

## Starters

*Crisp Thin French Tartes • The French Pizza “Perfect to Share”*

- Buttery House Smoked Salmon Tarte *shallot capers creme fraiche* 18.
- Season’s Wild Mushroom Gruyere Tarte *chives* 17.

*Lobster Bar Lobster Bisque* Au Cognac 12.

Point Judith • Calamari 13.  
*lightly fried fresno chili cilantro lime*

All Jumbo Lump Crab Cake “Maryland” *lemon-mustard emulsion* 20.

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

*On Ice* • Jumbo Blue Gulf Shrimp 21.  
*cayenne pink brandy sauce traditional cocktail sauce fresh horseradish*

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

Wild Burgundy Escargots “Au Pernod” *six* 16.  
*parsley garlic butter pernod puff pastry*

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

Nova Scotia • “Lobster Morsels” *lightly fried Greek honey-mustard aioli* 26.

“Chili Lobster” *shell off in mild chili butter sauce • toast* whole 1lb. 29.

## Crudo

Pristine Lobster Octopus & Seafood “Ceviche” 18.  
*pickled pineapple papaya cilantro*

Mediterranean • Sea Bass “Sashimi” 19.  
*yuzu soy ev olive oil muldon sea salt*

Hawaii • Wild Ahi Tuna Tartare • “Osetra Caviar” 32.  
*green chickpea spread*

*Today’s* • East & West Coast Oysters *six* 18.  
*pink peppercorn champagne mignonette red cocktail sauce fresh horseradish*

## Key West Stone Crab Claws

Jumbo Claw 28./ea Colossal Claw mkt

## Shellfish Tower

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1 Whole Lobster - 4 Oysters - 4 Colossal Shrimp - 4 Red King Crab 88.

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## Caviar

Russian Osetra 1 oz mkt

Siberian Baerii 1 oz mkt

Kaluga Huso Hybrid “The New Beluga” 1 oz mkt  
*crème fraîche chives mini blinis*

## Salads

New Caesar 14.  
*soft cooked egg Grana Padano silver Sicilian anchovy*

*Chops*® Chopped Salad 14.  
*fresh hearts of palm fresh chickpeas triple cream blue wedge lemon-basil-lime*

Field Ripe Tomato - Barrel Aged Dodonis Feta 15.  
*selected field ripe tomatoes cucumber green pepper red onion kalamata olives ev olive oil*

Pickled Baby Beets - Beet Sorbet 14.  
*corinthian currants toasted walnuts*

Join Us for Brunch Sunday’s 11:30 AM to 3:30 PM

## Whole Fish

*Our fish market proudly displays a variety of outstanding fish and shellfish flown in directly from Greece, Spain, Portugal, Iceland and North America.*

*When sharing a whole fish, we recommend estimating  $\frac{3}{4}$  to 1 lb per person and is priced by the pound. Our staff is pleased to filet your fish for your enjoyment.*

Greece • Lavraki (Branzino) Mediterranean Sea Bass *white tender low fat*

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

Spain • Turbot *white semi-sweet semi-firm low fat*

Holland • Dover Sole *white firm lean - sauteed brown butter capers mkt.*

New Zealand • Red Snapper "The Golden Eye" *mild sweet moist flaky*

Today • An Additional Outstanding Fish

*Sea Salt Crusted Whole Fish (min 3 lb whole fish) 5. supp per fish*

• *All fish are wood grilled served with Santorini capers Greek ev olive oil*

## Lobster Bar Lobsters

*Are the superior live blue hard shells from the icy waters of Nova Scotia.*

*"The Rolls-Royce of Lobsters"*

### *Live Lobster Specialties*

Whole "Steamed & Cracked" 1.5 - 5 lb mkt.  
*drawn butter lemon*

"Lobster Stuffed Lobster" 1.5 - 5 lb mkt.  
*Broiled with savory lobster dressing 14. supp.*

Whole "Chili Lobster" 1.5 lb - 5 lb mkt.  
*in mild chili butter sauce grilled shishito peppers*

Whole Lobster Pasta "Americaine" 1 lb 34.  
*lobster morsels tomato lobster sauce fresh fettuccine pasta*

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

## Composed Entrees

Chilean • Sea Bass "Bangkok" 36.  
*sushi rice cake tomato jam BKK sauce*

Hawaii • Ahi Tuna Sesame Seared-Sliced 34.  
*spring onion yukon potato mash port wine glaze*

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

Faroe Islands • Salmon Sautee "Unilateral" 34.  
*lemon ev olive oil Santorini capers steamed Tuscan kale*

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

# USDA PRIME STEAKS 1700°

*Exclusively Selected Custom Aged Hand Cut*

Filet Mignon *Barrel Cut* 8 oz 44. • 10 oz 52.

Bone-In Filet 14 oz 52.

New York Strip *Black Diamond - Angus - 52 Day Wet Aged* 14 oz 54.

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

Bone-In Ribeye 20 oz 48.

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

Dry-Aged Porterhouse Experience *For Two* • 26 oz 76. 42 oz 110.

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

*Signature* • Filet Mignon “Au Poivre” Cracked Pepper Crusted 8 oz 46.  
*brandy cream season’s mushrooms potato confit port braised shallot*

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## GENUINE • A-5 MIYAZAKI 100% WAGYU KOBE JAPAN

FILET MIGNON 4 oz • 6 oz • 8 oz / 28. oz

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## Surf & Turf

*with your steak selection add*

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

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### *The “Ultimate Surf & Turf Tower” for Two*

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1.5 lb Whole “Chili Lobster” • 12 oz “NY Strip” *Snake River Farms Wagyu* 145.

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## Steak Enhancements 4.

Chimichurri

White Truffle Butter

Classic Bearnaise Sauce

Mild Spicy Chili Butter Sauce

Triple Creme Blue Cheese Butter

Sauteed - Season’s Wild Mushrooms

Cracked Pepper Crusted Au Poivre Sauce

## Sides

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

### Sides 10.

Steamed Broccoli {hollandaise on request}

Lightly Creamed Baby Leaf Spinach *grated feta*

Glazed Brussels Sprouts *bacon*

Pure Creamless Corn Mash

Grilled California Asparagus

Blistered Shishito Peppers *sesame flavor lime sea salt lime*

Steamed Fingerling Potatoes *lemon flavor parsley*

Hashed Potato “Tots” *truffle blue cheese aioli*

Buttery Yukon Potato Mash

LBSG Hand Cut French Fries

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