

Appetizing Nibbles

CRISP CHICKEN WINGS

Bistro Buffalo, Bourbon BBQ, Salt & Vinegar, Sweet Bell Pepper Jam 6.95

1 LB. STEAMED PRINCE EDWARD ISLAND MUSSELS

Spicy Plum Tomato White Wine Broth, Shaved Asiago, Toasted Ciabatta 8.95

GRILLED CHICKEN QUESADILLA

Sweet Corn, Roasted Red Peppers, Cheddar, Scallion Sour Cream, Fresh Salsa 8.95

CRISPY LOBSTER ROLLS

Pickled Fennel, Sriracha Aioli 8.95

SEAFOOD BRUSCHETTA

Calamari, Scallops, Shrimp, Whitefish, Spinach, Tomatoes & Onions on Ciabatta 11.95

HAND BREADED FRIED PICKLES

1000 Horses Dipping Sauce 5.95

L.B. CRABCAKE

Chipotle Aioli, Creamy Slaw, BBQ Dust 8.95

CALI

Parmesan Dusted Crispy Calamari, Marinara 7.95

BRUSCHETTA

A Salad of Tomatoes, Red Onion, Basil, Fresh Mozzarella on Toasted Ciabatta, Shaved Asiago 6.95 / Family 8.95



FRESH BACON

Asian Style Slaw, Sesame 6.75

BACON & CHEDDAR CHIPS

Kettle Potato Chips, New York Cheddar, Double Smoked Bacon, Green Onions, House-made Ranch 5.95

BLACK & BLUE CHIPS

Kettle Potato Chips, House-made Bleu Cheese Glaze, Crumbled Bleu Cheese, Green Onions, Sweet Balsamic 5.95

KETTLE CHIP SAMPLER

Can't decide which chips? Have both! 5.95

WHITE CAP

Chopped Iceberg Lettuce, New York Cheddar, Tomatoes, Red Onions, Double Smoked Bacon, House-made White French 7.95

ADD ME ON TOP

6 oz. Grilled Chicken Breast 3
BBQ Dusted 6 oz. Salmon 7
Marinated Grilled Shrimp Skewer 7
Grilled Sirloin 6

THE CUBAN

Shaved Ham, Roasted Pork, Guggisberg Swiss, Mustard & Pickles 8.95

CHICKEN SEA'S OAR WRAP

Grilled Chicken Breast, Romaine Lettuce, Caesar Dressing, Asiago Cheese 7.95

EASTERN CAROLINA

Pulled Pork, Southern Cole Slaw, Carolina BBQ 7.95

Hot Soup @ Cool Salad

SOUP DU JOUR

Cup 2.95/Bowl 3.95

RED FEATHER

Chopped Romaine, Dried Cranberries, New York Cheddar, Candied Walnuts, House-made Chipotle Cheddar Vinaigrette 7.95

SEA'S OAR

Our Version of the Classic Caesar 6.95

BISTRO

Mixed California Greens, Red Onion, Cucumber, Carrots, Black Pepper Parmesan Croutons, Three Vinegar Vinaigrette 6.95

THE SPINACH

Baby Spinach, Caramelized Onions, Goat Cheese, Potato Stix, Warm Andouille Sausage Vinaigrette 7.95

BUFFALO CHICKEN TENDER WRAP

Buffalo Chicken Tenders, Lighthouse Bistro Bleu Cheese Glaze, Red Onion, Lettuce, Tomato 8.95

THE ANCHO

Southwestern Marinated Grilled Chicken Breast, Caramelized Onion, Pepper Jack Cheese, Chipotle Mayo 8.95

REUBEN

The Classic with Shaved Corned Beef or Shaved Turkey, Swiss Cheese, Sauerkraut, Thousand Island 7.95

TURKEY CLUB WRAP

Shaved Turkey Breast, New York Cheddar, Double Smoked Bacon, Lettuce, Tomato, Mayo 7.95

LIGHTHOUSE

Angel Hair Pasta, Roasted Tomatoes, Baby Spinach, Button Mushrooms, Roasted Red Peppers, Sweet Corn, Light Herbed Wine Butter
Petite 8.95 / Full 11.95

ALFREDO

Linguini Pasta, Diced Tomato, Baby Spinach, Pecorino Sweet Butter Cream
Petite 8.95 / Full 11.95

SHRIMP STIR-FRY

Soba Noodles, Seasonal Vegetables, Sweet Wasabi Soy 15.95

BEER BATTERED WHITEFISH

Bistro Tartar Petite 11.95 / Full 13.95

BLACKENED RED SNAPPER

Cilantro Corn Salsa Petite 12.95 / Full 16.95

HERB-CRUSTED LAKE ERIE WALLEYE

Roasted Tomato Creamed Spinach
Petite 13.95 / Full 16.95

GRILLED BONE-IN PORK CHOP

Tomato Braised Fennel
Petite 15.95 / Full 17.95

Breads @ Wraps

Served with choice of side. Substitute a side salad (Bistro or Sea's Oar .99¢ Whitecap, Spinach, or Red Feather 2.99)

LIGHTHOUSE BURGER

1/2 Pound Grilled Angus Reserve Beef, Double Smoked Bacon, Choice of Cheese 8.95

BISTRO BURGER

Half Pound Grilled Angus Reserve Beef, BBQ Dust, Lighthouse Bistro Bleu Cheese Glaze 8.95

DOCKHOUSE BURGER

Half Pound Grilled Angus Reserve Beef, House-made Bourbon BBQ, Caramelized Onions, Smoked Gouda 8.95

DRIFTWOOD

Beer Battered Whitefish, Creamy Slaw, Bistro Tartar 8.95

Pasta Tossed

Add a side salad (Bistro or Sea's Oar 1.99 Whitecap, Spinach, or Red Feather 3.99)

BORDELAISE

Penne Pasta, Red Wine Tomato Meat Sauce, Shaved Asiago Cheese, Toasted Ciabatta Petite 8.95 / Full 11.95

Fishes @ Meats

Add a side salad (Bistro or Sea's Oar 1.99 Whitecap, Spinach, or Red Feather 3.99)

PAN SEARED SEA SCALLOPS

Sweet Bacon Maple Glaze 16.95

GRILLED AHI TUNA

Sweet Wasabi Soy, Chilled Soba Noodle Salad 17.95

GRILLED NORWEGIAN SALMON

Roasted Garlic Basil Oil 14.95

GRILLED CHICKEN BREAST

Bourbon BBQ Glaze, Southern Slaw 13.5

Side Kicks

HOUSE-CUT FRIES

CREAMY SLAW

FRESH FRUIT

WHOLE-GRAIN MUSTARD POTATO SALAD

Additional sides 2.5

PESTO

Linguini Pasta, Creamy Basil Pesto
Petite 8.95 / Full 11.95

FLYING SCOT

Mussels, Shrimp, Whitefish, Blue Crab, Plum Tomato Fennel Wine Broth, Ciabatta 17.95 — Add Angel Hair Pasta 1.00

ADD – SCALLOPS 5, SHRIMP 5, MUSSELS 4, CHICKEN 3

8 oz. ANGUS RESERVE FILET MIGNON

Bistro Steak Oil 24.95

12 oz. ANGUS RESERVE NY STRIP

Bistro Steak Oil 20.95

12 oz. ANGUS RESERVE SIRLOIN

Bistro Steak Oil 17.95

6 oz. ANGUS RESERVE SIRLOIN

Bistro Steak Oil 11.95

ADD THE CREW

Caramelized Onion & Bleu Cheese Glaze 2

*Undercooked and raw meats increase your chances of food born illness.

White Wine

THE BUBBLIES

Riondo Prosecco 26
Movendo Moscato d'Asti 24
Jacob's Creek Sparkling, Brut 24
Moet & Chandon White Star 50
Ballatore Gran Spumante 18
M&R Asti Splits 7.50 / 26

WHITE ZINFANDEL

Sutter Home White Zinfandel 19
Beringer White Zinfandel 6 / 24

CHARDONNAY

B&G Chardonnay 5 / 19
Four Vines Naked Chardonnay 6 / 24
Layer Cake Virgin Chardonnay 8/32
Clos Du Bois 7.25 / 30
Bearboat Chardonnay 8.5 / 34
Beringer, Private Reserve 52

RIESLING

BluFeld Riesling 6 / 24
Twisted River Late Harvest 7 / 28
Dr. Loosen Sparkling Riesling 8.5/ 34
Ferrante Riesling Grand River 40

CABERNET

B&G Cab 5 / 19
Sterling Cabernet Sav 7.25 / 28
Root One Cabernet Sav 30
337 Cabernet 8 / 32
Twenty Bench 46
Quick Fire 58

SHIRAZ

Jam Jar "Sweet Shiraz" 6.5 / 26
Layer Cake Shiraz 34
6th Sense Syrah, Lodi 8 / 34
Petite Petit Sirah, Lodi 40

MALBECS

Cupcake 30
Diseno 8.5 / 34

PINOT GRIGIO

Cavit Pinot Grigio 5.5 / 22
Mario Batali Pinot Grigio 7 / 28
Willamette Pinot Gris 40
Santa Margherita, Italy 10 / 41

BLENDS & OTHER WHITES

Covey Run Gewurztraminer 6 / 23
Jam Jar "Sweet White" 6.5 / 26
Incognito White, Lodi 7.5 / 29
Cup Cake Sauvignon Blanc 8 / 32
Caymus Conundrum 10 / 40
Treana-Marasanne / Viognier 52

ZINFANDELS

7 Deadly Zins, Lodi 7 / 28
Brazin Old Vine Zin 9.5 / 39
Earthquake Zin, Lodi 13 / 52
Ridge Lytton Springs 48

BLENDS & OTHER REDS

Cecchi Chianti Classico-DOCG 7.75/31
Bellágo Chianti-DOCG 36
Red Truck, Sonoma 5.5 / 22
Apothic Red 8 / 32
Chasing Lions, Napa Valley 32
Dreaming Tree Crush Blend 10 / 40
A-Z Night & Day Blend Oregon 8.5 / 34
Liberty School Cuvee 42

Red Wine

PINOT NOIR

Cellar No. 8 6 / 24
Castle Rock Pinot 26
Bearboat Pinot Noir 7.75 / 32
Row Eleven Pinot Noir 48

MERLOT

B&G Merlot 5.5 / 22
Rex Goliath 47lb Rooster 6 / 24
181 Merlot 30
Parcel 41 Merlot 40
Substance Merlot 13 / 52

Specialty Drinks

MUDDY WATER

Our Chocolate Martini

WHITE CHOCOLATE MARTINI

It will Melt in your Mouth

POOL SIDE

Grey Goose Dirty Martini, Olives

DEEP BLUE WATERS

It's Tropically Delicious

CARAMEL APPLLETINI

Granny has met Mr. Smith

CRÈME BRÛLÉE MARTINI

The Classic in a Glass

BLOODY MARY MARTINI

Spiced to Perfection

BISTRO LEMONADE SHAKE UP

Choose your Flavored Vodka

FRENCH KISS

Pucker Up for this Raspberry Bliss

WILD BERRY MARTINI

Take a walk on the Wild Side

POMEGRANATE MARTINI

Pomegranate Smack Down

ESPRESSO MARTINI

Coffee with a Kick

THE RELAXER

Vodka, Peach, Coconut Rum,
Cranberry, Pineapple Juice

ELECTRIC LEMONADE

Fresh-squeezed Lemonade, Citrus
Vodka, X-Rated Liquor, Grape Fruit Juice

BISTRO PUNCH

Three Olives Cherry, Grenadine,
OJ, Sweet & Sour, Triple Sec

WILD BERRY MOJITO

Mint still Needed

SOUTHERN PEACH

Georgia Pride on the Rocks

DOMESTIC BOTTLES

Budweiser, Bud Light, Bud Select
55, Bud Lime, Coors Light, Miller
Light, Rolling Rock, O'Douls, PBR,
Michelob Ultra, Yuengling Lager
Light, Yuengling Black & Tan

PUMPKIN PIE MARTINI

A True Fall Classic

OATMEAL COOKIE MARTINI

The Cookie in a Glass

ALMOND KISS

Amaretto Bliss with Chocolate
Drizzle

THE PERFECT MARGARITA

1800 Jose Cuervo, Grand Marnier

BISTRO COFFEE

Disaronna, Kahlua, Coffee
Whip Cream

GRAND MIMOSA

Grand Marnier, O.J., Champagne

CHAMBORD SPARKLER

Bubbly with a Razz Twist

OLD FASHIONED AFFAIR

Crown Royal Old Fashioned,
Muddle of Fun

MARTINI FLIGHT

3 Handcrafted Seasonal Samples

IMPORT & SPECIALTY BOTTLES

Heineken, Negra Modelo, Bass,
Corona, Blue Moon, Amstel Light,
Guinness, Sam Adams, Red Stripe,
Sierra Nevada Pale Ale, Stella
Artois, Hoegaarden, Killians Red,
Great Lakes Dortmund Gold

Beer Selection

ON TAP - 16 oz./23 oz.

Miller Lite, Labatt's Blue,
Yuengling Lager
Please Inquire About Seasonal Tap

Beverages

Coke, Diet Coke, Fanta Orange,
Mr Pibb, Sprite, Root Beer, Mellow
Yellow, Ice Tea, Sweet Tea,
Lemonade

Bottled Water, Aqua Panna,
San Pellegrino

Old-Fashioned Sodas

Grandpa's Root Beer,
Grandpa's Diet Root Beer
Ava's Crèam Soda
Ella's Orange Soda
Brady's Black Cherry Soda

House Made Sangria

Red, White or Seasonal 6 / 21
Flights 12

Smoothies

Strawberry, Banana, Wildberry,
Mango, Peach