



Wickies

Lighthouse Restaurant

BRUNCH MENU

Served 8am - 3:30pm

BENEDICTS

Served with Wickies homestyle potatoes & fresh fruit

- VEGGIE** 17
Sautéed spinach, tomato, mushrooms, and poached eggs* topped with hollandaise sauce
- CRAB CAKE** 18
Two crab cakes topped with poached eggs* and hollandaise sauce
- SMOKED SALMON*** 18
Smoked salmon, poached eggs* topped with hollandaise sauce and capers
- TRADITIONAL** 15
Ham and poached eggs* topped with hollandaise sauce

OMELETTES

- SEAFOOD** 19
Shrimp, crabmeat, tomatoes, green onion, and hollandaise sauce.
- VEGGIE** 15
Avocado, mushrooms, spinach, tomato and goat cheese
- CREATE YOUR OWN** 15
Served with Wickies homestyle potatoes, toast (white or wheat) and fresh fruit
CHOOSE 2 ITEMS. EACH ADDITIONAL ITEM ADD \$1
Bacon, Sausage, Ham, Turkey, Tri-colored peppers, onions, mushrooms, tomatoes, spinach, olives, jalapenos, cheddar, goat cheese, mozzarella, provolone, pepperjack

WAFFLES & PANCAKES

- CHICKEN & WAFFLES** 17
Stacked with fried chicken strips and whipped butter
- BANANA PANCAKES** 16
3 pancakes with bananas baked inside finished with more bananas, a caramel drizzle and pecans
- BLUEBERRY PANCAKES** 14
Blueberry pancakes, topped with blueberry sauce, fresh blueberries and whipped cream
- SAND DOLLAR PANCAKES** 12
4 sand dollar sized pancakes, 2 eggs made your way*, 2 slices of bacon or sausage links
- CREATE YOUR OWN** 12
CHOOSE 2 ITEMS. EACH ADDITIONAL ITEM ADD \$1
Bananas, Strawberries, Blueberries, Chocolate chips, Nutella, Honey, Granola, Candied Pecans, Vanilla Yogurt, Chocolate Sauce, Whipped Cream

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

SPECIALTIES

- ESPRESSO CREME BRÛLÉE FRENCH TOAST** 16
Creamy espresso crème brûlée custard layered between two slices of French toast, and finished with berries and whipped cream
- AVOCADO TOASTY** 15
Whole wheat toast topped with sliced avocado, diced tomatoes, eggs made your way*, and goat cheese. Served with Wickies homestyle potatoes and fresh fruit
- BISCUITS & GRAVY** 13
Large homemade buttermilk biscuits with creamy sausage gravy and two eggs made your way*
- FRUIT PLATE** 15
An assortment of fresh fruit, vanilla yogurt and blueberry granola. Served with Melba sauce and honey
- CRAB CAKES** 19
Two crab cakes with mango rum remoulade and tropical salsa
- FRIED GREEN TOMATOES** 15
Topped with goat cheese and roasted corn cream sauce
- SHRIMP & GRITS** 17
Pan seared shrimp over cheddar grits with a roasted red pepper coulis.

SALADS

- CHICKEN SALAD PLATE** 16
Homemade chicken salad with pecans, grapes and celery atop a cored tomato with a honey drizzle. Served with flatbread points, cucumber and pear
- STRAWBERRY ZINFANDEL** 13
Strawberries, blueberries, candied pecans, goat cheese, and spinach tossed in a zinfandel vinaigrette dressing
- QUINOA SALAD** 14
Romaine, avocado, tomato, cucumber, goat cheese, quinoa and vinaigrette dressing
- CAESAR** 12
Romaine, shaved, parmesan, garlic croutons and creamy caesar dressing.
- B.L.T.E.** 14
Romaine, bacon, tomato, hard boiled eggs, avocado, goat cheese, and zesty avocado dressing

SALAD ADDITIONS

- 4oz Filet 25
Grouper 19
Grilled Salmon 16
Shrimp 12
Grilled Chicken 9

HANDHELDS

DAYBREAK SANDWICH

13

Eggs prepared scrambled or over easy*, choice of cheese, with either bacon or sausage on your choice of bread. Served with Wickies homestyle potatoes.

MORNING WRAP

13

Scrambled eggs, sausage, bacon or ham, with cheddar cheese in a flour tortilla. Served with Wickies homestyle potatoes.

THE PLAIN JANE BURGER

16

Prime beef patty, lettuce, tomato, onion, and pickle. Served with french fries. Add cheddar cheese +\$1, Add bacon +\$3, add an egg* +\$1
Gluten free bun available upon request. +\$2

PHILLY CHEESESTEAK

18

Steak, mushrooms, caramelized onion, tri-colored peppers, and provolone cheese on a toasted hoagie. Served with french fries.

GROUPE SANDWICH

27

Blackened, grilled or crunchy fried grouper filet with mango remoulade, lettuce, tomato, and onion served on a toasted bun with french fries.

FISH TACOS

18

Two soft flour or corn tortillas filled with grouper, shredded lettuce, cucumber pico de gallo, cotija cheese, and finished with a zesty avocado sauce. Served with french fries.

SHRIMP TACOS

18

Two soft flour or corn tortillas filled with blackened shrimp, shredded lettuce, tropical salsa and finished with a mango remoulade. Served with french fries.

CHICKEN SALAD SANDWICH OR WRAP

16

Homemade chicken salad with pecans, grape, and celery with lettuce and tomato served on toast or in a wrap. Served with french fries.

GARDEN WRAP

15

Cucumber, tomato, red onion, carrots, avocado, romaine lettuce and a zesty avocado dressing. Served with a side of fresh fruit.

CRANBERRY TURKEY WRAP

17

Sliced turkey, cranberry compote, goat cheese and spinach. Served with choice of fresh fruit or french fries.

FLATBREADS

Gluten free crust is available upon request.

PEAR GORGONZOLA FLATBREAD

16

Pear, walnuts, gorgonzola on a cheesy pesto base and topped with mozzarella

SCAMPI FLATBREAD

19

Buttery shrimp, mozzarella, roasted garlic, spinach, parsley lemon, and a cream sauce

OYSTERS ON THE HALF SHELL**

Freshly shucked cold water oysters

HALF DOZEN 15

DOZEN 28

A LA CARTE

FRESH FRUIT	6
VANILLA YOGURT	4
OATMEAL	3
TOAST	3
BISCUIT	3
PANCAKES (3)	9
WAFFLE (1)	10
FRENCH TOAST (2 SLICES)	10
ONE EGG*	2
GRITS	3
HOMESTYLE POTATOES	3
FRENCH FRIES	5
PARMESAN TRUFFLE FRIES	8
SWEET POTATO FRIES	5
BACON (3 STRIPS)	5
SAUSAGE LINKS (2 LINKS)	5
SLICED HAM	5
SAUSAGE GRAVY	6
100% MAPLE SYRUP	3

DESSERTS

All desserts are homemade and gluten free

DEATH BY CHOCOLATE

10

A rich dark chocolate cake served with fresh berries

HATTER CHEESECAKE

10

A decadent crustless cheesecake served with fresh berries

ESPRESSO CREME BRÛLÉE

10

A creamy custard with rich espresso flavor

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

** There is risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.