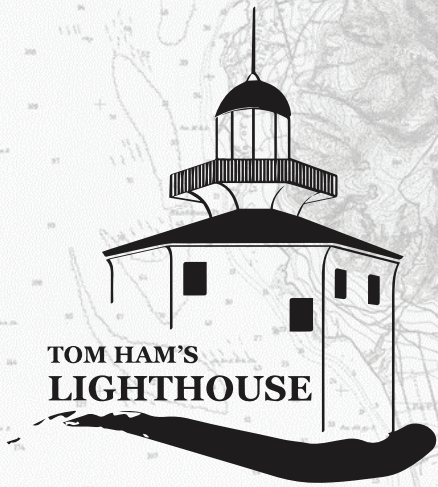




TOM HAM'S
LIGHTHOUSE

Soup du Jour 9

Calamari

Honey chili lime sauce 12

CRAB LOUIS

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

LIGHTHOUSE GREENS

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

CHOPPED CAESAR SALAD

Spanish anchovies, house croutons, pecorino 12

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 16

LOBSTER ROLL

Watercress, tomato, chive, tarragon dressing 18

CRAB BLT

Bacon, heirloom tomato, butter lettuce, toasted
sourdough 17

SHRIMP Po' BOY

Crisp lettuce, heirloom tomato, poblano aioli, French
roll, served with french fries 15

MARKET FISH

Haricot verts, pearl potatoes, sauce vierge 23

CIOPPINO

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

* Indicates the item contains nuts

LUNCH MENU

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

Executive Chef – Kyle Kovar
Sous Chef – Martin Madrigal



Starters

Crudo

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

House Ceviche

Avocado, lime, cilantro, red onion, tomato,
corn tortilla chips 13

Greens

TUNA NICOISE

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

BABY KALE SALAD

Granny Smith apples, 5 year Irish cheddar,
bacon, wholegrain mustard vinaigrette 13

GRILLED ASPARAGUS AND CORN SALAD

Myer lemon, fresh mozzarella, avocado, basil,
pancetta, taro strips, cherry tomato,
Fresno chili vinaigrette 16

BEACON BURGER #9

½ lb. Burger, shredded lettuce, heirloom tomato,
crispy Maui Onions, American cheese,
truffle aioli 16
add bacon 1.50 | add avocado 1.50

BBQ BEEF SANDWICH

Roasted beef, creamy slaw, house
smoky BBQ sauce, brioche bun 16

FRIED CHICKEN SANDWICH

Pickle and jalapeno slaw, Sriracha aioli 14

TURKEY AVOCADO SANDWICH

Roasted turkey breast, bacon, avocado,
butterleaf lettuce, heirloom tomato, mayo,
toasted sourdough 15

PRIME 6oz TOP SIRLOIN

Arugula, pickled red onions, heirloom cherry tomatoes,
poached egg 18

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!

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
- Benzinger - Cabernet Sauvignon, Sonoma County 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

** Indicates the item contains nuts*

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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

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

Raw Bar Menu

Oysters on the Half Shell

***Bahia Falsa-** \$2.75 – Baja California – *Large– salty but not overly oceany*

***Barcat-** \$3.25 – Chesapeake Bay, VA – *Medium–Salty start with a crisp, creamy & slightly sweet finish*

***Kumamoto-** \$5.00 – Washington – *Small to Medium– Salty & Sweet taste, crisp & clean finish*

***Minter Sweet -** \$3.00 – Central Puget Sound, WA – *Medium to Large – Full meaty bite to start with a sweet brininess & a lingering mineral taste to finish*

***Phantom Creek -** \$3.00 – 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

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