

TOM HAM'S
LIGHTHOUSE

LUNCH MENU

Available Monday-Saturday
11:30am to 3:00pm

Executive Chef – Kyle Kovar
Sous Chef – Martin Madrigal



Starters

- Soup du Jour 9
- Calamari
Honey chili lime sauce 12

- Crudo
Citrus, olive oil, sea salt, avocado, cilantro,
Fresno Chili 13

- House Ceviche
Avocado, lime, cilantro, red onion, tomato,
corn tortilla chips 13

Greens

- CRAB LOUIS
Stone crab, baby iceberg, avocado, grilled asparagus,
cherry tomato, hard boiled egg, red onions,
Louis dressing 17

- TUNA NICOISE
Seared tuna, greens, pearl potato, Kalamata olives,
haricot verts, tomato, pickled egg, red onions
red wine vinaigrette 16

- LIGHTHOUSE GREENS
Mixed greens, shaved vegetables, sliced apple
aged red wine vinaigrette 10

- BABY KALE SALAD
Granny Smith apples, 5 year Irish cheddar,
bacon, wholegrain mustard vinaigrette 13

- CHOPPED CAESAR SALAD
Spanish anchovies, house croutons, pecorino 12

- GRILLED ASPARAGUS AND CORN SALAD
Myer lemon, fresh mozzarella, avocado, basil,
pancetta, taro strips, cherry tomato,
Fresno chili vinaigrette 16

add grilled chicken 6 | grilled salmon 14 | grilled shrimp 8 | prime 6oz. flat iron steak 10

Sandwiches | Entrées

Sandwiches come with your choice of french fries or
mixed greens salad with shaved vegetables, aged red wine vinaigrette

- FISH & CHIPS
Fall Brewing Tom Ham's Pilsner battered fish, tartar,
french fries 15

- BEACON BURGER #9
½ lb. Burger, shredded lettuce, heirloom tomato,
crispy Maui Onions, American cheese,
truffle aioli 15
add bacon 1.50 | add avocado 1.50

- LOBSTER ROLL
Watercress, tomato, chive, tarragon dressing 18

- CRAB BLT
Bacon, heirloom tomato, butter lettuce 16

- TRI-TIP SANDWICH
Slow roasted Tri-Tip, creamy slaw, house
smoky BBQ sauce, brioche bun 16

- SHRIMP Po' BOY
Crisp lettuce, heirloom tomato, poblano aioli, French
roll, served with french fries 15

- FRIED CHICKEN SANDWICH
Pickle and jalapeno slaw, Sriracha aioli 12

- MARKET FISH
Haricot verts, pearl potatoes, sauce vierge 23

- PRIME 6oz TOP SIRLOIN
Arugula, pickled red onions, heirloom cherry tomatoes,
poached egg 18

- CIOPPINO
Market fish, clams, scallops, mussels, squid, rustic
tomato broth 21

* Indicates the item contains nuts

One check & an added 18% service charge for parties of
8 or more. A 4% surcharge is added to each guest
check, due to increase in costs. Thank You!

Raw Bar Menu

Oysters on the Half Shell

***Bahia Falsa-** \$2.80 – Baja California – *Large– salty but not overly oceany*

***Barcat-** \$2.80 – Chesapeake Bay, VA –*Medium–Salty start with a crisp, creamy & slightly sweet finish*

***Sweet Petite-** \$2.75 – Martha’s Vineyard, MA – *Small to Medium – Firm, salty and briny, with slightly creamy*

***Minter Sweet** - \$2.90 – Central Puget Sound, WA – *Medium to Large – Full meaty bite to start with a sweet brininess & a lingering mineral taste to finish*

***Phantom Creek** - \$3.20 – Cortes Island, BC - *Small to Medium – Petite plump meat, with a mild flavor & clean finish*

Raw Bar Appetizers

House Shrimp Ceviche – Avocado, Lime, Cilantro, Corn Tortilla Chips \$13

***Seasonal Crudo** – Citrus, California Olive Oil, Sea Salt \$13

Shrimp Cocktail – 5 Jumbo Tiger Shrimp served with cocktail sauce \$23

Served with Horseradish, Cocktail sauce, & Mignonette

**Eating Raw Shellfish increases the risk of Food Born Illness*

Shellfish Platters

***Chef’s Dozen Oyster** – 3 different Oysters - \$25

***Platter 1** – Serves 1 to 2 people – 4 Oysters, 2 Clams, 2 Scallops, 6 Jumbo Shrimp, 6 PEI Mussels \$48

***Platter 2** – Serves up to 4 people – 1/2 Maine Lobster, 9 Oysters, 4 Clams, 4 Scallops, 12 Jumbo Shrimp, 10 PEI Mussels \$84

***Platter 3** – Serves up to 8 – Whole Maine Lobster, Whole Dungeness Crab, 15 Oysters, 8 Clams, 8 Scallops, 20 Jumbo Shrimp, 20 PEI Mussels \$158

Build Your Own Platter

Manila Clams - \$1.20 each

Prince Edward Island Mussels - \$1.90 each

***Bay Scallops on Half Shell** - \$2.35 each

Jumbo Tiger Shrimp - \$4.60 each

Maine Lobster – Half \$22 Whole \$41

Dungeness Crab – Half \$39 Whole \$58

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Draft Beer List

Lagers / Ales / Pale Ales

4oz / 8oz / 16oz

Tom Ham's Pilsner 4.9% \$2 / 4 / 7

Brewed for Tom Ham's Lighthouse by
Fall Brewing Located in North Park

Salty Crew 4.5% Blonde Ale
Coronado Brewing \$2 / 4 / 7

Devil's Right Hand Amber Ale
Fall Brewing 4.5% \$2 / 4 / 7

Barrio Lager 4.5% \$2 / 4 / 7
Thorn St. Brewing Baja Style Lager

California Honey 4.8% \$2 / 4 / 7
Pizza Port Brewing Blonde Ale

Nitro Cali Creamin 5% \$2 / 4 / 7
Mother Earth Brewing

Super Fresh 5.5% \$2 / 4 / 7
Knotty Brewing British Pale Ale

Mulligan Irish Style Red \$2 / 4 / 7
Second Chance Brewing 5.6%

Tiki Life For Me 5.8% \$2 / 4 / 7
Abnormal Brewing Island Cocktail Wheat Ale

Eppig Special Lager 5.8% \$2 / 4 / 7
Eppig Brewing Japanese Dry Style Lager

Blueberry Blonde 6% \$2 / 4 / 7
New English Brewing

San Diego Pale Ale 394 6% \$2 / 4 / 7
Alesmith Brewing

Board Meeting Imperial Brown 8.5%
Port Brewing \$2 / 4 / 7



India Pale Ales

4oz / 8oz / 16oz

Good of the Public 6.5% \$2 / 4 / 7
Societe Brewing

Outside Worlds 8.5% \$2 / 4 / 7
Modern Times Brewing

Nelson 7% \$2 / 4 / 7
Alpine Brewing

Hitsville Hazy IPA 7% \$2 / 4 / 7
Fall Brewing

Marine Dream 7% \$2 / 4 / 7
Coronado Brewing

Boat Shoes Hazy IPA 7.2% \$2 / 4 / 7
Karl Strauss

Whole Lotta Hazy IPA 6.7% \$3 / 5 / 9
Latchkey Brewing

The Wolf 9% \$3 / 5 / 9
Eppig Brewing

Logical Choice 10% \$3 / 5 / 9
Alesmith & Pizza Port Brewing

Draft Beer List

Belgian / Old World

4oz / 8oz / 16oz

Willy Time 5% \$2 / 4 / 7

Mason Ale Works Belgian White Ale

Get Thee to a Nunnery 5% \$2 / 4 / 7

Burning Beard Brewing Belgian Single

Golden Kiss 6% Belgian Saison
Resident Brewing \$2 / 4 / 7

The Widow 9.2% Belgian Dark Strong Ale
Societe Brewing \$2 / 4 / 7

Limited / Aged / Sours / Ciders

Cosmic Mist Champagne Style Dry Cider
Newtopia Cyder 6.5% \$3 / 5 / 9

Tart Cherry Sour Wench 7% \$2 / 4 / 7
Ballast Point Brewing

Barrel Aged Viva La Beaver 12.5%
Rye Whiskey Barrel Aged Stout \$3 / 5 / 9
Belching Beaver Brewing

Stouts / Porters

Nitro Pacific Storm Irish Stout 5%
New English Brewing \$2 / 4 / 7

Nitro Peanut Butter Milk Stout 5.3%
Belching Beaver \$2 / 4 / 7

Fool's Gold Nitro Golden Stout
Fall Brewing 5.5% \$2 / 4 / 7

In Cans 16oz – \$7

Newtopia - Apple Soiree Hard Cyder – 6.5%

*Warning: Drinking distilled spirits, coolers, wine and other
alcoholic beverages during pregnancy can cause birth defects.*

*A 4% surcharge is added to each guest
check, due to increase in costs.*

Wines by the Glass

Whites

- LaMarca - Prosecco, Italy 8
- Woodbridge - White Zinfandel, California 6
- Sanford - Rose of Pinot Noir, Santa Rita Hills 9
- Ruffino - Pinot Grigio, Italy 8
- Santa Margherita - Pinot Grigio, Italy 11
- Stoneburn - Sauvignon Blanc, Marlborough NZ 8
- Grgich Hills - Fumé Blanc, Napa Valley 12
- Hess - Chardonnay, Monterey County 8
- Ferrari-Carano - Chardonnay, Sonoma 11
- Trefethen - Chardonnay, Napa Valley 13

Reds

- Rodney Strong - Pinot Noir, Russian River Valley 10
- Frank Family - Pinot Noir, Carneros 14
- Wente - Merlot, Livermore Valley 9
- Duckhorn - Merlot, Napa Valley 16.50
- Trapiche - Malbec, Argentina 8
- Zaca Mesa - Syrah, Santa Ynez Valley 9
- Peachy Canyon - Westside Zinfandel, Paso Robles 10
- Ravenswood - Cabernet Sauvignon, California 8
- Ferrari-Carano - Cabernet Sauvignon, Alexander Valley 14
- Frank Family - Cabernet Sauvignon, Napa Valley 16.50

Lighthouse Libations

Hibiscus Mule

- Cutwater Spirits Hibiscus Fugu Vodka,
grape fruit bitters, lime & ginger beer 11

Saucy Sally

- Cutwater Spirits 3 Sheets light rum,
raspberries, mint, lemon juice 11

Skrewball Painkiller

- Skrewball Peanut Butter Whiskey,
Orange Juice, Pineapple Juice,
Cream of Coconut, Nutmeg 11

Monkey Slide

- Cutwater Bali Hai Tiki Monkey, Cream of Coconut,
Dolce Negro Espresso Liqueur
Served Up or Over Crushed Ice 14
- *Ask about this as an espresso martini*

Cucumber Gin Gimlet

- Cucumber Gin Gimlet - Cutwater Barrel
Rested Old Grove Gin, St. Germain, Cucumber, Lime
Juice, Splash of Simple Syrup 12

Aperol Spritzer

- Aperol, LaMarca Prosecco, Topped with
Soda Water and Orange Zest 11

Tiny Bubbles

- Prosecco, Cutwater Spirits Old Grove
Gin, Crème de violet 12

Rye Manhattan

- Templeton Small Batch Rye Whiskey,
Antica Formula Vermouth 15

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Tom Ham's Rumhattan

- Cutwater Spirits Barrel Aged 3 Sheets rum,
Harvey's Bristol cream, cherry bitters 12

Citrus Siesta

- Cazadores Blanco, Campari,
Grapefruit & Lime Juices with a splash
of Simple Syrup 12

World Famous Bali Hai Mai Tai

- (No Juice Added!!!!) Cruzan Aged Light Rum,
Coruba Jamaican Dark Rum, dash of Trader Vic's Orgeat Syrup,
dash of Triple Sec, splash of Sweet & Sour
**Quite possibly the Strongest Drink You'll Ever Consume...
(limit 2 per person)* 12*

Bayside Sangria

- Rosenblum Zinfandel,
Cointreau, brandy, fresh fruit 10

Island Sunset

- Cutwater Spirits Bali Hai Tiki Gold Rum,
Coruba Jamaican Dark Rum,
Trader Vic's Passion Syrup, guava
& pineapple juice, lime 11

Barrel Aged Negroni

- Cutwater Barrel Rested Old Grove Gin, Aperol,
Antica Formula Vermouth, Grapefruit Zest 14

Pomtini

- Absolut Citron, POM Juice, fruit juice,
float of Prosecco 12

Strawberry Jalapeno Shrub Margarita

- Nostrum: Strawberry-Hibiscus-Jalapeno Shrub,
Sauza Hornitos, Cointreau & Lime Juice 14

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SAN DIEGO
CALIFORNIA

Scale 40000

Published July, 1892 T. C. Mendenhall,
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Triangulation by R. D. Cutter, G. Davidson, and A. F. Rodgers, Assistants.
Topography by A. M. Harrison and A. F. Rodgers, Assistants.
Hydrography by Commanders J. Alden, G. W. Coffin, Lieut. H. B. Marshall, Jr.,
and the U. S. Ensigns.

Statute Miles

Nautical Miles

Kilometers

[The visibility of

Name	Latitude
Point Loma	32° 39' N
Ballast Point	32° 41' N

Rad.
Dist.
Dist.
Dist.
G. M.
Star

TOM HAM'S LIGHTHOUSE

Dessert Menu

Chocolate Mousse Cake

Cream Cheese Frosting, Bourbon Caramel, Whipped Cream

Cinnamon Apple Crumb Cake

With Vanilla Ice Cream

Crème Brulee

Classic Vanilla Crème Brulee, Fresh Berries, Cookies

New York Cheesecake

Strawberry Chips, Strawberry sauce, Macerated Strawberries,
Whipped Cream, Micro Basil

Desserts \$10

Gelato \$3 per scoop

Sorbet \$3 per scoop

Dessert Drinks

Thin Mint Martini

Peppermint Schnapps, Frangelico,
Whipped Cream 10

Irish Coffee

Jameson Irish Whiskey
Whipped Cream 10

Winter's Coming

Cutwater Spirits Fugu Horchata Vodka,
Butterscotch Schnapps, Whipped Cream,
with nutmeg 10

Hot Toddy

Maker's Mark
Honey, Lemon 10

Rocks or Neat

Single Malts

Glenlivet 12 Year	\$11
Glenlivet Founder's Reserve	\$15
Glenfiddich 12 Year	\$11
Glenfiddich 15 Year	\$13
Macallan 12 Year	\$13
Oban 14 Year	\$16

Rums

Plantation 5 Year, Barbados	\$8
Pusser's British Navy, Barbados	\$8
Mount Gay Black Barrel, Barbados	\$8
Cutwater 3 Sheets Barrel Aged	\$8
Brugal Anejo, Dominican	\$8
Angostura 1919, Trinidad	\$9
Diplomatico, Venezuela	\$9
Zaya Gran Reserva, Trinidad	\$11
Santa Teresa 1796, Venezuela	\$12
Ron Zacapa 23 year, Guatemala	\$13

Bourbons / Whiskeys

Crown Royal	\$9
Cutwater Devil Share Moonshine	\$8
Knob Creek	\$10
Hudson Baby Bourbon	\$10
Maker's Mark	\$10
Jim Beam Single Barrel	\$9
Knob Creek Single Barrel	\$11
Woodford Reserve	\$11
Basil Hayden's	\$12

Ryes

Jim Beam Rye	\$8
Knob Creek Rye	\$10
Templeton Rye	\$11
Crown Royal Rye	\$9
Woodford Reserve Rye	\$11

Cognacs

Courvoisier VS	\$10
Hennessey VS	\$10
Remy Martin VSOP	\$12

Cordials

B & B	\$9
Romana Sambvca	\$8
Cutwater Opah	\$9
Grand Mariner	\$10

Ports

Warre's Warrior Reserve Ruby	\$8
Graham's 10 year Tawny	\$11
Graham's 20 year Tawny	\$15

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