

Starters

Crisp Thin French Tartes • “Perfect to Share”

- Buttery House Smoked Salmon *shallot capers creme fraiche* 18.
- Season’s Wild Mushrooms *gruyere chives ricotta salata* 17.

Lobster Bar • Lobster Bisque Au Cognac 12.

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

All Jumbo Lump Crab Cake *lemon-mustard emulsion* 19.

Favorite • Whole “Chili Lobster” in mild spicy chili butter - toast 29.

Nova Scotia “Lobster Morsels” *lightly fried Greek honey-mustard aioli* 32.

Bar Harbor • Mussels “Le Coze” 15.
white wine cream shallots garlic

Specialty • Mediterranean Octopus, Char-Grilled 18.
pickled red onion ev olive oil Santorini capers Greek olives

Wild Burgundy Escargots “Au Pernod” six 16. / twelve 28.
shallot parsley garlic chives butter puff pastry

Prime Steak Tartare “Parisienne” - *toast points* 18.

Crispy Point Judith Calamari 13.
fresno chili cilantro lime

Pristine Crudo

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

Arctic Char Sashimi 18.
blood orange daikon radish black sesame ev olive oil

Lobster Octopus Seafood “Ceviche” 16.
fresh citrus pickled pineapple papaya cilantro

Seafood Bar

Todays • East & West Coast Oysters
Single Variety or Assortment (6) 18.
champagne mignonette red cocktail sauce fresh horseradish

Colossal Lump Crab Cocktail *or* Jumbo Shrimp Cocktail 18.
pink brandy & red cocktail sauces fresh horseradish

Key West Stone Crabs

Jumbo Claws 26./ea

Shellfish Tower

whole lobster - cold water oysters - jumbo shrimp
seafood ceviche - Alaskan king crab 88. / serves 2-3 pp

Caviar

Russian Osetra 1 oz mkt Siberian Baerii 1 oz mkt.

Kaluga Huso Hybrid “The New Beluga” 1 oz mkt
creme fraiche chives mini blinis

Salads

Caesar 13.
Grana Padano Silver Sicilian anchovy

Pickled Baby Beets - Beet Sorbet 14.
corinthian currants butter roasted walnuts

Chops Chopped Salad 13.
hearts of palm triple cream blue cheese lemon-basil-lime dressing

Field Ripe Tomato & Dodonis Feta 13.
cucumber green pepper red onion kalamata olives ev olive oil

Warm Spinach & Mushroom Salad - *prepared tableside* 14.
baby spinach bacon lardons pine nuts candied shitakes warm basil vinaigrette

Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs, may increase your risk of food borne illness.

Whole Fish Sharing

*When sharing a whole fish, we recommend estimating ¾ to 1 lb per person.
Our staff is pleased to filet your fish for your enjoyment.*

Greece • Branzino Mediterranean Sea Bass *white buttery tender lean*

Greece • Royal Dorade *similar to Red Snapper medium flavor high fat*

Greece • Fagri Mediterranean Sea Bream *sweet white firm lean*

Spain • Turbot “Emperor’s Fish” *white sweet medium flavor semi-firm lean*

Holland • Dover Sole *buttery sweet white firm lean mkt.
sauteed lemon brown butter capers*

New Zealand • “The Golden” Red Snapper *full flavor moist flaky*

New Zealand • John Dory *buttery white semi-sweet firm lean*

Today • An Additional Fresh Wild Catch

*Favorite • Iceland • Arctic Char - “Grilled Unilateral”
similar to salmon medium to medium rare buttery delicate high fat*

Salt Crusted Whole Fish

Slow Baked in Sea Salt Crust (min 3 lb whole fish) 5. supp per fish

• *All fish served with Santorini capers Greek ev olive oil lemon*

Lobster Bar Lobsters

*Are the superior Canadian Blue hard shells
from the deep icy waters of Nova Scotia.*

“The Rolls-Royce of Lobsters”

Specialties

Live Nova Scotia Lobster “Steamed & Cracked”
drawn butter lemon 1.5 - 5 lbs mkt.

Whole “Chili Lobster” 1.5 lbs 44.
in mild chili butter sauce grilled shisito peppers

“Lobster Stuffed Lobster” 1.5 - 5 lb mkt.
Broiled with savory lobster dressing 14. supp.

Whole Lobster Pasta “Americaine” 1 lb 36.
lobster morsels lobster sauce fresh fettuccine pasta

*“Signature” Nova Scotia Lobster Tail 1 lb 62.
lightly fried drawn butter lemon Greek honey-mustard aioli*

Composed Seafood Entrees

Chilean • Sea Bass “Bangkok” 36.
sushi rice cake tomato jam BKK sauce

Hawaii • Ahi Tuna Sesame Seared-Sliced 34.
scallion yukon potato mash port red wine glaze

Georges Bank Mass. • Sea Scallops “St. Jacques” 32.
sorrel nage pomme puree steamed asparagus

Nova Scotia • Halibut “Santorini” 32.
miniature stewed tomatoes fine nicoli polenta citrus emulsion

Alaska • Red King Crab Legs - Steamed “Merus Section” 62.
*“the premier cut” - in the shell easy to enjoy moist flavorful
steamed asparagus hollandaise drawn butter lemon*

USDA Prime Steaks & Chops

Hand Selected Custom Aged 1700°

Premium Filet Mignon *Barrel Cut* 8 oz 42. • 10 oz 52.

Bone-In Filet 12 oz 49.

New York Strip 14 oz 54.

Bone-In Ribeye 20 oz 49.

New York Strip *Snake River Farms Wagyu* 12 oz 95.

“Tomahawk” Long Bone Ribeye *For Two* • 36 oz 86.

Dry-Aged Porterhouse Experience
For Two - 26 oz 78. *or* 40 oz 120.

Roasted *Superior Farms* Colorado Lamb Chops - *Single Cuts* (4) 48.

Signature • Filet Mignon “Au Poivre” 8 oz 46.
*cracked pepper crusted brandy cream select mushrooms
potato confit port braised shallot*

GENUINE • A-5 MIYAZAKI 100% WAGYU, KOBE JAPAN
FILET 4 oz, 6 oz, 8 oz 28. per oz

Surf & Turf

- *Signature* Lightly Fried Lobster Tail *drawn butter* 1/2 lb add 32.
- Whole “Chili Lobster” *mild-spicy chili sauce* 1 lb add 32.

The “Ultimate Surf & Turf” for Two

Whole “Chili Lobster” • NY Strip *Snake River Farms - Wagyu sliced* 150.
chili lobster sauce

Steak Enhancements 4.

Escargot Butter

White Truffle Butter

Triple Creme Blue Cheese Butter

Au Poivre - Cracked Pepper Crusted Sauce

Sauteed Selected Wild Mushrooms

Classic Bearnaise Sauce

Sides

Specialty • Buttery “Lobster Potato Mash” Whole 1 lb. 29.

Sides 10.

Steamed Broccoli

Lightly Creamed Baby Leaf Spinach *grated feta*

Brussels Sprouts

Pure Creamless Corn Mash

Grilled Large California Asparagus *classic bearnaise sauce (2. supp)*

Steamed Fingerling Potatoes *lemon flavor parsley*

Hashed Potato “Tots” *truffle blue cheese aioli*

Buttery Yukon Potato Mash

LBSG Hand Cut French Fries