



New Year's Eve **2023** *At Lighthouse Sound*

Starters

- Shrimp Imperial** baked shrimp stuffed with our crab imperial \$16
- Beef Wellington** tender beef & mushrooms in a puff pastry with bearnaise sauce \$14
- Pork Potstickers** deep fried and served with ponzu sauce \$13
- Boursin Tomato Crostini** toast point topped with a blend of boursin cheese, fresh basil & marinated tomatoes \$11
- Thai Mussels** mussels sauteed in a Thai curry sauce and served with a toasted baguette \$13
- Crab Dip** our house recipe made with lump crab and a blend of cheeses \$15

Soups

- Lentil*- \$9
- Cream of Crab*- \$12
- Lobster & Shrimp Bisque*- \$12

Salads

- Lighthouse Salad** – spring mix, mandarin oranges, walnuts & cherry tomatoes served with a honey poppyseed vinaigrette \$10
- Traditional Caesar**-romaine lettuce with herbed croutons tossed in our house made creamy caesar dressing \$10
- Spinach Salad** – spinach, cherry tomatoes, fresh parmesan, red onion, hard-boiled egg & crumbled bacon served with a warm bacon balsamic dressing- \$12

Entrees

- Duck A L'orange**- half duck with an orange glaze served with sweet potato mash & roasted mixed vegetables \$39
- Seafood Scampi** – shrimp, lump crabmeat, tomatoes, spinach & linguini in a garlic, white wine & butter sauce \$37
- Filet Mignon**- 8 oz. filet mignon topped with lobster imperial. Served with boursin mashed potatoes & prosciutto wrapped asparagus \$62
- Braised Pork Shank**- slow cooked pork shank topped with a savory pork jus & served with sweet potato mash & prosciutto wrapped asparagus \$34
- Chicken Francaise** – boneless chicken lightly floured, pan cooked in a lemon butter beurre blanc. Served with au gratin potatoes & roasted mixed vegetable \$30
- Crab Cakes**- two Maryland style crab cakes served with au gratin potatoes & prosciutto wrapped asparagus \$42
- Pesto Pasta with Salmon** roasted tomatoes, asparagus, mushrooms & linguini tossed in a pesto cream sauce topped with broiled salmon - \$34
- Grilled Prime Rib**- Queen cut grilled prime rib with a house steak sauce. Served over boursin mashed potatoes with roasted mixed vegetables \$42
- Truffle Cream Scallops** pan seared scallops topped with a truffle cream sauce & served with potato gnocchi & roasted mixed vegetables \$42