

*On board the Princess Mary Queen
with his young wife when disaster
of the his captives*



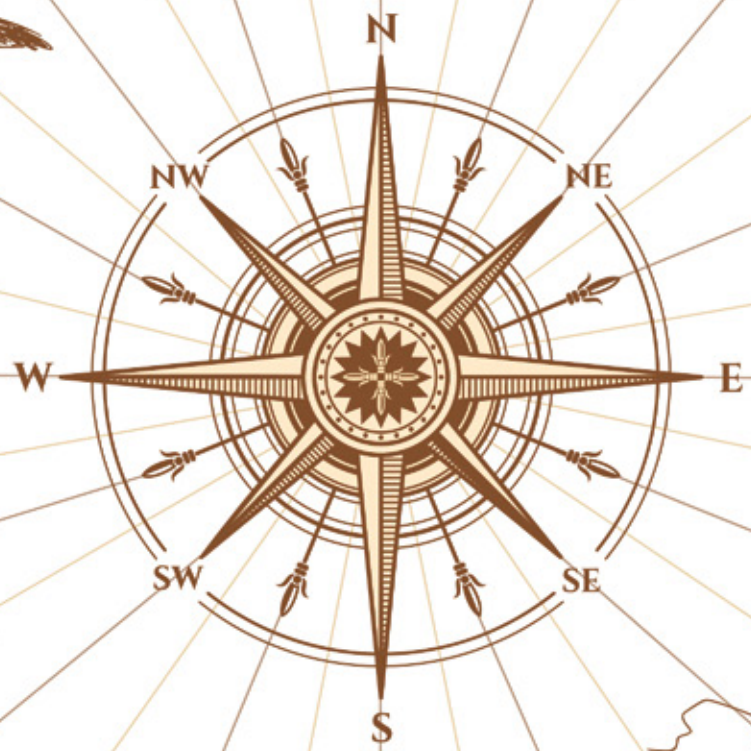
LIGHT HOUSE

SEAFOOD & GRILL

*Recently in the open sea
a few miles from Glynobay
this yacht was tested, and here*

MENÚ

*Recently
a few
this yacht*





LUNCH

*Recently in the open sea,
a few miles from Glorioso Bay,
this yacht was tested, and here*

CEVICHE DE LA BAJA 120 GR → **\$275**
Fresco ceviche de pescado blanco con cebolla morada, papaya, tomate verde, aguacate, cilantro, marinado con sal de mar, aceite de oliva extra virgen.

“DE LA BAJA” CEVICHE 120GR → **\$275**
Fresh white fish ceviche with red onion, papaya, green tomato, avocado, cilantro, marinated with fresh olive oil.

ALITAS DE POLLO 350GR → **\$280**
Con salsa a gusto: BBQ o Búfalo.

CHICKEN WINGS 350GR → **\$280**
With your choice sauce: BBQ o Buffalo

BONELESS 180GR → **\$240**
Con salsa a gusto: BBQ o Búfalo.

CHICKEN BONELESS 180GR → **\$240**
With your choice sauce: BBQ o Buffalo

TOSTADA DE CEVICHE DE CAMARÓN → **\$250**
Base de camarón cocido, mezclado con tomate, cebolla morada, cilantro, con un toque de limón. Servida sobre una tostada de maíz con una mayonesa de habanero y orégano.

SHRIMP CEVICHE TOAST → **\$250**
Cooked shrimp base, mixed with tomato, red onion, cilantro, with a touch lime juice, served on corn toast with mayonnaise of habanero and oregano.

HAMBURGUESA CLÁSICA → **\$290**
(200gr) de carne de res sazónada. Queso cheddar, lechuga, tocino, cebolla y jitomate.

CLASSIC BURGER → **\$290**
(200gr) seasoned beef. Cheddar cheese, lettuce, bacon, onion and tomato.

HAMBURGUESA SAN LUCAS → **\$330**
(200gr) Deliciosa carne de res hecha en casa y una combinación de guacamole, tocino y queso panela.

“SAN LUCAS” BURGER → **\$330**
(200gr) Delicious beef made at home and a combination of guacamole, bacon and panela cheese.

HAMBURGUESA PULLED PORK → **\$280**
Tradicional hamburguesa pulled pork.

PULLED PORK BURGER → **\$280**
Traditional pulled pork hamburger.

HAMBURGUESA DE POLLO FRITO BÚFALO → **\$280**
Acompañada con aderezo de queso azul.

BUFFALO FRIED CHICKEN BURGER → **\$280**
Accompanied with blue cheese dressing.

Todas las hamburguesas y sándwiches vienen acompañadas con papas a su gusto.

All hamburgers and sandwich come with fries of your choice.



On board the Pinnac were Glorioso with his young wife Helen and one of the his cousins





LUNCH

*Recently in the open sea,
a few miles from Gales Bay,
this yacht was tested, and here*

BURRITO **LIGHTHOUSE** -----> **\$350**

Combinación de carne de res, camarones, frijoles refritos, queso, lechuga, guacamole y salsa mexicana.

CLUB SÁNDWICH -----> **\$230**

Jamón, pollo, tocino, queso cheddar, lechuga, tomate, cebolla y papa de su agrado.

BLT SÁNDWICH -----> **\$240**

Tradicional combinación de tomate, lechuga y tocino.

SÁNDWICH DE ATÚN -----> **\$210**

Tradicional Sándwich, hecho con nuestra ensalada de atún estilo Tesoro.

BAGUETTE DE COSTILLA DE RES -----> **\$320**

Costilla troceada con gratín de queso, servida con un aderezo de mostaza de alcaparra.

TACOS DE CERDO AL PASTOR -----> **\$120** (ORDEN DE 2)

Tradicional taco de pastor servido con nuestro especial chutney de piña.

TACOS DE CARNITA DE ATÚN -----> **\$250** (ORDEN DE 3)

Crujientes cubitos de atún sobre tortillas de maíz con costras de habanero y chipotle.

TACOS DE COSTILLA DE RES AL HORNO -----> **\$190** (ORDEN DE 2)

Horneada y servida sobre hoja de plátano, acompañada de guacamole y tradicional salsa tatemada.

LIGHTHOUSE BURRITO -----> **\$350**

Combination of beef, shrimp, refried beans, cheese, lettuce guacamole and Mexican salsa.

SANDWICH CLUB -----> **\$230**

Ham, chicken, bacon, cheddar cheese, Lettuce, tomato, onion and potato to your liking.

SANDWICH BLT -----> **\$240**

Traditional tomato combination, lettuce and bacon.

TUNA SANDWICH -----> **\$210**

Traditional Sandwich, made with our "Tesoro" style tuna salad.

BAGUETTE DE COSTILLA DE RES -----> **\$320**

Chopped rib with cheese gratin, served with a dressing of caper mustard.

PORK TACOS AL PASTOR -----> **\$120** (ORDER OF 2)

Traditional taco served with our special pineapple chutney sauce.

TUNA CARNITA TACOS -----> **\$250** (ORDER OF 3)

Chunks of fresh tuna with pickled onion, avocado and cherry tomatillo sauce..

BAKED BEEF RIBS TACOS -----> **\$190** (ORDER OF 2)

Baked and served on a banana leaf, accompanied by guacamole and traditional tatemada sauce.



*On board the Pinnac were Gloucester
with his young wife Helen and one
of the his cousins*





CENA / DINNER



SOPA DEL DÍA

Receta Tradicional del Chef.

\$180

DAILY SOUP

Chef's Specialty.

\$180

TORRE DE MARISCOS

Ceviche hecho a base de camarón (40 gr), pulpo (40gr) y filete de pescado (40gr) con rodajas de tomate y aguacate.

\$320

SEAFOOD TOWER

Traditional Ceviche made of shrimp (40 gr), octopus (40gr) and fish fillet (40gr) with tomato and avocado slices.

\$320

SASHIMI DE ATÚN

Delicadas láminas de atún fresco con cebolla, cilantro y rodajas de chile serrano; marinadas en salsa Ponzu.

\$250

TUNA SASHIMI

Delicate slices of fresh tuna with onion, cilantro and serrano pepper slices; marinated in Ponzu sauce.

\$250

GUACAMOLE MAR DE CORTÉZ

Servido con queso asado y tostones.

\$175

"MAR DE CORTÉZ" GUACAMOLE

Served with grilled cheese and tostones.

\$175

CAMARÓN 120GR \$260

SHRIMP 120GR \$260

CALAMARES FRITOS A LA ROMANA 200GR

Aros fritos con un toque de hierbas finas, acompañados de salsa tártara y marinara.

\$190

FRIT CALAMARI 200GR

Fried rings with a touch of fine herbs, served with tartar sauce and marinara.

\$190

CAMARONES DINAMITA 120GR

Fritos y bañados con salsa especial del chef.

\$260

DINAMITE SHRIMP 120GR

Fried and bathed in a special chef's sauce.

\$260

COCKTEL DE CAMARONES BUBBA GUMP 200GR ○ \$350

Camarones cocidos y listos para marinarlos en nuestras 3 salsas de la casa coctelera, tartara y chimichurry.

BUBBA GUMP SHRIMP COCKTAIL 200GR ○ \$350

Shrimp cooked and ready to marinate in our 3 specialties of the house, cocktail sauce, tartar and chimichurry.

TOSTADA DE CEVICHE DE CAMARÓN \$260

Base de camarón cocido, mezclado con tomate, cebolla morada, cilantro, con un toque de limon. Servida sobre una tostada de maíz con una mayonesa de habanero y oregano.

SHRIMP CEVICHE TOAST \$260

Cooked shrimp, mixed with tomato, red onion, cilantro, with a touch of lemon. Served on corn toast with a mayonnaise of habanero and oregano.

EMPANADAS

Masa hecha en casa, rellenas y cocida al horno.

CHAMPIÑON C/QUESO \$50

RES \$50

CAMARÓN \$60

EMPANADAS

Homemade dough, stuffed and baked in the oven.

MUSHROOM/CHEESE \$50

BEEF \$50

SHRIMP \$60



CEVICHE DE LA BAJA 120 GR **\$275**
Fresco ceviche de pescado blanco con cebolla morada, papaya, tomate verde, aguacate, cilantro, marinado con sal de mar, aceite de oliva extra virgen.

CARPACCIO DE BETABEL ROSTIZADO **\$210**
Horneado con sal de grano y aceite de coco con un toque **CON CAMARÓN \$260**
de arúgula fresca bañado en una vinagreta de ajo rostizado con cítricos.

TABLA DEL CAPITÁN **\$280**
Combinación de quesos: azul, de cabra y fresco con chorizo argentino y una pequeña ensalada de arúgula, manzana, arándanos deshidratados y cherrys. Acompañado de rebanadas de pan y mermeladas hechas en casa.

BRUSQUETAS TRIO **\$230**
Queso de cabra, queso mozzarella fresco y parmesano.



"DE LA BAJA" CEVICHE 120 GR **\$275**
Fresh white fish ceviche with red onion, papaya, green tomato, avocado, cilantro, marinated with fresh olive oil.

ROASTED BEET CARPACCIO **\$210**
Baking with grain salt and olive oil, accompanied by fresh arugula, **W/SHRIMP \$260**
goat cheese and caramelized walnut with a touch of pesto.

CAPTAIN'S TABLE **\$280**
Combination of blue, goat and fresh cheeses, Argentine chorizo and a small salad of arugula, apple, dried blueberries and cherrys. Accompanied by slices of bread and homemade jam.

THIRDS BRUSQUETTES **\$230**
Romaine lettuce, crotons, Caesar dressing and Parmesan cheese.



ENSALADAS

ENSALADA CÉSAR **\$190**
Lechuga romana, crotones, aderezo César y queso parmesano.

ENSALADA MIRAFLORES **\$210**
Mezcla de lechugas, manzana asada, tomate deshidratado, arándanos secos, queso de cabra, fresas y aderezo de yogurt.

Agregue la proteína de su gusto

POLLO 180GR \$260 **CAMARÓN 120GR \$290**

ENSALADA DEL CAMPO **\$210**
Mezcla de lechugas, espinaca, arúgula, acompañada con naranja, betabel horneado, nueces caramelizadas y un aderezo con miel ahumada.



SALADS

"CAESAR" SALAD **\$190**
Romaine lettuce, crotons, Caesar dressing and Parmesan cheese.

"MIRAFLORES" SALAD **\$210**
Mezcla de lechugas, manzana asada, tomate deshidratado, arándanos secos, queso de cabra, fresas y aderezo de yogurt.

Add protein of your choice

CHICKEN 180GR \$260 **SHRIMP 120GR \$290**

"DEL CAMPO" SALAD **\$210**
Mixture of lettuce, spinach, arugula, accompanied with orange, baked beets, caramelized nuts and a smoked honey dressing.



PASTAS



FETTUCCINE EN SALSA DE 3 QUESOS \$280

Pasta al dente con la proteína de su elección.

POLLO 180GR \$310

CAMARÓN 200GR \$430

MEJILLONES LIGHTHOUSE 350GR \$310

Excelsa combinación de Vino blanco un toque de queso gorgonzola y albahaca.

SPAGUETTI NAPOLITANO \$220

Pasta al dente, con la tradicional salsa italiana

POLLO 180GR \$290

CAMARÓN 200GR \$410

FETTUCCINE PROVENZAL \$220

Mezcla de vegetales de temporada y un toque de nuestro tradicional pesto.

POLLO 180GR \$290

CAMARÓN 200GR \$410



ANTOJITOS



HAMBURGUESA SAN LUCAS \$340

(200gr) Deliciosa carne de res hecha en casa y una combinación de guacamole, tocino y queso panela.

HAMBURGUESA DE POLLO FRITO BÚFALO \$280

Acompañada con aderezo de queso azul.

Todas las hamburguesas vienen acompañadas con papas a su gusto.

FAJITAS DE RES 180GR \$340

Julianas acitronadas de morrón tricolor, cebollas salteadas, acompañada de frijoles refritos, guacamole y tortillas.

POLLO 180GR \$300

CAMARÓN 200GR \$410

MIXTAS \$420



PASTAS



FETTUCCINE IN 3-CHEESE SAUCE \$280

Pasta al dente with protein of your choice.

CHICKEN 180GR \$310

SHRIMP 200GR \$430

LIGHTHOUSE MUSSELS 350GR \$310

Excellent combination of garlic and white wine a touch of gorgonzola cheese and basil.

NAPOLITAN SPAGUETTI \$220

Pasta al dente, with the traditional Italian sauce.

CHICKEN 180GR \$290

SHRIMP 200GR \$410

FETTUCCINE PROVENÇAL \$220

Mix of seasonal vegetables and a touch of our Traditional pesto.

CHICKEN 180GR \$290

SHRIMP 200GR \$410



ANTOJITOS



"SAN LUCAS" BURGER \$340

(200gr) Delicious homemade beef and a combination of guacamole, Bacon and panela cheese.

BUFFALO FRIED CHICKEN BURGER \$280

Accompanied with blue cheese dressing.

All hamburgers come with fries of your choice.

FAJITAS OF BEEF 180GR \$340

Acitronated julienne of tricolor bell pepper and onions sautéed; accompanied by refried beans, guacamole and tortillas.

CHICKEN 180GR \$300

SHRIMP 200GR \$410

MIX \$420



TACOS MAR Y TIERRA (ORDEN DE 2) **\$230**
 Carne de Res y Camarones a la plancha servidos sobre tortilla artesanal de maíz y una costra de aguacate.

TACOS CALIFORNIANOS (ORDEN DE 2) **CAMARÓN \$200**
PESCADO \$180
 Tacos capeados, con guarniciones de salsa mexicana, ensalada de col y aderezo de chipotle.

TACOS DE CARNITA DE ATÚN (ORDEN DE 3) **\$250**
 Crujientes cubitos de atún sobre tortillas de maíz con costras de habanero y chipotle.

TACOS DE COSTILLA DE RES AL HORNO (ORDEN DE 2) **\$190**
 Horneada y servida sobre hoja de platano, acompañada de guacamole y tradicional salsa tatemada.

TACOS DE CERDO AL PASTOR (ORDEN DE 2) **\$120**
 Tradicional taco de pastor servido con nuestro especial chutney de piña.

SURF & TURF TACOS (ORDER OF 2) **\$230**
 Steak and Grilled Shrimp served in artisanal corn tortilla and an avocado crust.

CALIFORNIAN TACOS (ORDER OF 2) **SHRIMP \$200**
FISH \$180
 Fried, with pico de gallo, guacamole, coleslaw and chipotle dressing.

TUNA CARNITA TACOS (ORDER OF 3) **\$250**
 Chunks of fresh tuna with pickled onion, avocado and cherry tomatillo sauce.

BAKED BEEF RIBS TACOS (ORDER OF 2) **\$190**
 Baked and served on a banana leaf, accompanied by guacamole and traditional tatemada sauce.

PORK TACOS AL PASTOR (ORDER OF 2) **\$120**
 Traditional taco served with our special pineapple chutney sauce.



ESPECIALIDADES

FILETE DE PESCADO 200GR A LA PLANCHA AL GUSTO **\$410**
 Servido con pure de papa/ risotto y vegetales de temporada o una ensalda mixta.

AJO/MANTEQUILLA

AJILLO (AJO, MANTEQUILLA, CHILE GUAJILLO)

MEUNIÈRE (AJO, MANTEQUILLA, VINO BLANCO, FINAS HIERVAS, ALCAPARRA)

ROLLO DE PECHUGA DE POLLO 200GR **\$310**
 En crema de cilantro, acompañada con vegetales y puré de papa.

LOMO DE ATÚN AL GRILL 200GR **\$420**
 Sellado y caramelizado con salsa soya, ajo, miel y jengibre, servido con una mezcla de legumbres.

ESPECIALTIES

FISH FILLET TO TASTE 200GR **\$410**
 Served with mashed potatoes, risotto and seasonal vegetables or a mixed salad

GARLIC/BUTTER

GARLIC (GARLIC, BUTTER, GUAJILLO PEPPER)

MEUNIÈRE (GARLIC, BUTTER, WHITE WINE, FINEERBS, CAPER)

CHICKEN BREAST ROLL 200GR **\$310**
 In cilantro cream, served with mashed potatoes, risotto and seasonal vegetables or a mixed salad.

GRILLED TUNA 200GR **\$420**
 Sealed and caramelized with soy sauce, garlic, honey and ginger. Served with a mixture of legumes.





CAMARONES JUMBO AL GRILL (U15) 200GR ○ \$560
 Servidos con vegetales y puré de papa o risotto.

**A LA PARRILLA.
 EMPANIZADOS.
 AJO /MANTEQUILLA.
 AJILLO (AJO, MANTEQUILLA Y CHILE GUAJILLO).
 CAMARONES IMPERIALES.**

COSTILLAS BBQ DE CERDO 350GR \$410
 Perfectamente cocidas y caramelizadas en la parrilla con la tradicional salsa BBQ ; servidas con nuestros deliciosos elotes.

FESTIVAL DE MARISCOS  LIGHTHOUSE \$980
 Para 2 personas, Combinación de Pescado, camarón y pulpo.

MILANESA DE PECHUGA NAPOLITANA \$310
 Crujiente pechuga de pollo, con pasta y salsa napolitana.

JUMBO SHRIMP (U15) 200GR ○ \$560
 Served with vegetables and mashed potatoes or risotto

**GRILL.
 BREADED.
 GARLIC / BUTTER.
 GARLIC (GARLIC, BUTTER AND GUAJILLO CHILI).
 IMPERIAL SHRIMP.**

PORK BBQ RIBS 350GR \$410
 Perfectly cooked and slowly caramelized on the grill with the traditional BBQ sauce ; served with our delicious corn on the cob.

 LIGHTHOUSE SEAFOOD FESTIVAL \$980
 2 persons, combination of fish, shrimp and octopus.

NEAPOLITAN BREAST MILANESA \$310
 Crispy chicken breast, with pastay Neapolitan sauce.



CORTES & MARISCOS

2 guarniciones a escoger:
 *Puré de Papa. *Papa francesa /Gajo.
 *Verduras Mixtas. *Ensalada Mixta.
 *Risotto. *Esparragos.

FILETE DE RES "OTELo" 200GR ○ \$700
 Mignon envuelto en tocino y acompañado por nuestra famosa salsa gravy.

ARRACHERA 250GR \$510
 Marinada y término a su preferencia.

RIB-EYE 350 GR ○ \$760
 Sazonado y término a su preferencia. Acompañado por nuestra salsa gravy.

NY STEAK 350 GR ○ \$760
 Sazonado y término a su preferencia. Acompañado por nuestra salsa gravy.

MEAT & SEAFOOD

2 garnishes to choose from:
 *Mashed potatoes. * French potato / Wedge.
 *Mixed vegetables. *Mixed salad.
 *Risotto. *Asparagus.

"OTELo" BEEF STEAK 200GR ○ \$700
 Mignon wrapped in bacon and accompanied for our famous gravy sauce.

"ARRACHERA" STEAK 250GR \$510
 Seasoned and to your preference roast.

RIB-EYE 350 GR ○ \$760
 Seasoned and to your preference roast; accompanied by our gravy sauce.

NY STEAK 350 GR ○ \$760
 Seasoned and to your preference roast; accompanied by our gravy sauce.





CAMARONES JUMBO AL GRILL (U15) 200GR ○ \$560
 Servidos con vegetales y puré de papa o risotto.

**A LA PARRILLA.
 EMPANIZADOS.
 AJO /MANTEQUILLA.
 AJILLO (AJO, MANTEQUILLA Y CHILE GUAJILLO).
 CAMARONES IMPERIALES.**

COSTILLAS BBQ DE CERDO 350GR \$410
 Perfectamente cocidas y caramelizadas en la parrilla con la tradicional salsa BBQ ; servidas con nuestros deliciosos elotes.

FESTIVAL DE MARISCOS  LIGHTHOUSE \$980
 Para 2 personas, Combinación de Pescado, camarón y pulpo.

MILANESA DE PECHUGA NAPOLITANA \$310
 Crujiente pechuga de pollo, con pasta y salsa napolitana.

JUMBO SHRIMP (U15) 200GR ○ \$560
 Served with vegetables and mashed potatoes or risotto

**GRILL.
 BREADED.
 GARLIC / BUTTER.
 GARLIC (GARLIC, BUTTER AND GUAJILLO CHILI).
 IMPERIAL SHRIMP.**

PORK BBQ RIBS 350GR \$410
 Perfectly cooked and slowly caramelized on the grill with the traditional BBQ sauce ; served with our delicious corn on the cob.

 LIGHTHOUSE SEAFOOD FESTIVAL \$980
 2 persons, combination of fish, shrimp and octopus.

NEAPOLITAN BREAST MILANESA \$310
 Crispy chicken breast, with pastay Neapolitan sauce.



CORTES & MARISCOS

2 guarniciones a escoger:
 *Puré de Papa. *Papa francesa /Gajo.
 *Verduras Mixtas. *Ensalada Mixta.
 *Risotto. *Esparragos.

FILETE DE RES "OTELo" 200GR ○ \$700
 Mignon envuelto en tocino y acompañado por nuestra famosa salsa gravy.

ARRACHERA 250GR \$510
 Marinada y término a su preferencia.

RIB-EYE 350 GR ○ \$760
 Sazonado y término a su preferencia. Acompañado por nuestra salsa gravy.

NY STEAK 350 GR ○ \$760
 Sazonado y término a su preferencia. Acompañado por nuestra salsa gravy.

MEAT & SEAFOOD

2 garnishes to choose from:
 *Mashed potatoes. * French potato / Wedge.
 *Mixed vegetables. *Mixed salad.
 *Risotto. *Asparagus.

"OTELo" BEEF STEAK 200GR ○ \$700
 Mignon wrapped in bacon and accompanied for our famous gravy sauce.

"ARRACHERA" STEAK 250GR \$510
 Seasoned and to your preference roast.

RIB-EYE 350 GR ○ \$760
 Seasoned and to your preference roast; accompanied by our gravy sauce.

NY STEAK 350 GR ○ \$760
 Seasoned and to your preference roast; accompanied by our gravy sauce.





CAMARONES TIGRE (U8)^{200GR} **\$900**

**A LA PARRILLA.
EMPANIZADOS.
AJO /MANTEQUILLA.
AJILLO (AJO, MANTEQUILLA Y CHILE GUAJILLO).
CAMARONES IMPERIALES.**

MAR Y TIERRA **\$900**

(200gr) de camarones marinados con nuestro aceite especial para mariscos y (220gr) de filete de Res envuelto con tocino y acompañado por nuestra tradicional salsa gravy.

COLA DE LANGOSTA **A PRECIO DE MERCADO**

Marinada con nuestro aceite especial. Acompañada con una mantequilla de cítricos para degustar.

GRAN PARRILLADA LIGHHOUSE **\$1100**

ARRACHERA

Para 2 personas. Arrachera, chorizo argentino, camarón.

GRAN PARRILLADA LIGHHOUSE **\$1400**

RIB-EYE

Para 2 personas. Rib-Eye, chorizo argentino, camarón.

Cargo extra para huéspedes
"Todo Incluido" con un 30% de descuento.
Si usted tiene alguna restricción médica o de régimen alimenticio, por favor informe a su mesero. En cumplimiento con las normas de salubridad referentes a ingredientes crudos, se sirve el platillo bajo el riesgo del consumidor.
Precios incluyen IVA | Precio en moneda nacional.

TIGER SHRIMP (U8)^{200GR} **\$900**

**GRILL.
BREADED.
GARLIC / BUTTER.
GARLIC (GARLIC, BUTTER AND GUAJILLO CHILI).
IMPERIAL SHRIMP.**

SURF & TURF **\$900**

(200gr) of shrimp marinated with our special oil for seafood and (220gr) of fillet of beef wrapped with bacon and accompanied for our traditional gravy sauce.

LOBSTER TAIL **AT MARKET PRICE**

Delicious and juicy, marinated with our oil special. Accompanied with a butter of citrus fruits to taste.

GREAT GRILL ARRACHERA LIGHHOUSE **\$1100**

For 2 persons. Arrachera, Argentine chorizo, shrimp.

GREAT GRILL RIB-EYE LIGHHOUSE **\$1400**

For 2 persons. Rib-eye, Argentine chorizo, shrimp.

Extra charge for All-Inclusive guests
with a 30% off.
If you have any medical or dietary restrictions, please inform your waiter. In compliance with the health regulations regarding raw ingredients, the dish is served at the risk of the consumer.
Prices include TAX and are in Mexican Pesos.



POSTRES

CHESSECAKE **\$110**

TARTA DE PLÁTANO **\$110**

CRÊME BRÛLÉE **\$110**

MOUSSE DE CHOCOLATE **\$110**

CHOCOLATE LAVA CAKE **\$110**

DESSERTS

CHESSECAKE **\$110**

BANANA CAKE **\$110**

CRÊME BRÛLÉE **\$110**

CHOCOLATE MOUSSE **\$110**

CHOCOLATE LAVA CAKE **\$110**



RESERVATIONS / RESERVACIONES:
624-173-9300 EXT 1223



*On board the Pausan were Gaudin
with his young wife Nuan along
of the his voyages*



LIGHT HOUSE

SEAFOOD & GRILL



*Recently in the open sea
a few miles from Cape Cod
this yacht was total, and was*

SÍGUENOS Y ETIQUETANOS
FOLLOW US & TAG US

Handwritten text in a cursive script, possibly a signature or note.

