Wickies Lighthouse Restaurant

Lunch Menu

Appetizers

Chilled Seafood Starter* GF 27
4 shucked cold water oysters, tuna tartare with cucumber planks, ½ pound of gulf shrimp.

Crab Cakes 19
Two crab cakes with mango rum remoulade and tropical salsa.

Smoked Salmon Plate* 17
Smoked salmon, herb cream cheese spread with capers and red onions served on crostini.

Garlic Shrimp 18
Shrimp with roasted garlic and fresh herbs served on crostini.

Tuna Tartare* 24
Yellowfin tuna, wakame, avocado, scallions, orange ginger vinaigrette, topped with a balsamic glaze and wasabi drizzle. Served with crispy wontons and sliced cucumbers.

Lobster Cargot 26
Cold water lobster, fresh herb garlic butter served with crostini.

Fried Green Tomatoes 15
Topped with goat cheese and roasted corn cream sauce.

Smoked Mahi Dip 16
Smoked mahi blended into a creamy, savory dip. Served with crispy wontons and sliced cucumbers, capers, and pickled jalapenos.

Quesadilla Loco 18
Shredded chipotle chicken or mojo pork, mozzarella cheese, and guacamole. Served with pico de gallo, shredded lettuce, and sriracha aioli.
Substitute for shrimp +$2

Island Conch Fritters 15
A true island treat - 6 golden fritters with dipping sauce.

Oysters on the Half Shell** 15 *half dozen* / 28 *dozen*
Six or twelve freshly shucked cold water oysters.

Flatbreads

Gluten free crusts are available upon request. GF

Smoked Salmon* 19
Smoked Salmon, crème fraîche, capers, red onions and lemon.

Scampi 19
Buttery shrimp, mozzarella, roasted garlic, spinach, parsley, lemon, and a cream sauce.

Pear Gorgonzola 16
Pear, walnuts, gorgonzola on a cheesy pesto base and topped with mozzarella and balsamic glaze.

Blueberry Jalapeño 16
Blueberries, jalapeños, goat cheese on a cheesy pesto base and topped with mozzarella.

Chicken Caprese 17
Grilled chicken, basil pesto, fresh tomatoes, mozzarella, and topped with a sweet balsamic glaze drizzle.

Mango BBQ Pork 16
Pulled pork tossed in a sweet mango BBQ sauce, tri-colored peppers, onions, and mozzarella cheese.

Salads

Old Florida 13
Mixed greens, avocado, tomatoes, gorgonzola cheese, croutons, and zesty avocado dressing.

Spicy Watermelon GF 14
Arugula, mint, spiced watermelon, feta cheese, and shallot dressing

Smoked Salmon* GF 16
Mixed greens, cucumbers, capers, red onions, avocado, smoked salmon rosettes, and dill dressing

Strawberry Zinfandel GF 14
Spinach, strawberries, blueberries, candied pecans, goat cheese, and zinfandel vinaigrette.

The B.L.T.E. GF 14
Romaine, bacon, tomato, hard boiled eggs, avocado, goat cheese, and zesty avocado dressing

Caesar 12
Romaine, shaved parmesan, garlic croutons, and creamy caesar dressing.

Quinoa Salad GF 15
Romaine, avocado, tomato, cucumber, goat cheese and quinoa served with vinaigrette dressing.

Salad Additions

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

GF = *Gluten Free*

***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.*

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

Lunch Specialties

Served with french fries. Can substitute for sweet potato fries or onion rings +$2, or parmesan truffle fries +$4

Ahi Tuna Sandwich* 26
6oz Ahi Tuna Steak on a toasted bun, topped with Wickies style slaw and sriracha aioli.

Tropical BBQ Sandwich 17
Tender pulled pork tossed in a sweet mango BBQ sauce, piled on a toasted hoagie roll, and topped with Wickies style slaw.

Spicy Onion Burger 19
Prime beef patty, onion rings, avocado, lettuce, tomato, jalapeños, pepper jack cheese.
Gluten free bun available upon request. +$2

Mushroom Burger 18
Prime beef patty, mushroom red wine demi-glace, provolone cheese, lettuce, tomato, and onion.
Gluten free bun available upon request. +$2

Figgy Burger 19
Prime beef patty with fig and bourbon compote with candied bacon and pepperjack cheese.
Gluten free bun available upon request. +$2

The Plain Jane Burger 16
Prime beef patty, lettuce, tomato, onion, and pickle.
Add cheddar cheese +$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.

Tacos 16
Two soft flour or corn tortillas filled with shredded chipolte chicken or mojo pork, shredded lettuce, cucumber pico de gallo, cotija cheese, and finished with a zesty avocado sauce.
Substitute for grouper or shrimp +$2

Shrimp Po-boy 18
Fried shrimp, tomato, shredded lettuce, mango remoulade and scallions on a toasted hoagie.

Grouper Sandwich 27
Blackened, grilled or crunchy fried grouper filet with mango remoulade, lettuce tomato, onions. Served on a toasted bun.

Cranberry Turkey Wrap 17
Sliced turkey, cranberry compote, goat cheese, spinach.

Garden Wrap 15
Cucumber, tomato, red onion, carrots, avocado, romaine lettuce, and zesty avocado dressing. Served with fresh fruit instead of french fries.

Chicken Caesar Wrap 17
Grilled or blackened chicken, romaine, shaved parmesan, and creamy caesar dressing.

Shrimp & Grits 17
Pan seared shrimp over cheddar grits with a roasted red pepper coulis.
Not served with any sides.

Caribbean Coconut Shrimp 17
12 coconut battered shrimp with Wickies style slaw.

Desserts

All of our desserts are gluten free GF

Death by Chocolate 10
A rich dark chocolate cake

Hatter Cheesecake 10
Served with fresh berries

Espresso Crème Brûlée 10
A creamy custard with rich espresso flavor

Key Lime Pie 10
Served with key lime drizzle and fresh blueberries

Affogato 8
Vanilla bean ice cream topped with warm espresso

A La Carte

Soup of the Day	-
Vegetable of the Day	5
French Fries	5
Parmesan Truffle Fries	8
Sweet Potato Fries	5
Onion Rings	5
Side Salad	7
Fresh Fruit	6

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