

LBSG Lounge

Chilled

East & West Coast Oysters 18.
single variety or assortment of 6
champagne mignonette, fresno chilli sauce, fresh horseradish

Combo • Colossal Lump Crab & Jumbo Shrimp 17.
pink brandy mayo, red cocktail sauce, fresh horseradish

Lobster & Seafood Ceviche 16.
pickled pineapple, fresh citrus, papaya, cilantro

Steak Tartare “Parisienne” 16.
watercress, toast points

Shellfish Tower 44. (per pers, two pers min)
*maine lobster, cold water oysters, FL jumbo shrimp,
alaskan red king crab, seafood ceviche*

Hawaii • Wild Ahi Tuna - Tartare • Osetra Caviar 32.
green chickpea spread

Artic Char Sashimi 3.50 (min 3 pcs)
crispy sushi rice, pow pow sauce

Caviar Experience

1 oz Siberian Osetra mkt.
1 oz Russian Osetra mkt.
1 oz Kaluga Huso Hybrid “The New Beluga” mkt.
creme fraiche, mini blini

“Perfect to Share”

Crisp, Thin French Tartes

- Buttery House Smoked Salmon 16.
 - Wild Mushrooms & Gruyere 15.
 - Tomato, Fresh Basil & Fontina 15.

Small Plates

Hand Cut Fries 9.
add truffle & parmesan 11.

LBSG Tater Tots 9.
truffle blue cheese cream

Maine Lobster & Crab Beignets 12.
spicy remoulade

Thai Chili Rhode Island Calamari 14.
red peppers, scallions, roasted peanuts

Specialty • Mediterranean Octopus, Char-Grilled 17.
pickled red onions, santorini capers, Greek olives

Wild Burgundy Escargots Au Pernod *six* 14. *Twelve* 26.
shallots, parsley garlic butter, puff pastry

Colossal Lump Crab Cake “Maryland” 19.
lemon-mustard emulsion

Morsels of Signature Lobster Tail (serves 2-3) 6oz 29.
flash fried, Greek honey-mustard aioli

Arstisanal Cheese Selection 17.
*Humbolt Fog Brillat-Savarian Petit-Basque
traditional accompaniments*

Whole “Chili Lobster” in mild spicy chili butter-toast (1 lb) 22.

New England Style Lobster Roll 24.
tarragon mayo, celery, bibb lettuce, buttered bun

Whole Burrata Roasted Holland Pepper Salsa Verde 16.
grilled country bread

Japanese Mackerel Tiradito 18.
baby heirloom tomatoes, lemon basil, aji amarillo emulsion