

## 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*

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## Starters • On Ice

### Shellfish Tower

*Whole Maine lobster - Cold water oysters - Jumbo Florida shrimp -  
Pristine seafood ceviche serves 2 - 4 / 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”** 22.  
*fresh citrus pickled pineapple papaya cilantro*

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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*

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## 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

**“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* 10. 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. 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*

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.

## Japanese Certified Beef

Lobster Bar Sea Grille is one of a selected few restaurants in the U.S. to offer  
**Genuine Certified Miyazaki “Prefecture” A-5 Wagyu** from Miyazaki Japan -  
**Known for its unparalleled texture, marbling, unique flavor and tenderness**

Filet 4 oz 6 oz 8 oz / 30 per oz.

### *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. 09.02.22