



Cocktails



Brunch



Dinner



Dessert



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Spicy Mango Margarita

Casamigos Tequila, Lime, Agave, Jalapeño Juice, Chamoy, Mango Puree • 14

Cadillac Margarita

Casamigos Tequila, Fresh Squeezed Lime & Orange Juice, Agave, Grand Marnier • 14

Blue Ocean Margarita

Sauza Tequila, Fresh Squeezed Lime Juice, Agave, Blue Curacao • 12

Blood Orange Margarita

Tequila, Solerno Blood Orange Liqueur, Agave, Citrus • 13

Strawberry Mojito

Rum, Strawberries, Mint, Lime Juice, Simple Syrup, Soda Water • 12

Moscow Mule

Svedka Vodka, Ginger Beer, Mint, Soda Water • 12

Ruby Red Grapefruit Mule

Deep Eddy Ruby Red Grapefruit Vodka, Fresh Squeezed Lime Juice, Ginger Beer • 13

Marina Mai Tai

Light Rum, Pineapple, Lime Juice, Orgeat, Topped with Dark Rum and Garnished with Pineapple Wedge • 14

Lavender Lemon Drop

Citrus Vodka, Lavender Simple Syrup, Lemon Juice • 14

Old Fashioned

Redemption Rye, Turbinado Sugar, Bitters • 13

Buddy's Bloody

Svedka Vodka, House-Made Bloody Mary Mix, Vegetable Skewer • 16

Hard Seltzer • Kombucha

WILD BASIN BOOZY SPARKLING WATER • 5
Blueberry Mango or Classic Lime

BOOCH CRAFT • 7
Grapefruit Hibiscus

Featured Wines

VAL D'OCA PROSECCO
Prosecco, Italy 8/38

CHARLES LAFITTE SPARKLING ROSÉ
Champagne, France 12/58

TOAD HOLLOW UNOAKED CHARDONNAY
Sonoma County 11/42

FERRARI CARANO CHARDONNAY
Sonoma County, 13/50

OROGENY CHARDONNAY
Russian River Valley 15/58

KIM CRAWFORD SAUVIGNON BLANC
Marlborough 13/50

MEIOMI PINOT NOIR
Santa Barbara 14/54

TURLEY "OLD VINES" ZINFANDEL
California 14/54

JUSTIN CABERNET
Paso Robles 16/60

DAOU RESERVE CABERNET
Paso Robles 20/72

UNSHACKLED BY PRISONER WINES RED BLEND
California 14/54

PESSIMIST RED BLEND
Paso Robles 12/44

THE PRISONER RED BLEND
Napa 20/72

SILVER OAK CABERNET
Alexander Valley 100

Draft Beers

PIZZA PORT • 6
California Honey Blonde Ale 4.8%

21ST AMENDMENT • 6
El Sully Mexican Lager 4.8%

FREMONT BREWING • 7
Sky Kraken Hazy Pale Ale 5.5%

STONE BREWING • 7
Stone IPA 7.7%

Bottled or Canned Beers

BUD LIGHT • 5
Light Lager 5.0%

ALESMITH • 6
Sublime Mexican Lager 5.2%

HANGER 24 • 6
Orange Wheat 4.6%

PIZZA PORT • 6
Chronic Amber Ale 4.9%

OSKAR BLUES • 7
Can-o-Bliss IPA 7.2%

ELYSIAN BREWING • 7
Space Dust IPA 8.2%

VODKA

Grey Goose

Absolut Elyx

Deep Eddy

Deep Eddy Ruby Red Grapefruit

Svedka Citron

RUM

Goslings Black Seal

Cruzan White

Malibu

TEQUILA

Casamigos Blanco

Casamigos Anejo

Giro Silver

Los Sundays Reposada

GIN

Bombay Sapphire

Beefeater

WHISKEY

Jameson

Redemption Rye

Nikka Coffey Grain

BOURBON

Bulleit

Angel's Envy

Basil Hayden's

Wild Turkey 101

Wild Turkey Rare Breed

Maker's Mark

Russell's 10

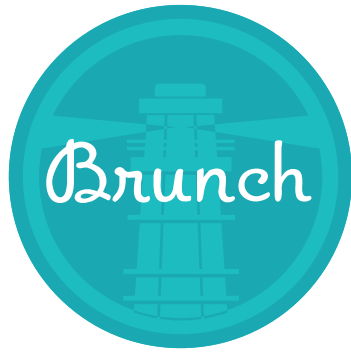
SCOTCH

Johnny Walker Black

Glenlivet 12

Aberlour A'bunadh Barrel Proof

LIGHTHOUSENB.COM



Starters

CINNAMON SUGAR BEIGNETS

Cream Cheese Icing • 6.99

MIXED FRUIT BOWL • 9.99

WARM SOURDOUGH BOULE

Roasted Tomato Butter • 6.99

SLOW ROASTED GARLIC HUMMUS

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

CRISPY BRUSSELS SPROUTS

Chorizo, Caramelized Shallot Sherry Gastrique • 9.99

NEWPORT NACHOS

House Made Tortilla Chips with Cheddar Cheese, Pico de Gallo, Sour Cream, Cilantro, and Guacamole. Chicken 13.99 • Steak 15.99

LOBSTER MAC & CHEESE

Ditalini Pasta, Lobster, Three-Cheese Blend • 15.99

CALAMARI

House Made Marinara Sauce & Old Bay Seasoned Aioli • 15.99

CAESAR SALAD

Romano Cheese, Roasted Garlic Dressing, Lemon Breadcrumbs • 10.99

CLAM CHOWDER

6.99 / 8.99



Mimosa Brunch!

\$16 PER PERSON, WITH PURCHASE OF A BRUNCH ENTR E

Limit 4 Drinks per Person.
We Reserve the Right to Limit Consumption.
Please Drink Responsibly.
Limit One Hour and 30 Minutes.

Entr es

LIGHTHOUSE BENEDICT*

Prosciutto, Arugula, Balsamic Reduction, Hollandaise, Potatoes • 16.99

CLASSIC BENEDICT*

Canadian Bacon, Toasted Muffin, Hollandaise, Potatoes • 15.99

BAYSIDE OMELETTE

Egg Whites, Saut ed Spinach, Baby Peppers, Roasted Roma Tomato, Potatoes, Toast • 14.99

CLASSIC TWO EGG BREAKFAST WITH BACON*

Two Organic Eggs, Served with Bacon, Breakfast Potatoes, Toast • 13.99

AVOCADO TOAST*

Avocado, Arugula, Cherry Tomato, Poached Egg, Balsamic, Sourdough • 14.99

BREAKFAST BURRITO

Scrambled Eggs, Cheddar Cheese, Sausage & Bacon, Potatoes, Avocado Crema, Pico de Gallo • 15.99

LEMON BLUEBERRY RICOTTA PANCAKES

Mascarpone Cream Sauce, Blueberry Coulis • 15.99

BRIOCHE FRENCH TOAST

Whipped Cream, Fresh Berries, Maple Syrup • 14.99

STEAK CHILAQUILES*

Marinated Flank Steak, Red Sauce, Queso Fresco, Avocado Sauce, Sour Cream, Pico de Gallo, Micro Greens, Piled on House Made Tortilla Chips & Topped with Two Over-Medium Eggs • 17.99

LIGHTHOUSE BURGER*

Burger Patty, Fontina Cheese, Pickles, Caramelized Onions, Lettuce, Tomato, Demi-Glace, Mayo, French Fries • 16.99

CRISPY CHICKEN SANDWICH

Spicy Honey Slaw, Spicy Sambal Aioli, Pickles • 16.99

HERB DE PROVENANCE ROASTED CHICKEN SALAD

Kale, Cabbage, Quinoa, Currants, Almonds, Tangerines, Peppers, White Balsamic Vinaigrette • 16.99

FISH AND CHIPS

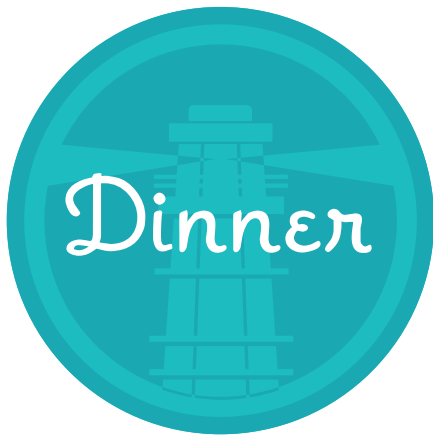
House Battered Cod, French Fries, Tartar Sauce, Lemon • 16.99

LOBSTER ROLL

Rich Lobster Salad, Tarragon Aioli, Wasabi Caviar, Parmesan Herb Fries • 18.99

BLACKENED SHRIMP TACOS

Lemon-Oregano Slaw, Pico de Gallo, Avocado Crema, Petite Salad • 16.99



**DAILY CHANGING SELECTION*
PROVIDED BY YOUR SERVER**

...

Simply Grilled, Blackened, or Macadamia Nut Crusted

...

Citrus Beurre Blanc, Brown Butter Capers,
or Coconut Chili Sauce

...

Served with Your Choice of Two Sides

Starters

WARM SOURDOUGH BOULE

Roasted Tomato Butter • 6.99

SLOW ROASTED GARLIC HUMMUS

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

CRISPED BRUSSELS SPROUTS

Chorizo, Caramelized Shallot Sherry
Gastrique • 9.99

NEWPORT NACHOS

House Made Tortilla Chips with Cheddar
Cheese, Pico de Gallo, Sour Cream, Cilantro,
and Guacomole. Chicken 13.99 • Steak 15.99

LOBSTER MAC & CHEESE

Ditalini Pasta, Lobster, Three-Cheese
Blend • 15.99

CALAMARI

House Made Marinara Sauce &
Old Bay Seasoned Aioli • 15.99

CAESAR SALAD

Romano Cheese, Roasted Garlic Dressing,
Lemon Breadcrumbs • 10.99

CLAM CHOWDER

6.99 / 8.99

Entr es

BLACKENED SHRIMP TACOS

Lemon-Oregano Slaw, Pico de Gallo, Avocado Mousse,
Petite Salad • 18.99

LOBSTER ROLL

Rich Lobster Salad, Tarragon Aioli, Wasabi Caviar,
Parmesan Herb Fries • 19.99

SEAFOOD ALFREDO

Mussels, Clams, Shrimp and Spaghetti tossed with
a Garlic Alfredo Sauce • 26.99

LIGHTHOUSE BURGER*

Burger Patty, Fontina Cheese, Pickles, Caramelized Onions,
Lettuce, Tomato, Demi-Glace, Mayo, French Fries • 17.99

SPAGHETTI DIABLO SHRIMP PASTA

Spicy Tomato Sauce, Spanish Chorizo, Baby Peppers, Basil • 19.99

FISH AND CHIPS

House Battered, French Fries, Tartar Sauce, Lemon • 17.99

BBQ CHICKEN

Garlic-Herb Potatoes, Jumbo Asparagus, Demi-Glace • 22.99

FILET MIGNON*

8oz. Grilled Filet Mignon, White Rose Potatoes, Jumbo Asparagus,
Demi-Glace • 39.99

PAN ROASTED ATLANTIC SALMON*

Mashed Potatoes, Garlic Spinach, Citrus Beurre Blanc • 29.99



Bayside Bananas

Chocolate Mousse, Bruléed Bananas,
Luxardo Cherries, Holiday Spice,
Shaved Chocolate

9.99

Apple Pie a la Mode

Warm Apple Pie, Vanilla Ice Cream

9.99

Chocolate Crunch Cake

Grand Marnier, Strawberries, Mint,
Chocolate Pearls

10.99

Warm White Chocolate Macadamia Cookie

Fresh Out of the Oven, Vanilla Ice Cream,
Caramel & Chocolate Sauce

9.99

Powdered Sugar Beignets

Chocolate Sauce

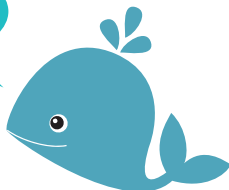
7.99

KIDSDINNER

\$7.99

SERVED FROM
7AM TO 11AM

BREAKFAST!



CEREAL BOWL

Side of Fresh Fruit

EGG & BACON*

Organic Egg & Bacon

SMALL STACK BUTTERMILK PANCAKES

Maple Syrup • Whipped Butter

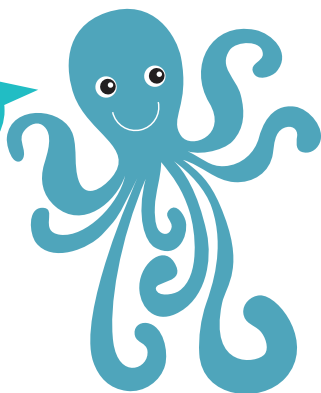
FRENCH TOAST STICKS

Powdered Sugar • Maple Syrup

\$9.99

SERVED FROM
11AM TO CLOSE

**LUNCH &
DINNER!**



LIL' CHEESEBURGER

Cheddar • Lettuce • Tomato

GLUTEN-FREE BUN AVAILABLE FOR \$1 MORE

ALL-BEEF HOT DOG

Ketchup

FISH & CHIPS

House-Made Tartar Sauce • Ketchup • Lemon

CHICKEN TENDERS

Ranch • Ketchup

CHEESE TOASTIE

White Bread • Cheddar

CHEESY MACARONI

Cheddar • Parmesan

CRISPY CHICKEN SALAD

Romaine • Cheddar Cheese

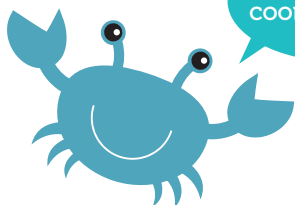
Potato Chip Croutons

Tomatoes • Ranch

LUNCH & DINNER
served with choice of
french fries or apples...

(excludes cheesy macaroni
and crispy chicken salad)

and also served
with an ICE CREAM
COOKIE SANDWICH
DESSERT!



MEALS FOR KIDS 12 AND UNDER

*Consuming Raw or Undercooked Meats, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness, Especially If You Have Certain Medical Conditions.