

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-

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

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-)

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 26-

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

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

*\*This item can be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. \*\*Contains Nuts.  
20% Gratuity added to tables of 6 or more.*