



SHARING

- Burrata and Melon (V/GF)

18

burrata, compressed watermelon/cantaloupe, balsamic glaze, local honey
- Hot Crab Dip

21

fresh lump crab, cream cheese, aged cheddar, old bay
- Beer Cheese (V)

18

druthers cheese sauce, golden rule blonde, cherry peppers, bavarian-style pretzels
- Ahi Tuna Nachos

27

marinated ahi tuna, pico de gallo, diced jalapenos, avocado crema, sweet soy, scallions, pickled shallots, togarashi aioli, fried wonton chips
- Caramelized Onion and Bacon Dip (GF)

16

sour cream, garlic confit, house chips
- Crab Cake

22

blue crab, mayo, panko, old bay, chives, arugula, remoulade
- Mexican Street Corn Dip (V/GF)

18

charred local corn, monterey jack, chipotle in adobo, cream cheese, local honey, house tortilla chips
- House Fries (V/GF)

12

hand-cut fries, sea salt, special & togarashi aioli dipping sauces
- Bang Bang Shrimp

18

tempura battered shrimp, house bang bang sauce
- Wings

18

boneless, bone-in
SAUCES: buffalo, gochujang ginger, hot honey, carolina bbq, mango habanero

PIZZA

- Gluten-free crust available upon request
- Classic Cheese (V)

22

tomato, shredded mozzarella, sicilian oregano, pecorino
ADD: Pepperoni – 3
- Buffalo Chicken

25

creamy buffalo sauce, shredded mozzarella, crispy chicken, green onions, blue cheese drizzle
- Meatball

25

tomato, house meatballs, shredded mozzarella
- Mushroom & Shallot (V)

24

house mozzarella, tomato, garlic cream sauce, pickled shallot, roasted mushroom, black pepper, parsley
- Spicy Chili Honey

26

tomato, house mozzarella, candied jalapeños, soppressata, basil, honey
- Build Your Own:

Start with a Cheese Pizza and add up to 4 of the following:

PROTEINS

4 each

pepperoni, house sausage, meatball, soppressata

VEGGIES

3 each

roasted red peppers, sweet onions, sauteed mushrooms, pickled shallots
- SIGNATURE DISHES
- Lobster Roll

42

WARM & BUTTERY
brown butter, toasted bun, sea salt, house coleslaw, fries
COLD & CREAMY
mayo, celery, dill pickle, red onion, fresh lemon juice, toasted bun, house coleslaw, fries

Ahi Tuna Poke Bowl (GF)

25

sushi rice, avocado, pickled: carrots/radish/ginger, cucumbers, scallions, sesame seed, garlic/sweet chili/lime dressing, togarashi aioli

Fish And Chips

28

beer-battered haddock, hand-cut fries, house tartar sauce, calabrian chili cocktail sauce, cole slaw, lemon, green onions

Steamer Bucket (GF)

45

clams, shrimp, andouille, corn on the cob, red potatoes, house seasoning, compound butter
ADD: Brazilian Lobster Tail – 25

Steak Frites (GF)

38

eight-ounce flank steak, hand-cut fries, chimichurri, garlic butter steak sauce

Lobster Mac & Cheese

44

seven-cheese blend, butter poached lobster, cavatappi pasta, sherry-lobster bisque, buttered ritz cracker topping
ADD: Chopped Bacon – 3
- GREENS
- ADD: Chopped Bacon – 5, Grilled Chicken – 8, Blackened Shrimp – 10, Pan Seared Salmon – 12, Steak – 15, Brazilian Lobster Tail – 25

Greek (V/GF)

15

romaine hearts, feta, kalamata olives, diced tomatoes, red onion, diced cucumber, citrus vinaigrette

Watermelon Poppy (V/GF)

16

baby greens, compressed watermelon, feta cheese, candied walnuts, poppy seed vinaigrette

Caesar (V)

15

romaine hearts, house focaccia croutons, shaved parmesan, red grapes, caesar dressing

Strawberry Fields (V/GF)

15

baby greens, goat cheese, candied walnuts, balsamic vinaigrette
- ON A BUN
- Served with a choice of fries or balsamic greens.
Gluten-free preparation available on all burgers.

ADD: Chopped Bacon – 3, Extra Patty – 4, Candied Jalapenos – 3

Lago Smash Burger

22

wagyu blend, double patties, pancetta & onion jam, fontina cheese, pesto mayo

Druthers Burger

21

wagyu blend, double patties, double american cheese, pickles, crispy onions, burger sauce

Veggie Burger (V)

17

house-made black bean/quinoa veggie patty, pickled/fried green tomato, fontina, special sauce

Drutherbird Fried Chicken Sandwich

18

buttermilk fried chicken, fontina, dill pickle rounds, coleslaw, jalapeño ranch
- TACOS (3)
- Gluten-free tortillas available upon request

Shrimp

21

blackened shrimp, sweet slaw, pico de gallo, citrus crema, flour tortillas

Chicken

20

shredded and spiced chicken, dressed cabbage, avocado crema, pico de gallo, jalapeño ranch, flour tortillas

Fish

21

light-battered mahi, lime crema slaw, pico de gallo, crema, flour tortillas

Beef

22

guajillo chile-marinated strip steak, pico de gallo, tangy slaw, jalapeño ranch, flour tortillas
- Almost everything will work again if you unplug it for a few minutes, including you.
– ANNE LAMORT
- (V) Vegetarian (GF) Gluten-Friendly
Please notify your server of any food allergies
20% service charge will be added to the bill for parties of 10 or more
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