

DINNER MENU

Served daily from 4:00 pm



HOURS: 11:30 - 9:00 PM
LAST SEATING BY 8:45
WEATHER PERMITTING

Starters

- ✂ **SEAFOOD HUSH PUPPIES 20**
Cornmeal fritters fried golden with cold water lobster and shrimp with whole grain mustard aioli

- ✂ **BOCA CHICA SCALLOPS 24**
Lightly blackened U-10 Scallops topped with Key Lime Ginger aioli

- COCONUT SHRIMP 17**
Side of sweet chili sauce

- ✂ **BLACKENED SHRIMP 17**
Blackened jumbo shrimp drizzled with tropical remoulade

- ✂ **CHILI SHRIMP 17**
Lightly breaded and fried jumbo shrimp, tossed in a sweet & spicy chili sauce

- CALAMARI 17**
Lightly breaded and fried. Served with sweet & spicy chili sauce

- JUMBO CLAM STRIPS 17**
Lightly breaded, flash fried. Served with cocktail and tartar sauce

- ✂ **CAPRESE 16**
✓ Local farm fresh tomatoes, fresh mozzarella, house basil pesto, balsamic glaze

- ✂ **BONELESS WINGS 14**
Hand breaded with our own Gluten free breading. Served with sauces on the side. Choice of Blue cheese or Ranch dressing and Buffalo sauce

EXTRA SAUCES \$.50

Seafood breading is
✂ gluten sensitive
as indicated

✂ CEVICHE 22 ★

Shrimp, Mahi and grouper marinated with fresh mango, cucumbers, sweet mini peppers, jicama, red onions, herbs and citrus juices. Served with unique ancho chili infused tortilla chips

✂ SHRIMP & CRAB COCKTAIL 24

Chilled lump blue crab and shrimp meat in addition to four jumbo shrimp with house cocktail sauce

✂ PEEL & EAT SHRIMP 19

Half pound jumbo Key West pink shrimp. Served warm or chilled with cocktail sauce or drawn butter



Salads

✓ CLASSIC CAESAR SALAD 13

Romaine lettuce, garlic croutons, and parmesan cheese tossed with house Caesar dressing

✓ GARDEN SALAD 13

Mixed greens, cucumber, red onion, tomato and garlic croutons. Choice of dressing

✓✂ BEET SALAD 18

Mixed greens, red beets, red onions, mandarin oranges, toasted pistachios, feta cheese and balsamic pistachio vinaigrette

add to any salad

- ✂ **GROUPER 14**
(blackened, broiled or fried)

- ✂ **MAHI 13**
(blackened or broiled)

- ✂ **SALMON 13**
(blackened or broiled)

- ✂ **CHICKEN BREAST 7**
(blackened or broiled)

- ✂ **JUMBO SHRIMP 10**
(broiled, blackened, chilled, fried)

- COCONUT SHRIMP 10**

- ✂ **SEA BASS 21**
(blackened or broiled)

Balsamic, Ranch, Italian, Caesar, Honey Mustard, Blue Cheese, Thousand Island, Oil & Vinegar

Soup

SOUP OF THE DAY | mkt

Ask your server what the chef has prepared. Based on season and availability. Soup may not be available.

sides

- ✓ FRENCH FRIES 7

- ✓ ONION RINGS 11

- ✓✂ ROASTED TOMATO 5
topped with cheese

- ✓✂ HOUSEMADE COLESLAW 5

- ✓✂ TROPICAL RICE 5

- ✓✂ ROASTED BRUSSELS

- SPROUTS 7

★ THIS MENU MAY CONTAIN RAW OR UNDERCOOKED FOODS. CONSUMING RAW OR UNDERCOOKED SEAFOOD, MEAT OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. SESAME SEEDS NOW CONSIDERED NINTH MAJOR FOOD ALLERGEN.

BUZZSLIGHTHOUSE.COM | 239-734-9180 |
PARTIES OF 6 OR MORE A 20% GRATUITY MAY BE ADDED

Hand Helds

BUZZ'S FAMOUS GROUPE REUBEN 26

American cheese, coleslaw and thousand Island dressing, served on grilled Rye bread
Broiled, Blackened or Fried

LOBSTER ROLL 33

4 oz cold water lobster meat drizzled with brie butter sauce, fresh dill, served warm on a toasted New England roll

GROUPE SANDWICH 25

Fried, Broiled or Blackened. Choice of lettuce, tomato, onion

PHILLY CHEESESTEAK 17

Sirloin steak sliced thin, American cheese, and grilled onions on a hoagie roll. Cheese served under the meat. Cooked the real Philly Way!

BUZZ'S BURGER 17

1/2 pound extra lean ground beef cooked to order. Choice of Lettuce, Tomato, Onion.

All sandwiches come with French Fries

Substitute coleslaw or tropical rice

Substitute onion rings \$4

Add American cheese \$1 or fresh mozzarella \$2

 **Vegetarian**

 **Gluten Sensitive**

We strive to provide gluten sensitive items, however, due to the size of our kitchen all fried items, gluten and non-gluten are all cooked in the same oil. If you are highly allergic, please do not rely on gluten sensitive items.



Dinner Entrees

CHOICE OF TWO (2) SIDES

French fries
Roasted tomato with cheese
Sliced local farm tomatoes
Coleslaw

Baked potato
Tropical rice
Onion rings \$4
Roasted Brussels sprouts \$4

* GROUPE 36

Fried, Broiled or Blackened

* SALMON 32

Broiled or Blackened

* MAHI 32

Broiled or Blackened

* CHILI SHRIMP 25

Lightly breaded, flash fried, tossed in a sweet & spicy chili sauce

* CHICKEN CAPRESE 25

House marinade, basil pesto, fresh Mozzarella, farm tomatoes

* LOBSTER TAIL (S) 42/78

Steamed 8 oz Gulf lobster tail with drawn butter

COCONUT SHRIMP 25

Side of sweet chili sauce

* BUTTERFLY SHRIMP 25

Lightly Breaded, Grilled or Blackened, cocktail sauce

* FISH & CHIPS 25

Lightly breaded fried Haddock

ADD KEY LIME BUTTER TO ANY ENTRÉE \$2-

Specialty Entrees

* LIGHTHOUSE GROUPE 46

Broiled grouper topped with garlic lobster butter with chunks of cold-water lobster with mashed potatoes and broccolini

* KEY LARGO MAHI 44

Lightly blackened Mahi topped with blue crab and shrimp, drizzled with Key lime butter sauce over tropical rice and broccolini

CHILEAN SEA BASS 42

Broiled or Blackened 8 oz Sea Bass, served with Miso teriyaki glaze, tuxedo sesame seeds, golden rice cakes and broccolini

SUNSHINE SCALLOPS 39

Lightly blackened U-10 scallops topped with a fresh tropical fruit salsa, drizzled with citrus Island sauce, golden rice cakes and rainbow baby carrots

* CARRIBBEAN JERK CHOP 34

Jerk rubbed French bone-in 14 oz pork chop topped with tropical fruit salsa, drizzled with citrus island sauce, tropical rice and rainbow baby carrots

* FILET MIGNON 52

8 oz filet mignon cooked to perfection with mashed potatoes and Brussels sprouts

MAKE IT SURF & TURF

Add lobster tail \$34

Add jumbo scallops \$21

Add crab & shrimp medley \$21

Add Garlic Butter or Key Lime Butter

**THE CHEF ASKS FOR
NO SUBSTITUTIONS IF POSSIBLE**

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