

Starters

Lobster Bar • Maine Lobster Bisque Au Cognac 14.
add Half One Pound Lobster tableside 15. supp.

All Jumbo Lump Crab Cake “Maryland” 1/4 lb. 28.
lemon-mustard emulsion

Jumbo Florida Shrimp Cocktail 22.
cayenne pink brandy mayo traditional cocktail sauce fresh horseradish

Specialty • Mediterranean Octopus Char-Grilled 19.
pickled red onion e.v olive oil Santorini capers Greek olives

Wild Burgundy Escargot “Au Pernod” (6) 16.
parsley garlic butter pernod puff pastry tops

Hawaii • Ahi Tuna Tartare* 22.
hass avocado white soy citronette - puffed tapioca crisp

Prime Steak Tartare* “Parisienne” 24.
watercress toast points

Nova Scotia • “Lobster Morsels” to share or not 8 oz 4 morsels 34.
lightly fried Greek honey-mustard aioli

New Caesar 15.
soft cooked egg parmigiano reggiano Sicilian anchovy crostini

Chops Chopped Salad 15.
fresh hearts of palm chickpeas triple cream blue wedge lemon-basil ranch

Selected Field Ripe Tomato Salad - Barrel Aged Dodonis Feta 15.
cucumber holland pepper red onion parsley kalamata olives e.v olive oil

Warm Spinach Salad prepared tableside 16.
baby spinach bacon lardons pine nuts candied shiitakes warm basil vinaigrette

Starters • On Ice

Shellfish Tower

*Whole Maine lobster - Cold water oysters - Jumbo Florida shrimp -
Pristine seafood ceviche serves 2 - 4 / 110.*

Today's Oysters* • East & West Coast

Single Variety or Assortment (6) 24.

champagne pink peppercorn mignonette red cocktail sauce fresh horseradish

Lobster Octopus Seafood “Ceviche” 22.

fresh citrus pickled pineapple papaya cilantro

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

Sides Serves Two or More

Specialty Side • Buttery Whole “Lobster Potato Mash” with 1 lb. Lobster 36.

Sides 11.

Lightly Creamed Baby Leaf Spinach
grated barrel aged feta

Hashed Potato “Tots”
truffle blue cheese aioli

Glazed Brussels Sprouts
bacon lardons

Baked Idaho Potato 1 Lb.
butter sour cream chives

Broccolini
sea salt garlic e.v olive oil red pepper flakes

Buttery Yukon Potato Mash
LBSG Hand Cut French Fries

Sauteed Seasons Mushrooms

Lobster Bar • Lobsters • Entrees

Our Live Lobsters are “**Steamed & Cracked**” 2 - 5 lbs mkt
Broiled with *savory lobster dressing* 15. supp.

SIGNATURE • Twin South African Cold Water Lobster Tails 1 lb 72.
We Made Famous in 1979
lightly fried lemon drawn butter thyme honey-mustard aioli

Whole Lobster & Black Winter Truffle - Risotto 1 lb 44.
out of shell - butter poached fresh truffle acquerello risotto

Whole “Chili Lobster” 2 - 5 lbs mkt
spicy chili lobster sauce grilled shishito peppers 12. supp.

Whole Lobster Pasta “Americaine” 1 lb 42.
lobster morsels fresh tomato lobster sauce fresh gitara pasta

Chilean • Sea Bass “**Bangkok**” 41.
sushi rice cake tomato jam BKK sauce

Hawaii • Sesame Seared **Ahi Tuna** 38.
port wine glaze scallion yukon potato puree

Georges Bank Mass • Sea Scallops à la Plancha 38.
basil nage potato puree asparagus tomato-capers

Whole Fish • Wood Grilled

When sharing, we recommend estimating 3/4 lb to 1 lb per person priced at \$42 per pound. Once cooked, our staff will filet your fish for your enjoyment.

Greece • Branzino *european sea bass mild clean flavor*

Holland • Dover Sole Meunière *medium flavor semi-firm mkt*

Iceland • Artic Char “**Grilled Unilateral**” *similar to Salmon*
*buttery delicate - cooked from the bottom up presenting the temperature on top of the filet *a medium temperature is recommended*

Above fish served with Santorini capers Greek e.v olive oil - side of kale & golden quinoa



USDA Prime Steaks 1700°
Exclusively Selected Custom Aged Hand Cut

Filet Mignon **1855 Angus** - *Barrel Cut* 8 oz 54. • 12 oz 72.

New York Strip *Black Diamond Super Prime - 52 Day Wet Aged* 14 oz 62.

Bone-In Ribeye *Black Diamond Super Prime* 20 oz 82.

Dry Aged Porterhouse **For Two** • 42 oz 154.

“Tomahawk” Long Bone Ribeye *Black Diamond Super Prime* **For Two** • 32 oz 124.

Surf & Turf add to any steak

• *Signature* South African Cold Water Lobster Tail 8 oz 36. supp.
lightly fried lemon drawn butter thyme honey-mustard aioli

• Whole Live Lobster Steamed & Cracked 1 lb 42. supp.
lemon drawn butter

Steak Enhancements

Classic Béarnaise 4.

White Truffle Butter 6.

Maître d’Hôtel Parsley Garlic Butter 4.

Sautéed Seasons Mushrooms 8.

Cracked Pepper Crusted & Au Poivre Sauce 8.

* These items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 05.03.22