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 C. & G. SURVEY
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 Chart No. 5706 Plate No.
 Edition No. 3 Date July 1892

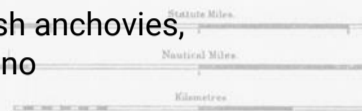


SAN DIEGO BAY
 CALIFORNIA

Scale 1:50,000

Published July 1892 T.C. Mendenhall, Superintendent.
 Verified by E.A. Colman, Assistant in charge of office.
 S.M. Atkey, Lieut. Comdr. U.S.N. Hydrographic Inspector.
 (Date of first publication 1859)

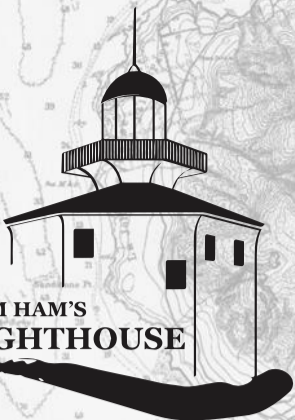
Authorities
 Triangulation by R.D. Cotta, G. Davidson and A.F. Rodgers, Assistants.
 Topography by A.M. Harman and A.F. Rodgers, Assistants.
 Hydrography by Commanders J. Alden, G.W. Coffin, Lieut. H.B. Mansfield, U.S.N., Assistants,
 and the U.S. Ensigns.



(The visibility of lights is given in feet.)

Name	Latitude	Longitude
Point Loma	32° 30' 00"	117° 16' 00"
Balboa Point	32° 41' 00"	117° 15' 00"

Red Buoy, to be
 Black Buoy, to be
 Black and Red
 Black and White
 C, R or S signifies
 * Indicates Light



TOM HAM'S
 LIGHTHOUSE

Restaurant Week Dinner Menu 2021
3 Course Dinner for \$50
Served April 11th – April 18th

Please pick one from each course

Starter Course

Soup Du Jour

Tenderloin Tips creamy fontina polenta, frisee, celery heart, bacon, veal demi

Oysters on the Half 4 oysters, cocktail sauce, red wine mignonette

Chopped Caesar Salad Spanish anchovies, house croutons, pecorino

Entree Course

Market Fish haricot verts, butter poached pearl potatoes, sauce vierge

Pan Seared Maine Diver Scallop guajillo grits, andouille sausage, melted leeks, crispy artichokes

Paella saffron rice, fish, shrimp, chicken, chorizo, mussels, clams, peas, peppers

Beer Braised Beef Short Ribs creamy truffle mashed potatoes, grilled asparagus and a braise reduction

Dessert Course

New York Cheesecake strawberry chips, strawberry sauce, macerated strawberries, whipped cream, micro basil

Cinnamon Apple Crumb Cake with vanilla ice cream

Chocolate Mousse Cake cream cheese frosting, bourbon caramel, whipped cream

Crème Brulee Classic vanilla crème brulee, fresh berries, a cookie

* Indicates the item contains nuts

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

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SAN DIEGO BAY
CALIFORNIA

Weekly Specialty Drinks

Hibiscus Mule

Cutwater Spirits Hibiscus Fugu Vodka, grape
fruit bitters, lime & ginger beer 9.50

Bayside Sangria

Ravenswood Old Vine Zinfandel,
Cointreau, brandy, fresh fruit 10

Aperol Spritzer

Aperol, LaMarca Prosecco, topped with soda
water and orange zest 9.50

Skrewball Painkiller

Skrewball peanut butter whiskey,
orange juice, pineapple juice, cream of
coconut, nutmeg 10

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 7
- Stoneburn - Sauvignon Blanc, Marlborough NZ 8
- Hess - Chardonnay, Sonoma 8

Reds

- Angeline - Pinot Noir, California 12
- Wente - Merlot, Livermore Valley 9
- Zaca Mesa - Syrah, California 8
- Ravenswood - Cabernet Sauvignon, California 8

**32 draft beers on tap included in Restaurant Week Option
(ask server for beer list)**

Give a Meal



Give a Meal 15

**Buy one meal or more and we will provide the meal to
Feeding San Diego to support someone in our community
facing hunger.**

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

Thank You!