

SMALL PLATES

YUZU SHRIMP ^S 26

Blackened Grilled Colossal Shrimp over a Jalapeño and Roasted Leek Emulsion, Mixed with Homemade Spicy Chicken Chorizo, Topped with Yuzu Citrus Foam

SMOKED SCALLOPS ^S 27

Pan Seared in Chile Ancho Garlic Butter with Roasted Black Pepper Cauliflower, Parsnip Purée, Served in a Smoked Glass Dome

WAGYU 40

4 oz Pan Seared Wagyu Fillet Served with King Oyster Mushrooms and Grilled Shishito Peppers, with Sake Beef Broth

POPCORN SHRIMP ^S 20

Sweet Chile Habanero Aioli, Toasted Sesame Seeds, Yuzu

SHRIMP TEMPURA TACOS ^S 21

Cucumber Pico De Gallo, Flour Tortilla, Dipping Spicy Ponzu Sauce

NY STEAK SINALOA TACOS 19

Grilled Thin Sliced Homemade Corn Tortilla, Fresh Guacamole, Chile Serrano Pico de Gallo

BIRRIA DUMPLINGS 22

Pan Fried Spicy Beef Dumplings Dressed with Chile Serrano, Lime Juice, Crispy Onions, with Toasted Chili Birria Broth

CAVIAR ^S 52 *Chef's Choice*

Crispy Surimi and Shrimp Croquettes, Tempura Fried Over Yuzu Wasabi Aioli and Topped with Caviar

MAC & CHEESE ^D 20

Creamy Elbow Pasta, Jack Cheddar, Manchego, Nutmeg, Breadcrumbs

- Spicy Chipotle Lobster ^{SH} +6

GUACAMOLE 20

Fresh Avocado, Cilantro, Chili Serrano

- Korean Toasted Chiles
- Grilled Pineapple Yuzu
- Classic

SUSHI PLATES

DIAMOND LADY ROLL ^S 23

Fresh Tuna, Wild Salmon, Spicy Red Snapper, Wasabi Aioli, Sesame Oil, Black Toasted Sesame Seeds, Arugula

CANCÚN ROLL 22

Crispy Sweet Potatoes, Asparagus, Grilled Pineapple, Tajin, Avocado, Spicy Mayo

YAKUSHIMA ROLL ^{S,SH} 23

Shrimp Tempura, Fresh Avocado, Fried Sweet Plantains, topped with Spicy Tuna, Serrano Chiles and Fresh Cilantro

COLD PLATES

TUNA TARTARE 25

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

FLUKE CEVICHE 23

Sashimi Fluke Fish in Mango Habanero Chile Sauce, Topped with Cilantro and Passion Fruit Caviar Pearls

LOBSTER CRISPY RICE ^{S,SH} 26

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*



18% SERVICE CHARGE APPLIED TO ALL CHECKS

FOR LARGE PARTIES OF 6 OR MORE, A 20% SERVICE CHARGE IS APPLIED

BIG PLATES

ARROZ CHINO ^{SH} 26

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} 30

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} 37

Pan Seared Branzino Filet, Truffle Garlic Mashed Potatoes, Lobster Butternut Squash Chowder Sauce with Chile

BOURBON BURGER ^D 29

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

LAMB CHOPS ^{N,S} 44

Grilled New Zealand Lamb Chops, Creamy Feta Mash Potatoes, Fresh Basil, Toasted Pistachios Cilantro Pesto Sauce

PRIME STEAK

RIBEYE ^D 56

Grilled Bone-In Ribeye Steak (14 oz) with Sautéed Baby Carrots, Truffle Fries, Red Chimichurri Sauce & Mango Pico de Gallo

FILET MIGNON ^D 51

Grilled Beef Tenderloin (9 oz) with Baby Grilled Zucchini, Rainbow Carrots, Mashed Potatoes & Yuzu Blue Cheese Sauce

CHURRASCO ^D 49

Grilled Skirt Steak (10 oz) Marinated in Fresh Cilantro and Seasonings, served with Crispy Green Plantains, Garlic Cheese Mojo and Spicy Mango Salsa Fresca

TOMAHAWK STEAK ^D 231

32oz Steak with Two Sides of Truffle Mash Potatoes, Grilled Asparagus, Mac and Cheese