



Cocktails



Brunch



Dinner



Dessert

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**TACO
TUESDAY**



COCKTAILS

Frozen Cocktails

MARGARITA

Made with Lunazul Tequila
Rotating Flavors, Ask Your Server • 10

PINA COLADA

Light and Dark Rum, Pineapple, Coconut, Cane Sugar • 12

Cocktails

SUNSET MARGARITA

Lunazul Tequila, Lime Juice, Triple Sec,
Agave, Red Wine Float • 13

CADILLAC MARGARITA

Patron Tequila, Fresh Squeezed Lime,
Agave, Grand Marnier • 16

SPICY MANGO MARGARITA

Casamigos Tequila, Lime, Agave,
Jalapeño Juice, Chamoy, Mango Puree • 15

BLOOD ORANGE MARGARITA

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

PINEAPPLE MEZCAL MARGARITA

Bruxo X Mezcal, Tequila, Triple Sec, Lime Juice,
Pineapple Juice • 14

STRAWBERRY MOJITO

Rum, Strawberries, Mint, Lime Juice,
Simple Syrup, Soda Water • 13

APEROL SPRITZ

Aperol, Prosecco, Soda Water • 12

WATERMELON BREEZE

Grey Goose Essences Watermelon & Basil,
Fresh Watermelon Juice, Lime, Agave • 15

POMEGRANATE MARTINI

Absolut Elyx Vodka, Pama Pomegranate Liqueur,
Pomegranate Seeds, Lime Wheel • 16

MARINA MAI TAI

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

RUBY PALOMA

Deep Eddy Ruby Red Vodka, Blanco Tequila,
Grapefruit Juice, Soda Water, Salted Rim • 14

LAVENDER LEMON DROP

Citrus Vodka, Lavender Simple Syrup, Lemon Juice • 14

OLD FASHIONED

Larceny Small Batch Bourbon, Turbinado Sugar,
Bitters • 14

MANHATTAN

Knob Creek Small Batch Bourbon,
Sweet Vermouth, Bitters • 15

Buddy's Bloody

Svedka Vodka, House-Made Bloody Mary Mix,
Vegetable Skewer • 17



Hard Seltzer • Kombucha

WILD BASIN BOOZY SPARKLING WATER • 6

Black Raspberry, Yumberry, Blueberry Mango
or Strawberry Coconut

BOOCHCRAFT • 7

Grapefruit Hibiscus

JUNESHINE KOMBUCHA • 7

Blood Orange Mint

Featured Wines

VAL D'OCA PROSECCO

Italy 8/38

CHARLES LAFITTE SPARKLING ROSÉ

Champagne, France 12/46

DAOU VINEYARDS ROSE

Paso Robles 12/46

CK MONDAVI CHARDONNAY

California 10/38

BUTTER CHARDONNAY

California 12/46

FERRARI CARANO CHARDONNAY

Sonoma County 13/50

KIM CRAWFORD SAUVIGNON BLANC

Marlborough 13/50

FEDERALIST ZINFANDEL

Lodi 12/46

PESSIMIST RED BLEND BY DAOU

Paso Robles 13/50

ALPHA OMEGA II PROPRIETARY RED

Napa 99

EOS PINOT NOIR

California 12/46

CK MONDAVI CABERNET

California 10/38

JUSTIN CABERNET

Paso Robles 18/70

DAOU CABERNET

Paso Robles 17/66

SILVER OAK CABERNET

Alexander Valley 105

Beers:

Craft on Draft

PIZZA PORT • 7

California Honey Blonde Ale 4.8%

21ST AMENDMENT • 7

El Sully Mexican Lager 4.8%

FREMONT BREWING • 8

Sky Kraken Hazy Pale Ale 5.5%

STONE BREWING • 8

Stone IPA 7.7%

Bottled on Canned Beers

BUD LIGHT • 6

Light Lager 5.0%

ALESMITH • 6

Sublime Mexican Lager 5.2%

PIZZA PORT • 7

16 oz Chronic Amber Ale 4.9%

OSKAR BLUES • 7

Can-o-Bliss IPA 7.2%

ELYSIAN BREWING • 7

Space Dust IPA 8.2%

REFUGE BREWING • 8

16 oz Blood Orange Wit 5.0%

Vodka

Deep Eddy

Deep Eddy
Ruby Red Grapefruit

Absolut Elyx

Grey Goose

Rum

Malibu

Goslings Black Seal

Tequila

Lunazul Blanco

Patron Silver

Casamigos Blanco

Casamigos Anejo

Clase Azul

Reposado

Gin

Bombay Sapphire

Whiskey

High West Rye

Jameson

Hibiki Harmony

Bourbon

Wild Turkey 101

Bulleit

Maker's Mark

Angel's Envy

Knob Creek
Small Batch

Larceny
Small Batch

Bookers

Scotch

Johnnie Walker
Black

Glenlivet 12

Aberlour A'bunadh
Barrel Proof



BRUNCH

Starters

CINNAMON SUGAR BEIGNETS

Cream Cheese Icing • 6.99

MIXED FRUIT BOWL • 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

CALAMARI

House Made Marinara Sauce & Old Bay Seasoned Aioli • 17.99

CAESAR SALAD

Romano Cheese, Roasted Garlic Dressing, Lemon Breadcrumbs • 11.99
Chicken +6 • Skirt Steak +8 • Shrimp +8 • Salmon +10

BACON WRAPPED STUFFED JALAPEÑOS

Bacon, Jalapeños, Cream Cheese, Blackberry Sauce • 10.99

LOBSTER MACARONI & CHEESE

Elbow Macaroni, White Cheddar, Parmesan, Lobster • 16.99

CLAM CHOWDER

6.99 / 9.99

SOUP OF THE DAY

6.99 / 8.99

Entrées

LIGHTHOUSE BENEDICT*

Prosciutto, Arugula, Balsamic Reduction, Hollandaise, Potatoes • 17.99

CLASSIC BENEDICT*

Canadian Bacon, Toasted Muffin, Hollandaise, Potatoes • 16.99

BAYSIDE OMELETTE*

Egg Whites, Sautéed Spinach, Baby Peppers, Roasted Roma Tomato, Potatoes, Toast • 15.99

BACON, CHEDDAR & AVOCADO OMELETTE*

Eggs, Bacon, Cheddar Cheese, Avocado, Potatoes, Toast • 16.99

CLASSIC TWO EGG BREAKFAST*

Two Organic Eggs, served with Bacon and Sausage, Breakfast Potatoes, Toast • 13.99

AVOCADO TOAST*

Avocado, Arugula, Cherry Tomato, Poached Egg, Balsamic, Sourdough • 15.99

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

Brioche Bread, Whipped Cream, Fresh Berries, Maple Syrup • 14.99

STEAK CHILAQUILES*

Marinated Flank Steak, Salsa Verde or Ranchero 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

STEAK & EGGS*

6 oz Skirt Steak, Two Eggs served with Breakfast Potatoes, Toast • 24.99
Upgrade to Filet Mignon • 10

LIGHTHOUSE BURGER*

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

CRISPY CHICKEN SANDWICH

Spicy Honey Slaw, Spicy Sambal Aioli, Pickles, Spring Mix Salad, French Fries • 16.99

HERBES DE PROVENCE ROASTED CHICKEN SALAD

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

FISH & CHIPS

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

LOBSTER ROLL

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

CHIPOTLE SHRIMP TACOS

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



Mimosa Brunch!

\$16 PER PERSON, WITH PURCHASE OF A BRUNCH ENTRÉE

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

Starters

WARM SOURDOUGH BOULE

Roasted Tomato Butter • 6.99

CRISPED BRUSSELS SPROUTS

Chorizo, Caramelized Shallots,
Sherry Gastrique • 9.99

NEWPORT NACHOS

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

LOBSTER MAC & CHEESE

Elbow Macaroni, White Cheddar,
Parmesan, Lobster • 16.99

CALAMARI

House Made Marinara Sauce
& Old Bay Seasoned Aioli • 17.99

CAESAR SALAD

Romano Cheese, Roasted Garlic
Dressing, Lemon Breadcrumbs • 11.99
Add Chicken +6 • Skirt Steak +8
Shrimp +8 • Salmon +10

SALMON TARTARE

Fresh Salmon, White Rice,
Cucumbers, Mango Chutney,
Avocado, Wonton Chips • 14.99

BACON WRAPPED STUFFED JALAPEÑOS

Bacon, Jalapeños, Cream Cheese,
Blackberry Sauce • 10.99

CLAM CHOWDER

6.99 / 8.99

SOUP OF THE DAY

Chefs Daily Creation
6.99 / 9.99



Coastal Catch

DAILY CHANGING SELECTION*
PROVIDED BY YOUR SERVER

Simply Grilled, Blackened,
or Macadamia Nut Crusted



Bearnaise, Mango Chipotle,
or Citrus Beurre Blanc



Served with Your Choice of Two Sides

Entrées

CHIPOTLE 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 &
Spaghetti tossed with a
Garlic Alfredo Sauce • 28.99

LIGHTHOUSE BURGER*

Burger Patty, Fontina Cheese, Pickles,
Caramelized Onions, Lettuce,
Tomato, Demi-Glace, Mayo, Spring
Mix Salad, French Fries • 18.99

SPAGHETTI DIABLO SHRIMP PASTA

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

FISH & CHIPS

House Battered, French Fries,
Tartar Sauce, Lemon • 18.99

FILET MIGNON*

8oz. Grilled Filet Mignon, White
Rose Potatoes, Jumbo Asparagus,
Demi-Glace • 42.99

PAN ROASTED ATLANTIC SALMON*

Mashed Potatoes, Garlic Spinach,
Citrus Beurre Blanc • 31.99

BBQ CHICKEN

Garlic-Herb Potatoes, Jumbo
Asparagus, Demi-Glace • 25.99



DINNER

Breakfast for Dinner!

LIGHTHOUSE BENEDICT*

Prosciutto, Arugula, Balsamic
Reduction, Hollandaise,
Potatoes • 18.99

CLASSIC BENEDICT*

Canadian Bacon, Toasted Muffin,
Hollandaise, Potatoes • 17.99

BACON, CHEDDAR & AVOCADO OMELETTE*

Whole Eggs, Bacon, Cheddar
Cheese, Avocado, Potatoes,
Toast • 17.99

AVOCADO TOAST*

Avocado, Arugula,
Cherry Tomato, Poached Egg,
Balsamic, Sourdough • 16.99

BREAKFAST BURRITO

Scrambled Eggs, Cheddar Cheese,
Sausage & Bacon, Potatoes, Avocado
Crema, Pico de Gallo • 16.99

LEMON BLUEBERRY RICOTTA PANCAKES

Mascarpone Cream Sauce,
Blueberry Coulis • 16.99

STEAK & EGGS*

6 oz Skirt Steak, Two Eggs served with
Breakfast Potatoes, Toast • 25.99
Upgrade to Filet Mignon • 10



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

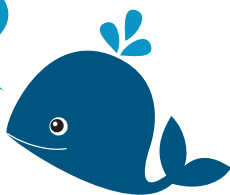
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\$8.99

SERVED FROM
8AM TO 11AM

BREAKFAST!



CEREAL BOWL

Side of Fresh Fruit

EGG & BACON*

Organic Egg & Bacon

SMALL STACK BUTTERMILK PANCAKES

Maple Syrup • Whipped Butter

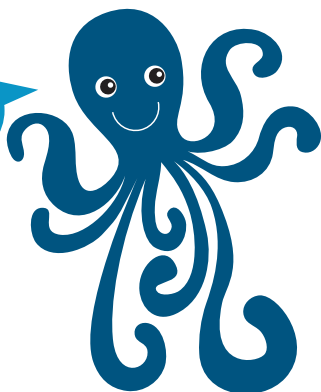
FRENCH TOAST STICKS

Powdered Sugar • Maple Syrup

\$10.99

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

GRILLED CHEESE

White Bread • Cheddar

CHEESY MACARONI

Cheddar • Parmesan

CRISPY CHICKEN SALAD

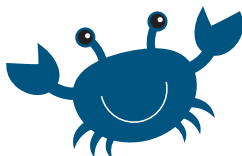
Romaine • Cheddar Cheese

Potato Chip Croutons

Tomatoes • Ranch

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

(excludes cheesy macaroni
and crispy chicken salad)



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.

TACO TUESDAY

TUESDAY NIGHTS - 4PM TO CLOSE

TACOS A LA CARTE

STEAK

Cilantro, Onions
and Arbol Chili Red Salsa • 3

...

CHICKEN

Cilantro, Onion and Salsa Verde • 3

...

CARNITAS

Cilantro, Onions,
and Arbol Chili Red Salsa • 3

...

AL PASTOR FISH TACOS

Salmon and Sea Bass,
Chipotle Aioli, Cole Slaw,
and Pineapple • 4

SIDES

CHIPS AND GUACAMOLE • 6

...

CHIPS AND SALSA • 3

...

FRENCH FRIES • 3

COCKTAILS & BEER

SPICY MANGO MARGARITA

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

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CADILLAC MARGARITA

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

...

FROZEN POMEGRANATE MARGARITA

Luna Azul Tequila,
Pama Pomegranate Liqueur,
Triple Sec, Fresh Lime • 8

...

21st AMENDMENT

El Sully • 6

...

ALESMITH

Sublime • 6

...

MICHELADA • 7