



LATE NIGHT MENU

CULINARY CRAFTED,
SUSTAINABLY SOURCED SEAFOOD

HOMEMADE FOCCACIA

Whipped Rosemary Butter

8

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

24



LAKEHOUSE WINGS

Dry Rub

19

TENDERLOIN SLIDERS

Bleu Cheese Crumbles, Roasted Shallot Aioli,
Truffled Onion Strings

26

SPICY CALIMARI

Lemon Parsley Aioli

22

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

27

BIG STAG BURGER

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

22

MARGHERITA PIZZA

Oven Roasted Tomatoes, Basil, Mozzarella

17

SAUSAGE & ROASTED PEPPERS PIZZA

Spicy Tomato, Fontina, Gruyere, Pecorino, Basil

22

