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 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 strawberries, pineapple, watermelon or spice it up with fresh jalapeno.

14

Key Lime Martini

Vanilla Smirnoff, Licor 43, Blue Chair Key Lime 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

Pomegranate Peach Crush

Pearl Pomegranate Vodka, Pomegranate Liqueur, Peach Schnapps, fresh peach juice and ginger ale.

15

Watermelon Basil Martini

Smirnoff Watermelon Vodka served with fresh watermelon and mint.

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

Lighthouse Lychee Spritzer

Soho Lychee Liqueur, Coastal Vines Pinot Grigio and Club Soda. Served with fresh mint and lime.

14

Lemon Lavender Fizz

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

14

Lighthouse Mocktails

Mockitos

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

8

Lemon Lavender Refresher

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

8

Port Sanibel Sunrise

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

8

Giesen Free Spritzer

Geisen Alcohol Free New Zealand Pinot Grigio and Club Soda. Garnished with a lemon twist.

9

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
Nutrl: Watermelon | Orange

Starters & Shareables

Chèvre Pomodoro Dip
Warm Goat Cheese, Tomato Sauce, Fresh Basil, Crispy Garlic Bread
13

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

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

Blistered Bacon Shishitos
Sesame, Ponzu, Glace De Veau, Japanese Crumbs
15

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

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

Smoked Fish Dip
Swordfish and Mahi, Onion, Capers, Jalapeno, Fresh Baked Naan
16

Char-Grilled Octopus
Crispy Wonton, Chili-Lemon, Tomato, Cilantro, Avocado, Sriracha
16

Traditional Jumbo Chicken Wings (8)
Choice of Mild, Medium, Hot, Inferno, Garlic-Parmesan, BBQ, Teri-Hot or Spicy Peach
15

Ahi Tuna Tacos
Crispy Corn Tortilla, Kimchi Slaw, Cilantro, Avocado Crema, Sweet Chili
16

GF Blackened Brisket Skewers
House-Made BBQ for Dipping
16

P.E.I. Mussels Red or White Style
Chopped Tomato, Onion, Celery, Scallion, Crispy Garlic Bread
15

GF Chilled Shrimp Cocktail (5)
Tender and Sweet. Cocktail Sauce, Lemon
17

GF Fire Roasted Cauliflower
Feta Crema, Shishito Harissa, Olive Oil, Pomegranate, Taro
15

GF Roasted Red Pepper-Artichoke Hummus
Roasted Garlic, Lemon Zest, Olive Oil, Crispy Taro
15

Cracklin' Firecracker Shrimp
Crispy Fried, Spicy Glaze
16

Escargot
Mushroom Caps, Garlic, Glace De Veau, Puff Pastry
17

Baked Jumbo Lump Crab Dip
Triple Cheese, Blue Crab, Panko, Wonton
19

GF Jumbo Whole Smoked Jerk Wings
Whole Jumbo wings perfectly marinated and smoked!
Brushed with our Spicy Peach Glaze
15

Oysters on the Half Shell*
Choice of Red Cocktail, White Cocktail or Citrus Mignonette
Half Dozen 16 Full Dozen 31

Garden Favorites

Make it a meal: Chicken add 7 | Shrimp add 9 | Salmon add 13 | Redfish add 13 | Scallops add 24 | Grouper add MKT

GF Tomato & Burrata Caprese
Fresh Basil, Balsamic Glaze, Vidalia Onion, Roasted Garlic, Ex Virgin Olive Oil
14

Lighthouse Signature Greens
Field Greens, Red Onion, Roma Tomato, Cucumber, Feta Cheese, Red Beet, Blueberries, Crouton, Balsamic Vinaigrette
15

GF Lighthouse Cobb
Romaine Hearts, Blue Cheese Crumbles, Roma Tomato, Bacon, Avocado, Boiled Egg, Ranch Dressing, Balsamic Glaze
16

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 Sweet and Spicy Watermelon
Fresh Basil, Pomegranate, Balsamic Glaze, Spicy Cucumber, Chili Crisp, Roasted Garlic,Ex Virgin Olive Oil, Raspberry Vinaigrette
14

Soups

Lobster Bisque
Chefs' original recipe
10

GF Clam Chowder Red Style
Traditional Red Recipe
7

French Onion
Crostini, Provolone
8

Fresh Fish Selections

Choose your Fish and Preparation*

Served with Choice of: GFBaked Potato | GFSweet Potato | GFGarlic Smash | Fries | GFRice | GFCole Slaw | GFGarden Veggies
or for an extra $1 GFAsparagus | GFBroccoli & Cauliflower | Crispy Onion Rings

Fish Choices *(Choice of one)* *

(Subject to availability)

Black Grouper MKT **Atlantic Swordfish** 33 **Gulf Snapper** 38 **Mahi-Mahi** 35
Key West Unicorn Fish 31 **Atlantic Salmon** 31

Preparation Choices *(Choice of one)*

GFAsian Stir-Fry
Mushrooms, Bok Choy, Cashew, Roma Tomato, Julienne Vegetable, Sesame, Citrus Ponzu

GFTropical
Tropical Fruit Salsa, Kiwi, Citrus Burre Blanc, Sweet & Spicy Chili

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

GFMandarin
Mandarin Orange, Citrus Ponzu, Sesame

Artichoke Piccata
Artichoke, Bacon, Capers, Tomato, Lemon Bechamel

GFGrilled, Fried, GFPan Seared or GFBlackened
Simply Seasoned, Lemon Burre Blanc or Tartar

Seafood Entrees

Served with Choice of: GFBaked Potato | GFSweet Potato | GFGarlic Smash | Fries | GFRice | GFCole Slaw | GFGarden Veggies
or for an extra $1 GFAsparagus | GFBroccoli & Cauliflower | Crispy Onion Rings
(Seafood Bowl, Grouper, Salmon and Seabass Excluded)

Gulf Shrimp *(7ea)*
Served GFGrilled, GFBlackened or Fried
26

Fresh Sea Scallops *(8oz)*
Served GFGrilled, GFBlackened, GFPan Seared or Fried
39

Lighthouse Seafood Bowl *(No Substitutions)*
Shrimp, Scallops, Mussels, Clams, Fish, Crawfish, Andouille, Tomato, Cajun Seafood Broth, Rice
35

Sweet Bourbon Salmon Bites
Bourbon Glaze, Macadamia, Sun-Dried Tomato, Sweet Potato Croquette
27

Fresh Black Grouper
Grilled, Blackened, or Pan Seared. Burrata, Baby Heirlooms, Basil, Olive Oil, Mild Poblano Crema, Pesto Risotto
MKT

Chilean Seabass
Artichoke, Sundried Tomato Cream, Basil Pesto, Roasted Red Pepper Risotto,
42

Steaks, Chops and Poultry

Served with Choice of: GFBaked Potato | GFSweet Potato | GFGarlic Smash | Fries | GFRice | GFCole Slaw | GFGarden Veggies
or for an extra $1 GFAsparagus | GFBroccoli & Cauliflower | Crispy Onion Rings
(Excluding Beef Short Ribs)

GF Prime Reserve Ribeye*
Well Marbled Angus Beef, Glace De Veau, Shishito Chimichurri
12oz 46 14oz 52

GFFilet Mignon*
Upper Choice Black Angus, Glace de Veau, Bearnaise
6oz 43 8oz 49

GFGrilled Chicken Florentine
Sun-Dried Tomato, Chèvre, Marinara, Spinach, Fresh Basil
25

Braised Boneless Beef Short Ribs
Cabernet Rosemary Glace, 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

Smokehouse Selections

(Subject to Availability)

Served with BBQ Baked Beans Jalapeno-Crisp Cornbread and your choice of one side
GFBaked Potato | GFSweet Potato | GFGarlic Smash | Fries | GFRice | GFCole Slaw | GFGarden Veggies
or for an extra $1 GFAsparagus | GFBroccoli & Cauliflower | Crispy Onion Rings

Beef Brisket

Smoked "Low and Slow" for 13 hours!
Half Pound 18 Full Pound 29

Baby Back Ribs

Fall off the bone goodness! Brushed with our own BBQ Sauce
Half rack 17 Full rack 26

Pulled Pork

Slow smoked and pulled apart. Mouthwatering goodness!
Half Pound 17 Full Pound 26

Smoked Italian Sausages

12oz Italian Links, Marinara for Dipping
24

Lighthouse Combo Platter

1/4 Rack of Ribs, 1/4lb Brisket, 2 Whole Jerk Wings, 1/4lb Pulled Pork, Sausage Link
29

Pasta Selections

Chicken add 7 | Shrimp add 9 | Redfish add 13 | Salmon add 13 | Sea Scallops add 24 | Grouper add MKT

Garlic Shrimp Linguini

Jumbo Gulf Shrimp, Garlic, Mushroom, Tomato,
Basil, Scallion, White Wine, Lemon Butter
28

Angel Hair Pomodoro

San Marzano Tomatoes, Slivered Garlic, Basil, Scallion, Olive Oil
21

Linguini Garlic Clams

Red or White, Whole Clams (6), Chopped Clams, Garlic, Chopped
Tomato, Mushrooms, Scallion, White Wine, Lemon
29

Fettuccini Alfredo

Parmesan Cream, Scallion
22

Fire Roasted Red Pepper Cavatappi

½ Grilled Cold Water Lobster Tail, Fire Roasted Red Pepper
Bechamel, Fresh Basil, Ricotta-Grilled Zucchini Roll
28

Smoked Sausage and Peppers Linguini

House Smoked Italian Sausage, Bell Peppers, Sweet Onion,
Bold Tomato Sauce, Ricotta Cheese
23

Toppings and Add-Ons

GF*Sautéed Mushrooms* add 2
GF*Grilled Vidalia Onions* add 2
GF*5oz Cold Water Lobster* add 22
GF *Grilled Gulf Shrimp* add 9
GF*Grilled Fresh Scallops (5oz)* add 24

Lighthouse Sides

Fries, GFBaked, GFSmashed or GFSweet Potato 4
GFRice, GFColeslaw, GFBBQ Baked Beans 4
GFGarden Veggies 4
GFBroccoli & Cauliflower, Onion Rings or
GFAsparagus 5

A 3% Processing Fee will be charged to all Credit Card Payments

*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

Lunch Selections

Served from ***11am until 4pm***

Hand Helds

Served with Choice of: GFBaked Potato | GFSweet Potato | GFGarlic Smash | Fries | GFRice | GFCole Slaw | GFGarden Veggies
or for an extra $1 GFAsparagus | GFBroccoli & Cauliflower | Crispy Onion Rings

Smoked Pulled Pork Sandwich
Barbeque, Bacon, Toasted Sourdough, Pickle Spear
14

*Char-Grilled Classic Burger**
½ Pound Angus Beef, Lettuce, Tomato, Brioche, Pickle Spear
15 w/cheese add $1

Redfish Sandwich
Grilled, Blackened or Fried. Lettuce, Tomato, Brioche, Pickle Spear
16

Gulf Black Grouper Sandwich
Grilled, Blackened or Fried. Lettuce, Tomato,
Brioche, Pickle Spear
MKT

Chicken Sandwich
Boneless Breast, Grilled, Blackened or Fried,
Lettuce, Tomato, Brioche, Pickle Spear
16 w/cheese add $1

Smoked Philly Cheesesteak
Brisket, Peppers, Onions, Mushrooms, Provolone
Baguette, Pickle Spear
16

Turkey Reuben
Thin Sliced Deli Turkey, Sour Kraut, Swiss,
Tomato Remulade, Marble Rye, Pickle Spear
16

Gourmet Tuna Salad Melt
House-Made Tuna Salad, Provolone, Bacon,
Lettuce, Tomato, Toasted Sourdough, Pickle Spear
16

Deli Turkey Wrap
Herbed Tortilla, Thin Sliced Turkey, Provolone, Avocado
Lettuce, Tomato, Sriracha Aioli, Pickle Spear
15

Shrimp Salad Croissant
Lettuce, Tomato, Pickle Spear
16

Chicken Salad Croissant
Lettuce, Tomato, Pickle Spear
15

Seafood Tacos
GF Blackened, GF Pan seared or Fried.
South of the border Slaw, Avocado Aioli, Fresh Corn Tortillas
Redfish 16 Shrimp 17

Lunch Entrees

Served with Choice of: GFBaked Potato | GFSweet Potato | GFGarlic Smash | Fries | GFRice | GFCole Slaw | GFGarden Veggies
or for an extra $1 GFAsparagus | GFBroccoli & Cauliflower | Crispy Onion Rings

Seafood Combo
Redfish, Shrimp, Scallops, Roma Tomato, broiled with Garlic Butter, Panko
21

Chicken Tender Plate
Crispy Fried Chicken Tenders, Honey Mustard
18

Smoked Sausage and Peppers
Mild Italian Sausage, Sweet Peppers, Onions, Marinara,
Garlic Toast
17

Fried Popcorn Shrimp Plate
3/4lb Gulf Shrimp Crispy Fried, Cocktail sauce
19

Sweet Endings

Served until Closing. Please inquire of "Ala Mode" Options

Key Lime Pie
A Traditional Florida Favorite
11

GF *Flourless Chocolate Cake*
Served Warm with Raspberries and Chocolate Chips
11

Caramel Crunch Skillet Cookie
Served Warm in an Iron Skillet
11

GF *Crème Bruleè*
French Classic with Caramelized Sugar
11

New York Style Cheesecake
Home Made Goodness Du Jour
11

Proudly Serving Love Boat Ice Cream
Flavors change without notice. Please inquire about our flavor availability
GF Vanilla, Salted Caramel Crunch, Malted Whopper Fudge, Brownie Batter,
Cookies and Cream, Flavor of the Month
7

FIND INFORMATION ON OUR LIVE MUSIC SCHEDULE, HOLIDAYS, SPECIAL EVENTS MENUS AND MORE!!

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