



## LATE NIGHT MENU

CULINARY CRAFTED,  
SUSTAINABLY SOURCED SEAFOOD

### HOMEMADE FOCCACIA

Whipped Rosemary Butter

7

### LOBSTER BISQUE

CUP 9 / BOWL 12

### CLAM CHOWDER

CUP 8 / BOWL 11



### FRESH OYSTERS

Cocktail Sauce & Red Wine Mignonette

4 EACH

### LOUISIANA CRAB CAKES

Sriracha Aioli

25



### LAKEHOUSE WINGS

Dry Rub

16

### TENDERLOIN SLIDERS

Bleu Cheese Crumbles, Roasted Shallot Aioli,  
Truffled Onion Strings

25

### SPICY CALIMARI

Lemon Parsley Aioli

21

### CHEESE CURDS

Ranch & Spicy Jam

14

### CAESAR

Garlic Croutons, Parmesan Dressing

14



### CRAB & SHRIMP COBB

Lump Crab, Shrimp, Avocado, Egg, Cherry Tomatoes,  
Roasted Corn, Green Goddess Dressing

29

### BEER BATTERED FISH & CHIPS

Atlantic Cod, Fries, Tartar

26

### BIG STAG BURGER

American Cheese, Pickles, Bacon Onion Jam,  
Dijon Aioli, Onion Strings, Pretzel Bun

21

### MARGHERITA PIZZA

Oven Roasted Tomatoes, Basil, Mozzarella

17

### SAUSAGE & ROASTED PEPPERS PIZZA

Spicy Tomato, Fontina, Gruyere, Pecorino, Basil

21

