

Starters

Lobster Bar • Lobster Bisque Au Cognac 13.

All Jumbo Lump Crab Cake “Maryland” 22.
lemon-mustard emulsion

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

Nova Scotia • “Lobster Morsels” *perfect to share* 4 pcs 32.
lightly fried Greek honey-mustard aioli

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

Prime Steak Tartare “Parisienne” 20.
watercress toast points

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

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

Selected Field Ripe Tomato Salad - Barrel Aged Dodonis Feta 14.
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 shitakes warm basil vinaigrette

On Ice

Key West Stone Crab Claws

Jumbo & Colossal availability / mkt.

Todays Oysters • East & West Coast

Single Variety or Assortment (6) 24.

pink peppercorn champagne mignonette red cocktail sauce fresh horseradish

Jumbo Blue Gulf Shrimp 22.

cayenne pink brandy traditional cocktail sauce fresh horseradish

Lobster Octopus Seafood “Ceviche” 20.

fresh citrus pickled pineapple papaya cilantro

Shellfish Tower

*whole lobster - cold water oysters - jumbo shrimp seafood ceviche -
Alaskan King crab 92. / serves 2-3*

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 Morsels Potato Mash” Whole 1 lb. Lobster 32.

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 • Lobster Specialties

*Are the Superior Live Blue Hard Shells from the deep icy waters of Nova Scotia
“The Rolls-Royce of Lobsters”*

Live Lobsters “**Steamed & Cracked**” 2 - 5 lbs mkt
drawn butter lemon
Broiled with savory lobster dressing 14. supp.

SIGNATURE • Nova Scotia “Jumbo Lobster Tail” *We Made Famous in 1979* 1 lb 62.
lightly fried lemon drawn butter honey-mustard aioli

Whole **Lobster Lemon Risotto** 1 lb 42.
out of shell - butter poached preserved lemon arborio risotto

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

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

Steamed **Red King Crab “Merus” Cut** 1lb 62.
Easy to Enjoy drawn butter lemon

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

Hawaii • Sesame Seared Ahi Tuna Loin 34.
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.*

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

Greece • Branzino *european sea bass - clean mild flavor flaky*

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

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 46. • 12 oz 59.

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

Bone-In Ribeye *Black Diamond Super Prime* 20 oz 59.

“Tomahawk” Long Bone Ribeye *Black Diamond Super Prime For Two* • 32 oz 89.

Surf & Turf add to any steak

• *Signature* Lobster Tail 8 oz add 32.
lightly fried lemon drawn butter honey-mustard aioli

• Whole Live Lobster Steamed & Cracked 1 lb add 32.
lemon drawn butter

Steak Enhancements 4.

*Classic Béarnaise
White Truffle Butter
Parsley Garlic Butter
Sautéed Seasons Mushrooms
Au Poivre Sauce
Cracked Pepper Crusted*

* 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. 0518021