

RAW BAR

**SEXTON ISLAND
"TRUE BLUES" OYSTERS**
Medium Size Clean,
Oceanic Flavor
Long Island*
3.25 each

**LOCAL LITTLENECK
CLAMS**
Long Island*
1.75 each

**POACHED COLOSSAL
SHRIMP COCKTAIL**
5- each

APPETIZERS

HOUSEMADE BREAD BASKET For the table 5-

GRILLED SEXTON ISLAND "TRUE BLUES" OYSTERS Bourbon Butter 3.50- each

THE LAKEHOUSE VEGETABLE SALAD* Creamed Chanterelles, Asparagus, Arugula, Soft Poached Organic Egg, Humboldt Fog Goat Cheese 16-

SMOKED NOVA SALMON & CRISPY POTATO CAKE Frisée, Red Onion, Capers, Horseradish Crème Fraîche 16-

YELLOW FIN TUNA TARTARE Cucumber, Crispy Potato Chips, Chili Vinaigrette 17-

LITTLENECK CLAM CHOWDER Applewood Bacon, Yukon Potato, Shiitake Mushrooms, Chive Oil 11-

CHOPPED LAKEHOUSE SALAD Corn, Basil, Grapes, Heirloom Tomato, Manchego, Red Onion 12-

LIGHTLY FRIED CALAMARI Shaved Red Onion, Serrano Chili, Lemon Honey Aioli 17-

FARM SALAD Lettuce, Beets, Candied Almonds, Goat Cheese, Blood Orange Vinaigrette 13-

CREAMY TOMATO BISQUE Truffled Gruyere Grilled Cheese Croutons 11-

LIGHTER FARE

(Sandwiches served with fries)

GRILLED MARINATED SHRIMP SALAD Fresh Heart of Palm, Grapefruit, Avocado, Heirloom Tomato, Greens 19-

SHRIMP TACOS Green Cabbage Slaw, Mango Cucumber Salad, Chipotle Lime Glaze, Flour Tortillas (2 for 16- & 3 for 20-)

GRILLED CHICKEN BREAST BAGUETTE Zucchini, Pickled Red Onion, Manchego, Arugula, Tarragon Aioli 16-

LAKEHOUSE BUTCHER BLEND BURGER* Aged Cheddar 19-

SLICED STEAK SANDWICH Rosemary Focaccia, Red Onion Jam, Truffle Aioli, Gruyere Cheese 18-

RICOTTA CAVATELLI Gulf Shrimp, Pesto, Goat Cheese, Roasted Tomatoes, Broccoli Rabe 24-

GRILLED MARINATED SKIRT STEAK* & HERB FRITES Gorgonzola Butter 26-

HERB MARINATED SALMON Farro, Maitake Mushrooms, Baby Kale, Pickled Red Onion, Marble Potato, Yogurt-Mint Sauce 32-

LH LOBSTER ROLL 1 ¼ Freshed Steamed Lobster, Mayo, Lemon, Chives, Buttered Potato Bun (Market Price)

ENTRÉES (Served after 4pm)

PARMESAN-CRUSTED LOCAL COD FILET Littleneck Clams, Chorizo, Sautéed Calamari, Piquillo Pepper 33-

CRISP LONG ISLAND DUCK BREAST & CRISP LEG CONFIT** Apricot Wheatberry Pilaf, Pomegranate Pistachio Glaze 36-

GRILLED 10 OZ CENTER CUT FILET MIGNON* Garlic Mashed Potatoes, Sautéed Broccoli Rabe, Red Wine Jus, Garlic Butter 49-

ROASTED BRINED DOUBLE CUT BERKSHIRE PORK Warm Fingerling Potato Salad, Hard Boiled Egg, Swiss Chard, Maple Bacon Vinaigrette 36-

CARAMELIZED LOCAL SEA SCALLOPS Corn Risotto, Roasted Tomato, Basil, Warm Lemon-Caper-Mint Vinaigrette 34-

PAN SEARED EAST COAST HALIBUT FILET Saffron Orzo, Fennel Puree, Zucchini, Baby Spinach, White Beans, Lobster-Tarragon Sauce 35-

DESSERTS

CLASSIC CREME BRULEE
Palmier Cookie 11-

WARM CINNAMON DONUTS
Raspberry Jam & Vanilla Cream Cheese Icing 11-

SUMMER STRAWBERRY SHORTCAKE
St. Germaine Whipped Creme Fraiche, Lemon Sabayon 11-

S'MORE SUNDAE
Vanilla Bean Gelato, Hot Fudge, Marshmallow, Chocolate Dipped Graham Cracker 11-

LAKEHOUSE BLACK MAGIC
Gluten Free Chocolate Layer Cake, White Chocolate Mousse, Chocolate Chip Chocolate Mousse, Chocolate Ganache, Chocolate Almond Flour, Caramel Drizzle, Toasted Meringue 11-

SIDES 8-

HERB FRITES

GARLIC POTATO PURÉE

CORN & ROASTED TOMATO
RISOTTO

WARM FINGERLING
POTATO SALAD

BROCCOLI RABE