

Seasonal Menu



{ PLEASE ALERT SERVER
OF ANY FOOD ALLERGIES }

SHAREABLES

Garlic Baguette 3
Fresh Loaf, Served Hot From
The Oven

Crazy Cajun Baguette 12
Garlic Bread, Crawfish Tails
Over a Blanket of Pepper Jack
Cheese

Spinach, Jalapeño & Artichoke Dip 12
Fresh Fried Saltines

Lighthouse Loaded Fries 18
Crispy Sidewinder Fries
Smothered in Cajun Queso
with Crawfish, Shrimp,
Andouille and Peppers

Hot Fried Chicken Wings (6) 12
Choice of Buffalo, BBQ,
or Cajun Dry

Boudin Balls 10
Spicy Mustard Sauce

Fried Mixed Pickles 8
Jalapeno Ranch

Cajun Queso 10
Crawfish Tails, Peppers,
Cheese, with Tortilla Chips

Giant Pretzel 8
Creole Mustard Sauce



(*) CONSUMING RAW OR
UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS.

20% GRATUITY ADDED TO
PARTIES OF 8 OR MORE.

GREAT PLATES

Cajun Style Strip Steak* 35
12oz NY Strip, Cajun Herb Butter, Butter Roasted
Red Potatoes, Southern Style Green Beans

Texas Cut Ribeye* 42
12oz Ribeye, Herb Butter, Mashed Potatoes,
Southern Style Green Beans

Country Fried Chicken Platter 18
Mashed Potatoes, Southern Style Green Beans,
Peppercorn Gravy

Country Fried Steak Platter 22
Mashed Potatoes, Southern Style Green Beans,
Peppercorn Gravy

Espresso-Blackened Pork Chop 28
Cheddar Grits and Crispy Brussels Sprouts

Blackened Redfish 30
Rice Dressing, Southern Style Green Beans,
Red Pepper Coulis, Lemon Beurre Blanc Sauce

Chicken Fried Redfish 30
Rice Dressing, Southern Style Green Beans

Smothered Fried Catfish 29
Crawfish Étouffée, White Rice

Shrimp Étouffée 24
White Rice

Creole Style Shrimp & Grits 24
Blackened Shrimp, Cheddar Grits Topped with
Creole Sauce, Bacon, Shaved Parmesan and Chives

Tuscan Chicken Pasta 18
Grilled Chicken, Fettuccini, Bell Peppers,
Mushrooms, Basil, Tomato Cream Sauce

HANDHELDS

Cameron Cheeseburger* 14
Cheddar, Lettuce, Tomato, Red Onion, Chipotle Aioli,
with Sidewinder Fries

Crunchy Cajun Burger* 16
American Cheese, Pickles, Creole Sauce,
Topped with Potato Chips with Sidewinder Fries

TX Beef Patty Melt* 16
Caramelized Onion, Mozzarella, Jalapeno,
Chipotle Aioli, with Sidewinder Fries

Po' Boy 16
Choice of Shrimp or Catfish (Crawfish +3)
Cornmeal Fried, Dressed with Remoulade, Lettuce,
Tomato, Onion, and Pickle, with Sidewinder Fries

Fish Tacos 15
Corn Tortillas, Pico De Gallo, Shredded Lettuce,
Chipotle Aioli, with Sidewinder Fries

Southwest Chicken Sandwich 17
Grilled, Blackened, or Crispy Chicken, Avocado, Bacon,
Pepperjack, Lettuce, Tomato, Chipotle Aioli, with Sidewinder Fries

Chicken Caesar Wrap 18
Grilled Chicken, Spicy Caesar Dressing, Parmesan,
and Lettuce with Sidewinder Fries

SOUP & SALADS

Gulf Coast Gumbo 10 cup/12 bowl
Chicken and Sausage

Shrimp & Corn Soup
Shrimps, Corn, Cilantro, Pico
de Gallo

Blackened Shrimp & Candied Pecan Salad 18
Tomato, Carrots, Chives,
Apple Cider Vinaigrette

Coastal Cobb Salad 22
Blackened Redfish, Crawfish,
Egg, Bacon, Avocado,
Cucumber, Tomato, Green
Onion, Jalapeno Ranch

Caesar Salad 10
Romaine, Parmesan,
Spicy Caesar Dressing with
Baked Seasoned Croutons

Steakhouse Wedge Salad 12
Iceberg Wedge, Chopped
Tomato, Onion, Bacon
Bits, Blue Cheese Crumble
Dressing

PROTEIN ADDITIONS:
Grilled Chicken +6
Fried Catfish +8
Blackened Shrimp (5) +8
Sliced Steak +8

SHARED SIDES \$6

Southern Style Green Beans
Mashed Potatoes
Butter Roasted Red Potatoes
Cajun Sidewinder Fries
Mac and Cheese
Cheddar Grits
Rice Dressing
Lighthouse Bend Green
Salad with Vinaigrette
Crispy Brussels Sprouts

DESSERTS

Lighthouse Bread Pudding 8
Vanilla Ice Cream and
Bourbon Caramel Sauce

Key Lime Pie 8
When It's Gone, It's Gone!

Chocolate Truffle Cake 8
When It's Gone, It's Gone!

Beer & Cocktails

What's on tap today?

ASK YOUR SERVER!

Abita Amber	7
Munich Style Lager With a Smooth, Malty, Slightly Caramel Flavor and a Rich Amber Color	
Canebrake	8
Classic Wheat Ale Highlights Honey-Sweet Remnants of Louisiana Sugarcane and Notes of Citrus	
Ghost in the Machine	
Double IPA Draft with Intense Grapefruit and Tropical Flavors, Dry Finish	8
Bud Light	7
Michelob Ultra	7
Modelo	8

Lighthouse Old Fashioned 	12
One of a Kind Lighthouse-Infused Woodford, Woodford Infused Cherry, Black Walnut Bitters	
Espresso Martini 	12
SelvaRey Chocolate Rum, Espresso, Kahlúa	
Seasonal Sazarac 	12
Bulleit Bourbon, Absinthe, Nutmeg Bitters, Touch of Maple Syrup	
Pinky's Paloma 	12
El Jimador, Agave, Watermelon, Grapefruit Soda	
Fall in Moscow 	12
Moscow Mule, Cinnamon, Rosemary, Ginger Beer, Tito's Vodka	

Wine Favorites

WHITE WINE

Chardonnay	  	
Sonoma Cutrer, Russian River, CA	11	13
Napa Cellars, Napa Valley, CA		36
		48
Pinot Grigio		
Bollini, Alto Adige, Italy	10	13
Santa Margherita Alto Adige, Italy		32
		44
Sauvignon Blanc		
Whitehaven, Marlborough, New Zealand	11	14
Duckhorn, Napa Valley, CA		40
		47
Sparkling		
Schramsberg Blanc de Noirs, CA		47
Sparkling Splits		
Benvolio		15
Yes Way Rosé		15

RED WINE

Cabernet Sauvignon	  	
Joel Gott, CA	11	14
Landry Vineyards, LA		41
		35
Pinot Noir		
Ken Wright Cellars, Willamette Valley, WA	12	15
Cherry Pie, Three Vineyards, CA		44
		39
Merlot		
Decoy "Limited" Alexander Valley, CA	10	13
		37

Coffee

Latte	6oz - 7	12oz - 12
Cappuccino	6oz - 8	12oz - 13
Americano	6oz - 5	12oz - 10
Chai Tea	6oz - 5	12oz - 7
Espresso Shot	5	

Add in Flavors:
Mocha, Bourbon Caramel, Vanilla
Additional Pump - 50¢

SEASONAL ESPRESSO: PUMPKIN SPICE
12oz - **14**

Happy Hour

2:00PM - 6:00PM

BAR BITES

MIXED PICKLE BASKET	6	SIDEWINDERS & QUESO	6
<i>Blackened Ranch</i>			
GIANT PRETZEL	6	SPINACH & ARTICHOKE DIP	6
<i>Creole Mustard Sauce</i>			
WINGS (4)	6	BOUDIN BALLS	6
<i>BBQ, Buffalo, or Dry Rub</i>		BAR BURGER	8

\$5 DRAFT BEER | HALF PRICE WINE BY THE GLASS