

LIGHTHOUSE SIGNATURE COCKTAILS

Sunset Punch

Capt. Morgan Spiced Rum, melon liqueur, peach schnapps, orange, pineapple, and cranberry juices.

15

Port Sanibel Pain Killer

Pussers Rum , pineapple juice, orange juice and coconut cream, topped with nutmeg and a toasted coconut rim.

16

Key Lime Colada

Bacardi Limon, Blue Chair Bay Key Lime Rum Cream, pineapple juice and Oasis Pina Colada. Served with a graham cracker rim and topped with whipped cream.

16

Island Mojitos

Bacardi Limon Rum, simple syrup, club soda, fresh mint and lime. Add a flavor of your choice, fresh blackberries, strawberries, pineapple, or spice it up with fresh jalapeno.

14

Key Lime Martini

Vanilla Smirnoff, Licor 43, Blue Chair Bay Key Lime Rum Cream, fresh cream, lime juice. Garnished with a graham cracker rim.

15

Sanibel Sangrias- Red, White and Pink

Brandy, Triple Sec, wine, orange juice, club soda and fresh fruit infused ice.

12

Cinnamon Coast Rum Glow

Bumbu Rum, Banana Liqueur, and bourbon cherry juice. Garnished with a cinnamon rim.

16

Lighthouse Desert Bloom

Montelobos Mezcal, Ancho Chile Liqueur, pineapple and orange juices. Served with a black salt rim

15

Blackberry 'Tini

Absolut Raspberi Vodka served with fresh blackberry and lime.

14

La Flama Blanca

1800 Coconut Tequila, Ancho Reyes Chile Liqueur, Coco Lopez Coconut Cream and Lime Juice. Served with a tajin rim

15

Dubai Chocolate Martini

Stolichnaya Vanilla Vodka, Fabrizi Pistachio Cream Liqueur and White Crème de Cacao. Served with a pistachio rim and chocolate swirl.

16

Causeway Coolant

Malibu Coconut Rum, Melon and Pineapple Liqueurs with pineapple juice.

15

Lemon Lavendar Fizz

Deep Eddy Lemon Vodka and Lavendar Liqueur. Topped with Sprite and served with sugar rim.

14

LIGHTHOUSE MOCKTAILS

Served Daily from 11:00 am until Close

Mockitos

Club soda, simple syrup, fresh mint and lime. Keep it classic, or try pineapple or blackberry.

7

Lemon Lavendar Refresher

Lemonade and a splash of lavender syrup, topped with Sprite. Garnished with a sugar rim.

7

Port Sanibel Sunrise

A blend of orange, pineapple and cranberry juices. Garnished with a pineapple slice.

7

LIGHTHOUSE BEER LIST

Drafts

Miller Lite, Fort Myers Gateway Gold, Fort Myers High 5 IPA, Michelob Ultra, Landshark, Modelo Especial, Sam Adams Seasonal, Shock Top, Stella Artois, Yuengling Lager

Bottles

Amstel Light, Angry Orchard, Budweiser, Bud Light, Bud Select 55, Corona Extra, Corona Light, Corona Premier, Guinness (Can), Heineken, Michelob Ultra, Miller Lite, Miller 64, Sam Adams Boston Lager, Yuengling Lager

Non-Alcoholic

Beck's, Heineken 0.0, O'Doul's

Hard Seltzers

White Claw: Black Cherry | Lime | Raspberry

High Noon: Grapefruit | Pineapple

STARTERS

Crispy Fried Calamari

Crispy Breaded, Sliced Cherry Peppers, Chipotle Aioli or Marinara
16

Lighthouse Bruschetta

Roma tomato, Basil, Pesto, Balsamic, Parmesan, Garlic Toast
14

Smoked Brisket Burnt Ends

Cajun Barbeque, Crispy Onions, Garlic Toast
18

Ultimate Meatballs

Savory Tomato Sauce, Shaved Parmesan, Basil, Garlic Toast
16

Island Ceviche

Shrimp, Octopus, Tomato, Onion, Cucumber, Jalapeno, Cilantro, Citrus, Wonton Crisps
15

Char-Grilled Octopus Tostadas

Crispy Wonton, Chili-Lemon, Tomato, Cilantro, Avocado, Sriracha
16

GF Chilled Colossal Shrimp

Tender and Sweet. Piquante Chutney, Polenta, Wonton Crisp
18

Ahi Tuna Tacos

Crispy Tortilla, Kimchi Slaw Cilantro, Avocado, Sweet Chili
16

Jumbo Stuffed Quahog Clams (5)

Casino stuffing, Panko, Bacon, Tomato Hollandaise
17

Sautéed Mussels Red or White Style

Chopped Tomato, Onion, Celery, Scallion, Garlic Toast
15

Yellowfin Tuna Stack*

Mango, Cucumber, Ginger, Sesame, Cilantro, Ponzu, Avocado, Wonton Crisps
16

GF Chicken Wings (8)

Mild, Med, Hot, Inferno, or Garlic Parmesan, Celery
14

Blistered Bacon Shishitos

Sesame, Ponzu, Glace de Veau, Panko
14

GF Cracklin' Firecracker Shrimp (5)

Crispy Fried, Spicy Glaze
16

Escargot

Mushroom Caps, Garlic, Glace du Veau, Puff Pastry
17

GF Baked Jumbo Lump Crab Dip

Triple Cheese, Blue Crab, Panko, Wonton
19

East Coast Blue Point Oysters*

Fresh Shucked on the Half Shell

Choice of Red Cocktail, White Cocktail or Citrus Mignonette
Half Dozen 16 Full Dozen 31

Baked Rockefeller (5)

Spinach, Parmesan, Apple Smoked Bacon, Tomato Hollandaise
16

Lighthouse Seafood Tower

6 East Coast Oysters, Caviar, 2 Colossal Prawns, 8 Mussels, 6 Clams, 5oz Lobster Tail, Sesame Tuna Tartare
For two 75 For each additional 2 people 70

LIGHTER FARE

Served with Choice of: Baked Potato | Sweet Potato | Garlic Smash | Fries | Rice | Cole Slaw | Garden Veggies or for an extra \$1 Asparagus | Broccoli | Crispy Onion Rings

Half Pound Burger*

Char-Grilled Angus Beef, Lettuce, Tomato, Pickle Spear
15

Traditional Red Fish Sandwich

Grilled, Blackened or Fried, Lettuce, Tomato, Tartar, Pickle Spear
16

Chicken Club

Grilled, Blackened or Fried.
Boneless Breast, Swiss, Bacon, Avocado Aioli, Lettuce, Tomato, Pickle Spear
17

Smoked Brisket Sandwich

Barbeque, Slaw, Crispy Onion, Pickle Spear
18

Fish Tacos

Redfish, South of the Border Slaw, Lime, Cilantro, Avocado Crema
16

Seafood Casserole

Redfish, Shrimp, Scallops, Roma Tomato
Garlic Butter, Panko
21

Shrimp Salad Croissant

Lettuce, Tomato, Pickle Spear
17

Chicken Caesar Wrap

Grilled, Blackened or Fried.
Romaine, House Caesar Dressing, Parmesan, Crouton, Garlic-Herb Wrap, Pickle Spear
17

Gourmet Tuna Salad Melt

Provolone, Bacon, Lettuce, Tomato
Toasted Sourdough, Pickle Spear
18

Chicken Salad Croissant

Lettuce, Tomato, Pickle Spear
16

Crunchy add 1 Cheese add 1 Bacon add 2

GARDEN FAVORITES

Make it a meal: Chicken add 11 | Shrimp add 12 | Salmon add 13 | Redfish add 13 *choose Grilled or Blackened.

^{GF}Beefsteak Tomato

Vidalia, Fresh Mozzarella, Basil, Balsamic, Ex Virgin Olive Oil.

13

Lighthouse Signature Greens

Field Greens, Red Onion, Roma Tomato, Cucumber, Feta Cheese, Red Beet, Blueberries, Crouton, Balsamic Vinaigrette.

15

Classic Caesar

Romaine Hearts, Parmesan, Crispy Rustic Croutons, House-made Caesar Dressing.

13

^{GF}Traditional Greek

Romaine Hearts, Greek Olives, Cucumber, Peppadew, Roma Tomato, Sweet Red Onion, Feta Cheese, Avocado, Traditional Greek Dressing.

15

^{GF}Lighthouse Cobb

Romaine Hearts, Blue Cheese Crumbles, Roma Tomato, Bacon, Avocado, Boiled Egg, Ranch Dressing, Balsamic Glaze.

16

SOUPS

Lobster Bisque

Chef's Original Recipe

10

^{GF}Key West Clam Chowder

Traditional red recipe.

7

FISH SELECTIONS

(Subject to availability)

Choose your Fish and Preparation*

Served with Choice of: Baked Potato | Sweet Potato | Garlic Smash | Fries | Rice | Cole Slaw | Garden Veggies
or for an extra \$1 Asparagus | Broccoli | Crispy Onion Rings

Fish Choices (Choice of one)*

Gulf Snapper

38

Atlantic Swordfish

32

Yellowfin Tuna

35

Mahi-Mahi

36

Key West Unicorn Fish

29

Atlantic Salmon

31

Preparation Choices (Choice of one)

^{GF}Asian Stir-Fry

Mushrooms, Bok Choy, Cashew, Roma Tomato, Julienne Vegetable, Sesame, Citrus Ponzu

^{GF}Tandoori Style

Tandoori Seasoned, Yogurt-Dill Sauce, Mango Chutney, Roma Tomato, Cilantro

^{GF}Mediterranean

Artichoke, Mediterranean Olives, Capers, Garlic, Roma Tomato, Fresh basil, Extra Virgin Olive Oil

Tropical Island

Tropical Fruit Salsa, Kiwi, Citrus Bechamel, Sweet & Spicy Chili

Artichoke Piccata

Sautee of Artichoke, Bacon, Capers, Tomato, Lemon Bechamel

^{GF}Grilled, Fried, ^{GF}Pan Seared or ^{GF}Blackened

Simply Seasoned, Lemon Bechamel or Tartar

SEAFOOD ENTREES

Served with Choice of: Baked Potato | Sweet Potato | Garlic Smash | Fries | Rice | Cole Slaw | Garden Veggies
or for an extra \$1 Asparagus | Broccoli | Crispy Onion Rings
(Seafood Bowl, Salmon Bites & Seabass Excluded)

Jumbo Shrimp (7ea)

Served ^{GF}Grilled, ^{GF}Blackened or Fried
26

Crab Stuffed Unicorn Fish

Key West Unicorn, Blue Crab, Lobster Cream, Truffle
33

Lighthouse Seafood Bowl (No Substitutions)

Shrimp(3), Scallops(4), Mussels(4), Clams(4), Fish, Crawfish,
Andouille Sausage, Tomato, Cajun Seafood Broth, Rice
35

Sweet Bourbon Salmon Bites

Bourbon Glaze, Macadamia, Sun-Dried Tomato
Sweet Potato Croquette
29

Chilean Sea Bass

Artichoke, Basil Cream, Sundried Tomato Risotto, Basil Pesto
42

^{GF}Sesame Crusted Yellowfin Tuna Steak

Recommend Rare, Kimchi, Wasabi, Pickled Ginger, Japanese
Ponzu,
35

STEAKS, CHOPS AND POULTRY

Served with Choice of: Baked Potato | Sweet Potato | Garlic Smash | Fries | Rice | Cole Slaw | Garden Veggies
or for an extra \$1 Asparagus | Broccoli | Crispy Onion Rings
(Excluding Beef Short Ribs)

^{GF}New York Strip*

12oz Upper Choice Black Angus, Glace de Veau
47

^{GF}Prime Reserve Ribeye*

Prime Grade Black Angus, Shishito Chimichurri
12oz 49 14oz 56

^{GF}Filet Mignon*

8oz Upper Choice Black Angus, Glace de Veau, Bearnaise
49

Braised Boneless Beef Short Ribs

Cabernet Rosemary Glaze, Carrots, Onions, Celery, Risotto
38

^{GF}Bone-In Pork Chop*

14oz Thick Cut, Port Wine Glace de Veau, Bacon-Jalapeno
Glaze
35

Chicken Breast Marsala

Sweet Marsala Demi, Mushrooms
24

Champagne Chicken with Crab

Panko Crust, Roasted Red Pepper, Mushroom, Blue Crab, Champagne Cream
27

Toppings & Add-Ons

^{GF}Sauteed Mushrooms add 2

^{GF}Grilled Vidalia Onions add 2

^{GF}5oz Cold Water Lobster add 21

^{GF}Grilled Gulf Shrimp (4) add 12

Lighthouse Extras

Fries, ^{GF}Baked, ^{GF}Smashed or ^{GF}Sweet Potato 4

^{GF}Rice, ^{GF}Coleslaw or ^{GF}Garden Veggies 4

^{GF}Broccoli, Onion Rings or ^{GF}Asparagus 5

Garlic Bread 4

PASTA SELECTIONS

Chicken add 11 | Shrimp add 12 | Redfish add 13

Garlic Shrimp Linguini

Gulf Shrimp, Garlic, Mushroom, Tomato,
Basil, White Wine, Lemon Butter
26

Bourbon Street Capellini

Andouille, Shrimp, Crawfish, Tomato, Cajun Broth, Olive Oil
26

Linguini Garlic Clams

Whole Clams (6), Chopped Clams, Garlic, Chopped Tomato, Mushrooms, White Wine, Lemon
26

Fettuccini Alfredo

Parmesan Cream
21

Lobster Mac 'N' Cheese

Cold Water Lobster Tail, Creamy Cheddar-Jack, Truffle
38

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food- borne illness.
There is a risk associated with consuming raw oysters. Please see consumer information sign at hostess stand.