

BRUNCH MENU

Menu available Saturday and Sunday 11am - 3pm



BREAKFAST CLASSICS

Omelettes served with your choice of toast and fried potatoes

The Mushroom 18

shiitake mushrooms, Gruyere cheese, green onions, crème fraiche

Omelette Lorraine 18

Hemplers ham, Gruyere cheese, green onions, crème fraiche

Le Chevre 21

smoked salmon, goat cheese, arugula, crème fraiche

Dungeness Crab Cake Benedict 24
poached eggs, hollandaise sauce, apple arugula salad, fried potatoes

Lighthouse Benedict 18

buttermilk biscuits, Hempler's ham, poached eggs, hollandaise sauce, fried potatoes

Croque Madame 15

brioche, thinly sliced ham, Gruyere cheese, herbed bechamel, medium fried egg

Croque Monsieur 14

brioche, thinly sliced ham, Gruyere cheese, herbed bechamel

STARTERS

Steamed Mussels 24

tequila cream, tomato, sofrito butter, baguette

Dungeness Crab Cakes 27

smoked chili remoulade, pear

Smoked Local Mushrooms 18

caramelized onion, chevre, sauce vierge, crostini, frisee

Pork Belly & House-made Pretzel 19

honey mustard, pickled cabbage, brussel sprout leaves

Fresh Oysters 24

Irish gin granita, lemon

Baked Oysters 24

house-made bacon, persimmon pearls

Crispy Calamari 19

charred lemon, pickled chilies, aleppo aioli

SOUP & SALAD

Clam Chowder 8 / 16

wild razor clams, Hempler bacon, Yukon gold potatoes

French Onion Soup 14

bone broth, sweet onion, gruyere

Smoked Albacore Salad 26

creamy chive dressing, organic greens, cilantro, avocado, shaved brussel sprout salad, rice stick

Caesar Salad 8 / 16

hearts of romaine, grana padano, grilled focaccia
add white anchovies +3 grilled chicken +8 wild salmon +16

Organic Beet Panzanella 18

tomato, fresno chilies, cauliflower, burrata, baguette, white balsamic, basil

LUNCH MAINS

Wild Salmon Sandwich 27

remoulade, pickles, tomato, frisee, challah bun, French fries

Lighthouse Burger 27

Ground chuck, housemade bacon, red romaine, tomato, white cheddar, remoulade, onion jam, French fries

Prime Rib Dip 21

Roasted garlic spread, caramelized onions, Gruyere, baguette, french fries

Halibut & Chips 32

local amber beer, vegetable slaw, house-made tartar sauce french fries

Bucatini Pomodoro 24

tomato, basil, olive oil, Castelvetro olives, grana padano
shrimp +12 grilled chicken +8

20% gratuity will be automatically added for parties of six or more.

Our menu contains allergens that may not be obvious from the descriptions and we cannot always accommodate extensive food sensitivities. While most ingredients are listed on the menu, cross contamination may occur. When in doubt, inquire with your server about the contents of a dish. Consuming raw or undercooked meat, poultry, shellfish, or eggs may increase your risk of foodborne illness.