



## Appetizers

### Ahi Tuna

Fresh ahi tuna with a Thai chili lime sauce and soba noodles.

\$10

### Hummus Platter

House made roasted red pepper hummus served with fresh vegetables and flatbread crisp.

\$9

### Drunken Mussels

Mussels sautéed in a butter, white wine, cilantro and capes. Served with a sliced French baguette.

\$12

### Calamari

Flash fried and served with our house made marinara.

\$12

### Oven Toasted Flatbread

Our flatbread topped with basil pesto, prosciutto, roasted peppers and fresh mozzarella.

\$12

## Soup

### Maryland Crab Soup

\$9

### Soup du Jour

\$9

### Lobster Bisque

\$9

## Salads

### Autumn Salad

Field greens, fresh sliced granny smith apples, crumbled blue cheese, dried dark cherries and toasted pumpkin seeds. Served with an apple vinaigrette.

\$10

### Lighthouse Salad

Mixed greens, cherry tomatoes, mandarin oranges and walnuts. Served with our honey poppy seed vinaigrette.

\$8

### Caesar Salad

Romaine, fresh shredded parmesan cheese and herbed croutons in our creamy Caesar dressing.

\$8

### Spinach Salad

Spinach, cherry tomatoes, bacon, red onion and fresh mozzarella in our balsamic vinaigrette dressing.

\$9

### Add Grilled Chicken or Chicken Salad

\$6

### Add Grilled Shrimp, Salmon, Steak or Tuna

\$8

### Add a Crab Cake

\$10

## Signature Entrees

### Fall Spiced Pork Chop

12 oz. bone-in fall spiced French cut pork chop served over a butternut squash risotto and topped with an apple bacon chutney.

\$28

### Grilled Ribeye

10 oz. ribeye grilled to perfection and served with your choice of starch & vegetable.

\$33

### Chicken Piccata

Boneless chicken breast served with a lemon, butter, white wine and caper sauce. Served with your choice of starch and vegetable.

\$23

#### Filet Mignon

8 oz. filet mignon grilled and topped with a roasted shallot butter. Served with your choice of starch and fresh asparagus.

\$35

#### Grilled Flat Iron

Flat iron steak grilled and topped with our chimichurri sauce. Served with your choice of starch and vegetable.

\$25

#### Vegetarian Pasta

Spinach, marinated tomatoes, mushrooms, asparagus and fresh basil over linguini tossed in olive oil and garlic.

\$17

#### Seafood Pasta

Scallops, crabmeat, shrimp, asparagus, capers, spinach, fresh basil and marinated tomatoes over linguini and tossed in olive oil and garlic.

\$29

## Fresh From The Sea

#### Lighthouse Crab Cakes

Two Maryland style crab cakes broiled and served with your choice of starch and fresh asparagus.

\$29

#### Seafood Broil

4 shrimp, 1 crab cake, 3 scallops and our catch of the day served with our vegetable du jour.

\$36

#### Lemon Dill Salmon

Pan served fresh Atlantic salmon topped with a lemon dill cream sauce. Served with rice pilaf and fresh asparagus.

\$25