

Starters

Lobster Bar • Lobster Bisque Au Cognac 14.

All Jumbo Lump Crab Cake “Maryland” 25.
lemon-mustard emulsion

Jumbo Blue Gulf Shrimp 22.
cayenne pink brandy traditional cocktail sauce fresh horseradish

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

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

Prime Steak Tartare “Parisienne” 24.
watercress toast points

South African • “Lobster Morsels” *perfect to share* 7 oz 4 pcs 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

On Ice

Shellfish Tower

*whole lobster - cold water oysters - jumbo shrimp - octopus -
seafood ceviche - Alaskan king crab serves 2-3 / 110.*

Todays Oysters • East & West Coast

Single Variety or Assortment (6) 24.

champagne pink peppercorn mignonette red cocktail sauce fresh horseradish

Lobster Octopus Seafood “Ceviche” 21.

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 “Lobster Potato Mash”* / Whole 1 lb. Lobster 34.

Sides 11.

Lightly Creamed Baby Leaf Spinach
grated feta

Hashed Potato “Tots”
truffle blue cheese aioli

Glazed Brussels Sprouts
bacon

Baked Idaho Potato 1 Lb.
butter sour cream chives

Broccolini
garlic e.v olive oil red pepper flakes

Buttery Yukon Potato Mash
LBSG Hand Cut French Fries

Lobster Bar • Lobsters

Our Live Lobsters are “**Steamed & Cracked**” 2 - 5 lbs mkt
Broiled with savory lobster dressing add 14.

SIGNATURE • Twin South African Cold Water Lobster Tails 1 lb 64.
We Made Famous in 1979
lightly fried lemon drawn butter honey-mustard aioli

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

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

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

Steamed Genuine **Red King Crab “The Merus Section”** 1 1/4 lbs 76.
Easy to Enjoy drawn butter lemon

Chilean • Sea Bass **Bangkok** 39.
sushi rice cake tomato jam BKK sauce

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

Wood Grilled • Whole Fish

When sharing, we recommend estimating 3/4 lb to 1 lb per person priced at \$39 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 • *Experience 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



USDA Prime Steaks 1700°
Exclusively Selected Custom Aged Hand Cut

Filet Mignon **1855 Angus** - *Barrel Cut* 8 oz 54. • 12 oz 68.

New York Strip *Black Diamond Super Prime - 52 Day Wet Aged* 14 oz 58.

Bone-In Ribeye *Black Diamond Super Prime* 20 oz 64.

Dry Aged Porterhouse **For Two** • 42 oz 120.

“Tomahawk” Long Bone Ribeye *Black Diamond Super Prime* **For Two** • 32 oz 98.

Surf & Turf add to any steak

• *Signature* South African Cold Water Lobster Tail 8 oz add 34.
lightly fried lemon drawn butter honey-mustard aioli

• Whole Live Lobster Steamed & Cracked 1 lb add 34.
lemon drawn butter

Steak Enhancements

Classic Béarnaise 4

White Truffle Butter 6

Maître d’Hôtel Parsley Garlic Butter 4

Sautéed Seasons Mushrooms 4

Cracked Pepper Crusted Au Poivre Sauce 7

* 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. 6102021