



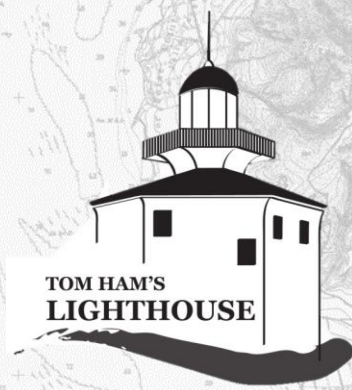
SAN DIEGO BAY

BRUNCH MENU

Scale 1:100,000

Seating 9:30am-2pm

Executive Chef – Kyle Kovar
Sous Chef – Martin Madrigal



**TOM HAM'S
LIGHTHOUSE**

Breakfast

CINNAMON TOAST CRUNCH FRENCH TOAST

Mascarpone whip, home fries 16

MEYER LEMON RICOTTA PANCAKES

Mascarpone whip, home fries 16

EGGS BENEDICT TRIO

Smoked salmon with red onions and capers,
Classic w/ham, and Spinach & avocado, all on
a cheddar biscuit with hollandaise,
home fries 17

CHICKEN AND WAFFLES

Rosemary fried chicken, buttermilk waffles 18

SHORT RIB HASH

Home fries, beer braised short ribs, bell peppers,
onions, feta, fried eggs 18

CHILAQUILES

Braised chicken, citrus crème, fried eggs, cotija
cheese, pickled red onions, cilantro 17

Omelettes

3 egg omelettes, come with a side of home fries

CRAB & AVOCADO

Stone crab meat, parmesan, avocado,
fresh herbs 16

SHRIMP OMELETTE

Shrimp, bacon, garlic, red bell peppers,
parmesan, fresh herbs 17

TOMATO & BASIL

Slow roasted tomatoes, basil, shallots,
mozzarella cheese 15

DENVER OMELETTE

Cured honey ham, bell peppers, onions,
cheddar cheese 15

Lunch

CHOPPED CAESAR SALAD

Spanish anchovies, house croutons, pecorino 12

CRAB LOUIS

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

MEDITERRANEAN SALAD

Chopped romaine, cherry tomatoes, red onions,
kalamata olives, feta, crispy garbanzo beans,
cucumber, Izabella dressing 15

STEAK FRITES

6oz Prime sirloin, veal demi, parmesan fries 18

BREAKFAST BURGER

½ lb. Burger, smoked gouda, caramelized onions,
arugula, fried egg, poblano aioli, fries 17

SHRIMP PENNE

Vodka cream sauce, shrimp, basil, parmesan 22

MARKET FISH

Haricot verts, pearl potatoes, sauce vierge 24

Seafood

SCALLOPS ON THE HALF SHELL - by the each 1.25

PEEL N EAT SHRIMP - by the ½ pound 6

MAINE LOBSTER CLAWS - by the ½ pound 8

SNOW CRAB LEGS - by the ½ pound 8

JONAH CRAB CLAWS - by the ½ pound 6

Sides

TWO EGGS (any way) 6

BACON 4

PORK SAUSAGE 4

HASH BROWNS 4

FRUIT BOWL 7

Sweets

DONUT HOLES

Chocolate sauce, caramel, mix berry coulis 12

COOKIE SUNDAE

Fresh baked cookies, vanilla ice cream, chocolate,
caramel, sprinkles 10

* Indicates the item contains nuts

One check and an added 18% gratuity for parties of 8 or more.
A 4% surcharge is added to each guest check, due to increase in costs.

Draft Beer List

Lagers / Ales / Pale Ales

4oz / 8oz / 16oz

Plenty For All Pilsner 4.9% \$2 / 4 / 7
Fall Brewing

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

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

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

Perky Blonde 5.2% \$2 / 4 / 7
Resident Brewing

Electric Sunset 5.5% \$2 / 4 / 7
Coronado Brewing Shandy/Radler Style
with lemon juice, blackberry & elderflower

Old Prospector Red \$2 / 4 / 7
BNS Brewing 5.6%

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

Nitro Banksy 6% \$2 / 4 / 7
Burning Beard Brewing British Pale

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

Doppledacker Dopplebock
Latchkey Brewing 6% \$2 / 4 / 7

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

Brewer's Special Brown 6.6%
New English Brewing \$2 / 4 / 7



India Pale Ales

4oz / 8oz / 16oz

Thru the Haze 6.4% \$2 / 4 / 7
Bear Republic Brewing, CA

Goo Goo Muck Hazy IPA \$2 / 4 / 7
Fall Brewing 6.5%

Juice Press 6.8% \$2 / 4 / 7
Burgeon Beer Company Hazy IPA

Hop Cloud 7% \$2 / 4 / 7
Mike Hess Brewing Hazy IPA

Mosaic Oasis 7% \$3 / 5 / 9
Karl Strauss & Modern Times Brewing

Blood Orange IPA 7.2% \$2 / 4 / 7
Latitude 33 Brewing

The Pupil 7.5% \$3 / 5 / 9
Societe Brewing

Patrick Swazy 8.5% \$3 / 5 / 9
Latchkey Brewing Hazy IIPA

FML (Fear.Movie.Lions) \$3 / 5 / 9
Stone Brewing 8.5% Hazy IIPA

Draft Beer List

Belgian / Old World

4oz / 8oz / 16oz

Willy Time Belgian White Ale 5%
Mason Ale Works \$2 / 4 / 7

The Debutante 6.8% Belgian Amber Ale
Societe Brewing \$2 / 4 / 7

Judgement Day Quadruple Ale with Raisins
Lost Abbey Brewing 10.2% \$3 / 5 / 9

Limited / Aged / Sours / Ciders

Banana Applebum Cider
Newtopia Cyder 6.9% \$3 / 5 / 9

Cosmic Illusions 8% \$3 / 5 / 9
Pure Project Brewing Imperial Sour with
Raspberries and Blueberries

Rum Barrel Aged Putin on the RISE
3 Punk Ales Brewing 11% \$3 / 5 / 9

32nd Anniversary Ale 13.7% \$3 / 5 / 9
Imperial Stout Aged Rebel Yell Bourbon Barrels
Karl Strauss Brewing

Stouts / Porters

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

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

Light Shadow 9% Imperial Porter
Modern Times Brewing \$3 / 5 / 9

2/22

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

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