DINNER

LIGHT HOUSE

Celebrating over 10 years in Newport Beach

Join Us for Happy Hour Monday - Friday 2pm - 5pm

STARTERS

HEAVENLY MUSHROOMS | 18
Sautéed Mushrooms, Butter, Cream, Shallots, Puff Pastry

FIRE GRILLED ARTICHOKES | 19
Pesto Grilled Artichokes, Garlic Aioli **GF**

HOLY COW!* | 26
Soy Garlic Marinated Filet Mignon Strips, Jasmine Rice

SEARED AHI TACOS* | 23
Wonton Shell, Asian Slaw, Avocado, Chili Aioli

SHRIMP CEVICHE* | 21
Marinated Shrimp, Fresh Lime Juice, Cilantro, Cucumber, Avocado, Pico de Gallo, Tortilla Chips **GF**

CRISPY CALAMARI | 21
Lightly Fried, Arugula Salad, Pesto Ranch, House-made Potato Chips

LOBSTER TRUFFLE MAC 'N' CHEESE | 29
Lobster, Spinach, Smoked Gouda, Truffle Oil, Breadcrumbs, Chives

SOUPS & SALAD

NEW ENGLAND CLAM CHOWDER
A Rich and Creamy Family Recipe
Cup 9 | Bowl 13 | Bread Bowl 14

TOMATO BASIL BISQUE
Creamy House-made Tomato Basil Bisque, Grilled Cheese Croutons Cup 9 | Bowl 13 | Bread Bowl 14

LIGHTHOUSE HOUSE SALAD | 12
Mixed Greens, House-made Italian Dressing, Cherry Tomatoes, Cucumber, Mini Peppers

CAESAR SALAD | 17
Romaine Lettuce, House-made Dressing, Cherry Tomato, Garlic Bread, Parmesan, Served Chopped and Tossed
Chicken +6 • Flat Iron Steak +8 • Shrimp +8 • Salmon +10

THE BLEU WEDGE | 16
Iceberg, House-made Bleu Cheese Dressing, Bacon, Onion, Tomatoes, Bleu Cheese Crumbles **GF**

MAIN PLATES

SHRIMP SCAMPI PASTA* | 35
Fresh Linguine, Shrimp, Lemon Garlic Beurre Blanc, Parmesan, Asparagus, Cherry Tomatoes

ITALIAN SAUSAGE PASTA | 34
Italian Pork Sausage, Pasta Cavatappi, Asparagus, Sun-Dried Tomatoes, Vodka Sauce

FRUTTI DI MARE | 39
Shrimp, Calamari, Mahi Mahi, Salmon, Clam Meat, Linguine Pasta, Tomato Basil Sauce, Garlic Bread

PAN-SEARED SALMON* | 39
Asparagus, Parmesan Garlic Mashed Potatoes, Herb Beurre Blanc

BUDI'S BUTTER FISH* | 42
Miso-Marinated Butter Fish, Baby Bok Choy, Jasmine Rice **GF**

BLACKENED MAHI MAHI* | 39
Citrus Beurre Blanc, Jasmine Rice, Steamed Vegetables **GF**

CHICKEN PICCATA | 29
Pan-seared Chicken Cutlets, Lemon Butter Sauce, Capers, Parmesan Garlic Mashed Potatoes, Seasonal Vegetables

BRAISED SHORT RIB* | 38
Garlic Parmesan Mashed Potatoes, Asparagus, Port Wine Reduction

LOBSTER ROLL* | 37
Warm Maine Lobster with Drawn Butter, House-made Potato Chips (Voted #1 Best Lobster Roll in Newport Beach)

SHAVED RIBEYE SANDWICH* | 33
Half Pound Shaved Ribeye, Ciabatta Roll, Caramelized Onions, Provolone Cheese, Tomato, Arugula, Spring Salad, Lighthouse Fries

CRISPY FRIED CHICKEN SANDWICH | 27
Breaded and Fried Chicken, Provolone, Avocado Pesto Ranch, Tomato, Arugula, Spring Salad, Lighthouse Fries

WAGYU BACON CHEDDAR BURGER* | 27
Wagyu Beef, Bacon, Cheddar Cheese, Tomato, Arugula, 1000 Island Dressing, Spring Salad, Lighthouse Fries

A 3% adjustment is applied to guest checks paid by credit card. Guests paying by cash or debit card will not incur this charge.
Corkage fee $25. Entrée Split Charge $4. An 18% automatic gratuity will be added to parties of 6 or more. $20 Dessert fee will be charged for desserts brought into the restaurant.
*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.*

GF=GLUTEN-FREE

SIGNATURE COCKTAILS

OCEAN MIST *Coconut Rum, Pineapple Juice, Coconut Milk, Blue Curaçao* 15

STRAWBERRY MOJITO *Rum, Strawberries, Mint, Lime, Simple Syrup* 16

SPICY MANGO MARGARITA *Ocho Tequila, Mango, Lime, Agave, Chamoy* 18

YUZU PINEAPPLE MARGARITA *Tequila, Yuzu, Pineapple & Lime Juice, Agave, Tajín* 17

PINK HORIZON PALOMA *Tequila, Grapefruit Soda, Lime* 18

LAVENDER LEMON DROP *Citrus Vodka, Lavender, Lemon, Simple Syrup* 17

POMEGRANATE MARTINI *Lemon-infused Vodka, Pomegranate and Lemon Juice, Triple Sec, Orange Bitters* 17

BLOOD ORANGE COSMO *Ketel One Vodka, Blood Orange, Triple Sec, Cranberry, Lime* 18

ESPRESSO MARTINI *Deep Eddy Vodka, Irish Cream, Espresso Liqueur* 18

WISER AND ELDER *Gin, Lemon-infused Vodka, St-Germain, Basil* 16

LIGHTKEEPER *Milk-washed Bourbon, Licor 43, Crème de Cacao, Passion Fruit* 18

BEERS

DRAFT:

FIRESTONE 805 CERVEZA *Mexican Style Lager 4.5%* 9

ARTIFEX SHOW ME YOUR ROOTS *Blonde 4.5%* 9

MADEWEST *West Coast Pale Ale 5.6%* 9

FIRESTONE MIND HAZE *Hazy IPA 6.2%* 9

BOTTLES & CANS:

CORONADO BREWING SALTY CREW *Blonde Lager 4.5%* 8

MODELO *Mexican Lager 4.4%* 8

BLUE MOON *Belgian Witbier 5.4%* 8

TOPA TOPA CHIEF PEAK *IPA 7.0%* 9

ATHLETIC RUN WILD *IPA (Non-Alcoholic)* 8

MOCKTAILS

PACIFIC PUNCH *Orange, Pineapple, Lime, Grenadine, Sprite* 12

BLACKBERRY LEMONADE *Blackberry Simple, Lemon, Agave, Soda* 12

PINEAPPLE MULE *Yuzu Pineapple, Ginger Beer, Lime Juice* 12

ROYAL INDIGO *Empress 0.0 Indigo, Cranberry & Lemon Juice, Simple, Soda* 12

SUNSET SPRITZ *Grapefruit Juice, Blood Orange, Soda* 12

SPA DAY *Cucumber, Muddled Mint and Limes, Soda* 12

HAWAIIAN BREEZE *Mionetto Aperitivo, Muddled Orange, Orange Juice, Soda* 12

FAUX MOSA *Mionetto Alcohol-Removed Sparkling Wine, Pomegranate and Orange Juice* 12

WINES

SPARKLING:

GAMBINO BRUT *Italy* 10/38

VAL D'OCA PROSECCO *Italy* 10/39

MOËT & CHANDON *France (Half Bottle)* 68

VEUVE CLICQUOT BRUT *Reims, France* 98

ROSÉ

CÔTE DES ROSES *France* 16/57

CHARDONNAY

DELOACH HERITAGE RESERVE *California* 11/42

FERRARI-CARANO *Sonoma County, CA* 13/46

DUCKHORN *Napa Valley, CA* 54

OTHER WHITES

CHATEAU STE. MICHELLE Sauvignon Blanc *Washington* 13/46

KIM CRAWFORD Sauvignon Blanc *Marlborough, NZ* 16/57

JOSH CELLARS Pinot Grigio *California* 14/50

PINOT NOIR

CAVANAUGH HERITAGE *Santa Ynez Valley, CA* 13/46

MEIOMI *California* 14/50

OTHER REDS

CATENA MALBEC *Mendoza, Argentina* 14/50

DOFFO MALBEC *Temecula Valley, CA* 13/46

ZOBÉTO "DIZZINESS OF FREEDOM" ***Syrah Blend***, *Paso Robles, CA* 17/66

DOFFO ZINFANDEL *Temecula Valley, CA* 13/46

LAW ESTATES "AUDACIOUS" ***Red Blend***, *Paso Robles, CA* 98

SAXUM "BROKEN STONES" ***Cuvée***, *Paso Robles, CA* 160

CABERNET

DELOACH HERITAGE RESERVE *California* 14/46

SERIAL BY JOHN ANTHONY *Paso Robles, CA* 15/54

PIUS *Paso Robles, CA* 16/57

JUSTIN *Paso Robles, CA* 19/72

CROWN POINT "RELEVANT" *Happy Canyon, CA* 20/74

CAYMUS *Napa Valley, CA 375ml (Half Bottle)* 76

BARRETT & BARRETT *Calistoga, Napa Valley, CA* 260

WHISKEY	BOURBON	SCOTCH	VODKA	GIN	TEQUILA
Jack Daniel's Jameson High West Double Rye Hibiki Harmony Knob Creek Rye 7 yr. Baby Blue A'Bunadh Alba	Larceny Small Batch Maker's Mark Woodford Reserve Angel's Envy Baby Jane A Midwinter Night's Dram Elijah Craig Old Fitzgerald 7 yr. Old Fitzgerald 9 yr. Knob Creek 9 yr.	Johnnie Walker Black Dalmore 12 yr.	Deep Eddy Ketel One Tito's Grey Goose	Beefeater Fords Nolet's Silver Bombay Sapphire	Tequila Ocho Plata* El Tesoro Blanco* Patrón Silver Tequila Ocho Reposado Ilegal Mezcal Añejo Tequila Ocho Añejo Clase Azul Reposado Don Julio 1942 *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 foodborne illness, especially if you have certain medical conditions. [1]Lighthouse uses pasteurized eggs in cocktails made with eggs.