

DINNER MENU

Served daily from 4:30 pm



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

Starters

- ✂ **SEAFOOD HUSH PUPPIES | 19**
Cornmeal fritter fried golden with cold water lobster and shrimp with whole grain mustard aioli
- COCONUT SHRIMP | 16**
Side of sweet chili sauce
- ✂ **BLACKENED SHRIMP | 16**
Drizzled with Tropical Remoulade
- ✂ **SPICY SWEET CHILI SHRIMP | 16**
Lightly breaded and fried, tossed in a spicy sweet chili sauce
- SPICY SWEET CALAMARI | 15**
Lightly breaded and fried. Served with choice of cocktail sauce or sweet chili sauce, served on the side

- ✂ **SUNSHINE SCALLOPS | 24**
Jumbo blackened scallops topped with tropical fruit salsa, drizzled with a citrus Island sauce
- JUMBO CLAM STRIPS | 15**
Lightly breaded, flash fried. Served with cocktail and tartar sauce
- ✂ **JUMBO CHICKEN WINGS | 16**
Served naked with sauces on the side. Choice of Blue Cheese or Ranch dressing and Buffalo sauce


CHICKEN FINGERS | 11
Served with Honey Mustard, BBQ or Ranch

EXTRA SAUCES \$.50

Seafood breeding is gluten sensitive where indicated

- ✂ **DUNGENESS CRAB CLUSTER | 28**
West coast crab cluster, steamed with drawn butter
- ✂ **CEVICHE | 20** 
Shrimp and grouper marinated with fresh herbs and coconut. Served with tortilla chips
- ✂ **SHRIMP COCKTAIL | 17**
Jumbo shrimp with cocktail sauce
- ✂ **CRAB COCKTAIL | 21**
Jumbo lump blue crab with cocktail sauce
- ✂ **PEEL & EAT SHRIMP | 17**
Half pound. Served hot or chilled with cocktail sauce or drawn butter



 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.

Salads

- ✓ **CLASSIC CAESAR SALAD | 12**
Romaine lettuce, garlic croutons, and parmesan cheese tossed with our house Caesar dressing
- ✓ **GARDEN SALAD | 12**
Mixed greens, cucumber, red onion, tomato and garlic croutons. Choice of dressing
- ✓✂ **CAPRESE | 15**
Local farm fresh sliced tomatoes, fresh mozzarella cheese, house basil pesto, balsamic glaze

- ✓✂ **BEET SALAD | 16**
Mixed greens, red beets, red onions, mandarin oranges, toasted pistachios, feta cheese and balsamic white wine pistachio dressing
- ✓✂ **FLORIDIAN PALM | 16**
Mixed greens, hearts of palm, red onions, mandarin oranges, sliced almonds, and toasted coconut with Piña colada vinaigrette

add to any salad

- ✂ **GROUPEr 16**
(blackened, broiled or fried)
- ✂ **MAHI 14**
(blackened or broiled)
- ✂ **SALMON 14**
(blackened or broiled)
- ✂ **CHICKEN BREAST 8**
(blackened or broiled)
- ✂ **JUMBO SHRIMP 11**
(broiled, blackened, chilled, fried)
- COCONUT SHRIMP 11**
- ✂ **SEA BASS 21**
(blackened or broiled)

Balsamic, Ranch, Italian, Caesar, Pina Colada Vinaigrette, 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 always be available.

Sides

- ✓ **FRENCH FRIES | 7**
- ✓ **ONION RINGS | 11**
- ✓✂ **HOUSEMADE COLESLAW | 5**
- ✓✂ **ROASTED TOMATO | 5**
topped with cheese
- ✓✂ **TROPICAL RICE | 5**
- ✓✂ **SLICED FARM TOMATOES | 5**
- ✓✂ **ROASTED BRUSSELS SPROUTS | 7**

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

Hand Helds

BUZZ'S FAMOUS GROUPEL REUBEN | 26

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

LOBSTER ROLL | 29

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

GROUPEL SANDWICH | 25

Fried, Broiled or Blackened. Choice of Lettuce, Tomato, Onion

MAHI SANDWICH | 23

Broiled or Blackened. Choice of Lettuce, Tomato, Onion

SHRIMP PO BOY | 19

Breaded shrimp, lettuce, tomato, red onion, scallions, pickle Tropical Remoulade on a hoagie roll

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 | 16

1/3 pound extra lean ground beef cooked to order. Choice of Lettuce, Tomato, Onion. American Cheese \$1 Fresh Mozzarella \$3

All sandwiches come with French Fries.

Substitute coleslaw or tropical rice. Sub onion rings \$4

✓ 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-

✘ GROUPEL | 34

Fried, Broiled or Blackened

✘ SALMON | 30

Broiled or Blackened

✘ MAHI | 32

Broiled or Blackened

✘ CHILI SHRIMP | 25

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

✘ CHICKEN CAPRESE | 25

House marinade, basil pesto, fresh Mozzarella, farm tomatoes

✘ LOBSTER TAIL (s) | 45/80

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 GROUPEL 42

Grilled grouper topped with garlic lobster butter with chunks of cold-water lobster with mashed potatoes and asparagus

CHILEAN SEA BASS | 39

Broiled or Blackened, served with Miso Teriyaki glaze, tuxedo sesame seeds, golden rice cakes and broccolini

✘ KEY LARGO SNAPPER | 38

Lightly blackened red snapper, tropical rice and broccolini with Key Lime butter sauce

✘ SUNSHINE SCALLOPS | 37

Jumbo blackened scallops topped with a tropical fruit salsa, drizzled with a citrus Island sauce, golden rice cakes and asparagus

✘ FILET MIGNON | 45

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

MAKE IT SURF & TURF

Add Lobster tail \$35
Add three jumbo scallops \$19

✘ NY STRIP STEAK | 43

12 oz NY Strip cooked to perfection with mashed potatoes and Brussels sprouts

MAKE IT SURF & TURF

Add Lobster tail \$35
Add three jumbo scallops \$19

THE CHEF ASKS FOR NO SUBSTITUTIONS IF POSSIBLE