



# *New Year's Eve* **2018** *At Lighthouse Sound*

## Starters

**Crab Imperial Stuffed Shrimp** Jumbo baked shrimp stuffed with our crab imperial - \$16

**Crab Louis** Colossal lump crab meat with a traditional louis dressing - \$14

**Grilled Lobster Flatbread** Fresh lobster, roasted tomatoes & mozzarella cheese on a toasted flatbread - \$18

**Duck Rillettes** A French classic served with toast points & cornichons~ \$14

## Soups

*Classic French Onion*- \$9

*Cream of Crab*- \$12

*Shrimp & Sweet Corn Chowder*- \$10

## Salads

**Lighthouse Salad** – Fresh sliced pears & apples, roasted walnuts, crumbled blue cheese over assorted baby lettuce with our house made sweet & tangy red wine vinaigrette ~ \$9

**Traditional Caesar**-romaine lettuce with herbed croutons and our house made creamy caesar dressing~ \$9

**Spinach Salad** – roasted sweet potatoes, crumbled goat cheese & raisins over fresh spinach with a Vidalia onion dressing - \$9

## Entrée's

(Upgrade any entrée... add a Lobster Tail for \$18 or a Crab cake for \$12)

**Braised Lamb Shank**- Braised with fresh herbs & red wine, served with horseradish smashed potatoes and a fresh vegetable du jour ~ \$30

**Buffalo Milk Mozzarella Ravioli**- with sautéed jumbo shrimp, sea scallops & jumbo lump crab with roasted tomatoes in a white wine butter sauce - \$35

**Filet Mignon Oscar**- 8 oz. Filet Mignon topped with jumbo lump crab, asparagus & béarnaise, served with potatoes au gratin - \$45

**Tuscan Style Porterhouse Pork Chop**- bone in, marinated & grilled, served with asiago cheese pasta & a fresh vegetable du jour - \$34

**Lobster Tails** – Twin lobster tails, grilled with a lemon-herb butter, served with a fresh vegetable du jour ~ \$50

**Crab Cakes**- Two 5 oz. crab cakes with a tomato roulade & served with herbed buttered redskin potatoes and a fresh vegetable du jour- \$35

**Stuffed Cedar Planked Atlantic Salmon**- stuffed with jumbo lump crab, broiled & served with bamboo rice & a fresh vegetable du jour - \$34

**Porterhouse Steak**- A 20-ounce beauty! Pan roasted & served with horseradish smashed potatoes & a fresh vegetable du jour - \$55

## Desserts \$9

**Tuxedo Cheesecake**- Chocolate cheesecake & white chocolate  
**Coconut Mousse Cake**- Layers of yellow cake & white chocolate mousse  
**Tennessee Whiskey Pecan Bundt Cake**- Served with cinnamon ice cream

## Dessert for 2 ~ \$30

**Champagne Flute Duo**- 2 floats made with our raspberry sorbet & chilled champagne poured tableside. Served with gold plated straws that are yours to keep!