Wickies Lighthouse Restaurant

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
Two large 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

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

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

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

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

Oysters on the Half Shell**

Six or twelve freshly shucked cold water oysters

15 *half dozen*
28 *dozen*

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		

Soup of the Day

Ask your server for today's specialty soup

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.*

Wickies Dinner Specialties

All entrées include the vegetable of the day.
All entrées are either gluten free or can be modified upon request.

Filet Mignon 56
8oz Upper 2/3 choice tenderloin of beef topped with au poivre sauce. Served with roasted garlic Yukon mash

Braised Short Ribs 42
With red wine demi-glace, crispy shallots. Served with parmesan horseradish grits

NY Strip 52
14oz Upper ⅔ choice topped with a mushroom demi-glace. Served with fingerling potatoes

Southern Porkchop 39
Paired with a fig bourbon compote. Served with fingerling potatoes

Chicken Rollatini 29
Pan seared chicken rolled with ham, spinach, tri-colored peppers, mozzarella cheese and topped with a roasted corn cream sauce. Served with roasted garlic Yukon mash

Root Vegetable Risotto 25
Roasted turnips, carrots, parsnips and onion risotto topped with parmesan cheese, drizzled with white truffle oil. Served with the vegetable of the day

Stuffed Lobster Tails 62
Butter poached twin lobster tails topped with lump crab meat. Served with roasted garlic Yukon mash

Honey Glazed Salmon 39
Pan seared Antarctic Salmon with a honey garlic lemon glaze. Served with coconut risotto

Black Grouper 48
Pan seared and topped with a lemon herb caper butter. Served with roasted garlic Yukon mash

Scallops 43
Four pan seared panko and black truffle crusted scallops, caramelized shallot beurre blanc. Served with coconut risotto

Stuffed Shrimp Pasta 45
Pappardelle pasta, three large shrimp stuffed with our crab cake recipe, finished with a lemon caper cream sauce and garlic toast

Shrimp & Grits 38
Four large pan seared shrimp over parmesan horseradish grits with a roasted red pepper coulis

Fish Tacos 28
Three soft flour or corn tortillas filled with black grouper, shredded lettuce, cucumber pico de gallo, cotija cheese, and a zesty avocado sauce. Served with a side of french fries

Desserts

Death by Chocolate 10
A rich dark chocolate cake

Hatter Cheesecake 10
The signature Mad Hatter crustless cheesecake

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

~ All of our desserts are gluten free ~ GF

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