, Lime, Agave, Chamoy, Tamarind Straw	
RASPBERRY LAVA FLOW	12
Rum, Raspberry Puree, Pineapple, Coconut, Cane Sugar	

JUMBO JARS

CAPTAIN'S SANGRIA	17
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, Fresh Raspberries & Blackberries, Blackberry Simple, Soda	
HARBOR HONEY	20
JAJA Blanco Tequila, Grapefruit, Lime, Honey, Bitters	

WHISKEY COCKTAILS

OLD FASHIONED · MANHATTAN
WHISKEY SOUR¹ · IRISH MULE
GODFATHER · BOURBON MARGARITA

WHISKEY	BOURBON	VODKA	TEQUILA
Jameson High West Rye Michter's Rye Heaven Hill Grain to Glass Rye Hibiki Harmony Knob Creek Rye 7 yr.	Larceny Small Batch Balcones Texas Pot Still Maker's Mark Bib & Tucker 6 yr. Angel's Envy Baby Jane Jefferson's Ocean "Aged at Sea" Heaven Hill Grain to Glass Heaven Hill Grain to Glass Wheated Booker's Heaven Hill, BIB 7 yr. Jefferson's Marian McLain Old Fitzgerald 10 yr.	R6 (Gluten Free) Deep Eddy Ketel One Absolut Elyx Grey Goose	Olmea Altos Plata JAJA Tequila Ocho Plata* El Tesoro Blanco* G4* Tequila Ocho Anjeo* Codigo 1530 Reposado* Codigo 1530 Cristalino* Clase Azul Reposado Don Julio 1942
SCOTCH		GIN	
Glenlivet 12 yr. Johnnie Walker Black Dalmore 12 yr.		Bombay Sapphire Nolet's Silver Monkey 47	

*100% Blue Agave, Certified Additive Free

Upgrades or substitution of liquor or ingredients may modify dietary information. Consuming raw eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
¹Lighthouse uses pasteurized eggs in cocktails made with eggs.

WINES

Sparkling

GAMBINO BRUT Italy	9/38
VAL D'OCA PROSECCO Italy	10/39
CHARLES LAFITTE ROSE Champagne, France	12/46
MOET & CHANDON Imperial Brut, France 375ml. (Half Bottle)	68
VEUVE CLICQUOT Brut, Reims, France	98

Rose

COTE DES ROSES France	16/57
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Chardonnay

LIGHTHOUSE SELECT BY MONDAVI California	11
FERRARI CARANO Sonoma County	13/48
DUCKHORN Napa Valley	54
ENROUTE "Reinette", Russian River Valley	88
SEA SMOKE Sta. Rita Hills	95

Other Whites

CHATEAU STE. MICHELLE Sauvignon Blanc, Washington	12/46
KIM CRAWFORD Sauvignon Blanc, Marlborough, NZ	16/57
ROCCO "Own Rooted" Chenin Blanc, Paso Robles	14/50
ACROBAT Pinot Gris, Oregon	15/52

Pinot Noir

EOS Paso Robles	12/46
MEIOMI California	14/50
THE FOUR GRACES Willamette Valley, Oregon	58
KEN BROWN Sta. Rita Hills	82
SEA SMOKE "Ten", Sta. Rita Hills	95
SEA SMOKE "Southing", Sta. Rita Hills	100

Other Reds

PURPLE COWBOY "Tenacious Red", Red Blend, Paso Robles	11/42
DECOY BY DUCKHORN Merlot, Napa Valley	13/48
CATENA Malbec, Mendoza, Argentina	14/50
HERESIE CORBIERES BY GERARD BERTRAND GSM, France	16/57
ZOBÉTO "Dizziness of Freedom", Syrah Blend, Paso Robles	17/66
GHOST BLOCK Zinfandel, Napa Valley	58
VILLA PEREIRE "L'Eclat", Bordeaux, France	59
LAW ESTATES "Audacious", Red Blend, Paso Robles	98
SAXUM "Broken Stones", Covée, Paso Robles	160

Cabernet

LIGHTHOUSE SELECT BY MONDAVI California	12
ANCIENT PEAKS Paso Robles	13/48
SERIAL BY JOHN ANTHONY Paso Robles	15/52
PRECISION "Method" Napa Valley	16/57
CROWN POINT "Relevant" Happy Canyon, CA	20/74
JUSTIN Paso Robles	70
CAYMUS Napa Valley, 375ml (Half Bottle)	76
JAYSON BY PAHLMAYER Napa Valley	126
BARRETT & BARRETT 2021 Calistoga, Napa Valley	260

BEERS

Local Craft on Draft

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

Bottled or Canned

STELLA ARTOIS Lager 5.0%	7
SHINER Bock American Dark Lager 4.4%	7
TOPA TOPA Dos Topas Lager 4.5%	7
NORTH COAST Blue Star Wheat Beer 4.5%	7
ELYSIAN BREWING Space Dust IPA 8.2%	8
SMOG CITY Rotating Seasonal 16oz Hazy IPA Series	10

HARD SELTZER, KOMBUCHA, CIDER

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

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
GINGER MINT SPARKLER Lime, Mint, Pineapple, Ginger Ale	10