

SMALL PLATES

⚓ OCTOPUS AL PASTOR ^S 25
Toasted Pumpkin Seeds, Sesame Seeds,
Cilantro, Tomatillos, Pipian Salsa Verde

CHICKEN YAKITORI ^S 18
Grilled Chicken Skewers (Dark Meat)
Sweet Soy Sauce Glazed, Toasted
Sesame Seeds and Fresh Ginger

WINGS 19
Korean BBQ **OR** Sweet Chile Sauce

⚓ POPCORN SHRIMP ^S 19
Sweet Chile Habanero Aioli,
Toasted Sesame Seeds, Yuzu

⚓ SHORT RIBS EGG ROLLS ^D 21
Oaxaca, Sakura Cheese
Consomé Dipping Sauce

SHRIMP TEMPURA TACOS ^S 20
Cucumber Pico De Gallo, Flour Tortilla,
Dipping Spicy Ponzu Sauce

NY STEAK SINALOA TACOS 18
Grilled Thin Sliced Homemade
Corn Tortilla, Fresh Guacamole,
Chile Serrano Pico de Gallo

MISO SOUP 12
Spicy Shrimp, Tofu, Dried Seaweed
in a Dashi Chile Morita Miso Broth

⚓ MAC & CHEESE ^D 19
Creamy Elbow Pasta, Jack Cheddar,
Manchego, Nutmeg, Breadcrumbs
• Spicy Chipotle Lobster **SH** +6

SHRIMP AL AJILLO ^{SH} 25
Pan Seared Jumbo Shrimps
in Fresh Garlic, White Wine,
Shrimp Bisque, Lime Juice

GUACAMOLE 19
Cilantro Chile Serrano (Classico)
• Korean Toasted Chiles
• Grilled Pineapple Yuzu
• Crispy Pork Belly **S** +4

SUSHI PLATES

DIAMOND LADY ROLL ^S 22
Fresh Tuna, Wild Salmon, Spicy
Red Snapper, Wasabi Aioli,
Sesame Oil, Black Toasted
Sesame Seeds, Arugula

**UNAGI MAZUNTE
ROLL ^{S,D} 21**
BBQ Eel, Oxaca Cheese,
English Cucumber, Kamaboko
Crab, Avocado, Toasted
Onions, Crispy Leeks

YAKUSHIMA ROLL ^{S,SH} 22
Shrimp Tempura,
Fresh Avocados, Fried Sweet
Plantains, Topped with
Spicy Tuna, Serrano Chiles
and Fresh Cilantro

LORAINÉ ROLL ^{S,SH} 21
Fresh Red Snapper, Sriracha
Yuzu Aioli, Fresh Cucumber,
Grilled Pineapple,
Crispy Sweet Potatoes Strips
and Crunchy Kale

COLD PLATES

TUNA TARTARE 24
Fresh Ginger, Avocado,
Toasted Shallots, Chile Morita
Truffle Sauce and Citrus

SPICY TUNA TAQUITOS ^S 21
Soy Chile Lime Aioli, Toasted
Sesame Seeds, Caviar

LOBSTER CRISPY RICE ^{S,SH} 25
Black Sesame Seeds, Spicy
Creamy Fresh Lobster, Soy
Wasabi Sauce, Caviar

SIDES

Truffle Parmesan Fries **D**
Chile Dusted Fries
Grilled Asparagus Cilantro Cream Sauce **D**
Sweet Plantains Agave Cinnamon Glaze
Rice and Beans
Truffle Mash Potatoes **D**

(D) Dairy | (N) Nuts | (S) Seeds | (SH) Shellfish

⚓ LIGHTHOUSE FAVORITES

*CONSUMING RAW OR UNCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*



BIG PLATES

NY STEAK ^D 38
Grilled, Epazote Compound Butter with Crispy
Lemon Pepper Fingerling Potatoes

⚓ ARROZ CHINO ^{SH} 25
Pan Fried Rice, Lemongrass, Soy Sauce, Carrots, Ginger,
Sunny Side Up Eggs, Cilantro
*Ribeye Steak & Chicken **OR** Shrimp & Scallop ^{SH} +3*

ORGANIC CHICKEN ^{N,S} 29
Pan Roasted Boneless 1/2 Chicken, Marinated in Chile Oil &
Fresh Garlic, Served on Caramelized Sweet Potato Rings,
Coconut Chile Ginger Cream Sauce and Basil

⚓ BRANZINO AL CHIPOTLE ^{SH} 36
Pan Seared Branzino Filet, Truffle Garlic Mashed Potatoes,
Lobster Butternut Squash Chowder Sauce with Chile

SALMON ^{SH} 38
Pan Baked Wild Salmon Filet, Shrimp Tempura, Sautéed Baby
Broccoli, Enoki Mushrooms in Miso Chipotle Morita Broth

LAMB CHOPS ^{N,S} 43
Grilled New Zealand Lamb Chops, Creamy Feta Mash Potatoes,
Fresh Basil, Toasted Pistachios Cilantro Pesto Sauce

⚓ TOMAHAWK STEAK ^D 230
32oz Steak with Two Sides of Truffle Mash Potatoes,
Grilled Asparagus, Mac and Cheese

BOURBON BURGER ^D 28
Grilled 8oz Beef Patty, Bourbon Bacon Jam, Baby Arugula,
Fresh Avocado, Oaxaca Cheese with Chile Dusted French Fries

⚓ SURF & TURF ^{SH,D} 48
Pan Seared Filet Mignon and Tiger Prawns Marinated in
Fresh Herbs, Red Wine Chile Ancho Reduction Sauce with
Sweet & Green Plantain Mash