



# Valentine's Day at Lighthouse Sound

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## Appetizers

**Fried Green Tomato Crab Stack \$14**  
Herb breaded fried green tomato topped with lump crabmeat and a Cajun remoulade

**Parmesan & Tomato Risotto Balls \$10**  
Hand breaded tomato, parmesan and basil risotto balls served with a garlic cream sauce

**Calamari \$13**  
Flash fried fresh calamari served with our house marinara sauce

**Drunken Mussels \$12**  
Mussels sautéed in butter, Yuengling lager, cilantro and capers. Served with a sliced French baguette

**Goat Cheese Mousse Cup \$9**  
Moussed goat cheese in a pastry cup topped with a fresh strawberry salsa

## Soups

**Creamy Lobster Bisque \$11**  
**Soup Du Jour \$9**  
**Maryland Crab \$11**

## Salads

**Light House Salad \$9**  
Field greens, cherry tomatoes, toasted walnuts, Mandarin oranges with our famous honey poppy seed dressing

**Caesar Salad \$9**  
Romaine, herbed croutons, parmesan cheese, tossed in our house made creamy caesar dressing

## Entrees

**Grilled Ribeye \$33**  
Queen cut grilled ribeye served with prosciutto wrapped asparagus and tri colored fingerling potatoes

**Citrus Salmon \$28**  
Fresh Atlantic salmon topped with a citrus beurre blanc and served with jasmine rice and asparagus

**Seafood Scampi \$36**  
Sautéed jumbo shrimp, sea scallops and lump crab with roasted heirloom tomatoes in a white wine butter sauce over spinach linguini

**Lighthouse Crab Cakes \$33**  
Twin broiled crab cakes served with your choice of starch and vegetable

**Stuffed Bronzino \$30**  
Mediterranean sea bass stuffed with crab imperial and served with jasmine rice and your choice of vegetable

**Filet Mignon \$38**  
8-ounce filet mignon grilled to your liking and served with prosciutto wrapped asparagus and tri colored fingerling potatoes

**ADD LOBSTER THERMADORE FOR \$6**

**Oven Roasted Duck \$32**  
Half duck over an herb polenta cake, sautéed spinach and topped with a dark cherry orange glaze.

**Chicken Marsala \$27**  
Coleman organic airline chicken topped with wild mushrooms and marsala sauce. Served with your choice of starch and vegetable.

**Lamb Gnocchi \$28**  
Handmade potato gnocchi, slow roasted lamb and blistered heirloom tomatoes topped with a light lamb jus, carrot puree, spinach chips and a touch of goat cheese.

## Desserts \$9

- ♥ Chocolate Cherry Bread Pudding with Vanilla Ice Cream
- ♥ Smith Island Red Velvet Cake
- ♥ Champagne Crème Brule
- ♥ Triple Chocolate Cake
- ♥ NY Style Cheesecake with fresh strawberries

