

New Zealand Lamb	\$15
Lamb chops, strawberry mint pesto, melted leeks	
Smoked Salmon Dip	\$11
House smoked salmon, cream cheese, whole grain mustard, brown sugar and spices	
Calamari Puttanesca	\$12
Sliced fried calamari with a tomato, kalamata, caper sauce and topped with Parmesan cheese	
Creamy Crab Dip	\$12
Lump crab with our special blend of cheeses & seasonings	
Seared Scallops	\$12
Ginger seared scallops, daikon radish, mango, coulis, micro cilantro chimichurri, ponzu and rice noodle	
Tuna Tar Tar	\$12
Fresh Ahi tuna, sesame seed, sweet mirin, wasabi pea puree, cilantro chimichurri, ponzu, rice noodle	
Shrimp Cocktail	\$10
Five large shrimp lightly dusted with Old Bay, cocktail sauce topped with fresh shaved horseradish	

Smoked Duck

\$8

Applewood smoked duck breast, cherry compote, blue cheese, fried leeks, honey vanilla gastrique

SOUPS

French Onion

\$7

Cream of Crab

\$9

Soup du Jour

\$8

SALADS

Corn Avocado Salad

\$9

Romaine lettuce, sweet corn, avocado, crisped prosciutto, pine nuts, herbed goat cheese, citrus vinaigrette

Add Proteins

Add a Crab Cake, Grilled Shrimp, Steak or Salmon Filet for \$8; Add Grilled Chicken \$6

Caesar Salad

\$8

Romaine, Herbed Crouton, Parmesan Cheese, Creamy Caesar dressing

Light "House" Salad \$8

Mesculin Greens, Cherry Tomatoes, toasted Walnuts, Mandarin oranges with our honey poppy seed dressing

Mushroom Arugula Salad \$9

Arugula, Maitake Enoki and Shitake mushrooms, dried baby heirloom tomatoes, rosemary sage croutons, white balsamic dressing

HOT OFF THE GRILL

14 oz Prime Rib \$27

14 oz Prime Rib served with steak fries, herbed Au Jus and topped with fresh shaved horseradish and served with a choice of vegetable

Filet Mignon \$32

8 oz. blue cheese, herb crusted filet, burgundy reduction caramelized onions and served with a choice of starch and vegetable

NY Strip \$27

12 oz grilled NY Strip, cabernet roasted mushrooms, garlic shallot butter, leek mashed potatoes and served with a side of vegetable

Pork Tenderloin \$26

Chipotle honey roasted pork tenderloin, pickled onions, bacon braised kale, charred baby carrots, and served with a choice of starch

SIGNATURE ENTREES

Lighthouse Ribs

\$22

Root Beer braised full rack of ribs glazed with tangy BBQ sauce and served with a choice of starch and vegetable

Seafood Pasta

\$29

Our fresh catch of the day, shrimp, scallops, clam and Old Bay sausage, zesty garlic tomato sauce over fettuccini and served with a choice of vegetable

Creole Scampi

\$26

Sautéed jumbo shrimp in garlic lemon butter sauce over andouille dirty rice and spinach

Chicken Roulade

\$25

Scaloppini chicken, country ham, jumbo lump crab meat, seasoned cream cheese, asparagus, with a lemon wine and butter sauce. Served with a choice of starch and vegetable.

Veal Saltimbocca

\$25

Scaloppini veal, prosciutto, Gruyere cheese, sherry demi-glace

FRESH FROM THE SEA

Peppered Tuna

\$26

Szechuan and peppercorn dusted grilled tuna- lemon, mint, basil soaked grape tomatoes, grilled scallions and shitake pistachio rice

Lighthouse Crab Cakes

\$29

Maryland style crab cakes blended with our secret ingredients, served with a tomato buerre blanc and a choice of starch and a vegetable

Catch of the Day

* Market Price

Fresh Catch, baby heirloom tomatoes, fried leeks, sauteed spinach, arugula, garlic buerre blanc and quinoa cake

Honey Lavender Salmon

\$24

Honey lavender flower glazed salmon, roasted grape, fennel, savoy cabbage slaw and warm potato salad

Seared Scallops

\$28

Five scallops, bacon polenta, saffron sage oil, onion jam and served with a choice of vegetable

SIDES

Rice Blend

Asparagus

Parmesan Potatoes Au Gratin

Mashed Potatoes

Vegetable du Jour

BOOK A RESERVATION