Starters

Lobster Bar • Lobster Bisque Au Cognac  13.
All Jumbo Lump Crab Cake “Maryland”  22.
lime-mustard emulsion

Specialty • Mediterranean Octopus Char-Grilled  19.
pickled red onion  ev olive oil  Santorini capers  Greek olives
Wild Burgundy Escargot “Au Pernod”  6 pcs.  16.
parsley  garlic  butter  pernod  puff pastry tops

Favorite • The Angry Lobster  Whole 1 lb.  29.
in spicy chili lobster sauce

Nova Scotia • “Lobster Morsels”  perfect to share  4 pcs.  29.
lightly fried  Greek honey-mustard aioli

Hawaii • Ahi Tuna Tartare  21.
avocado  white soy citronette - puffed tapioca

New Caesar  15.
salt 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

On Ice

Key West Stone Crab Claws
Jumbo & Colossal  availability / mkt.

Today’s Oysters • East & West Coast
Single Variety or Assortment  (6)  24.
pink peppercom champagne mignonette  red cocktail sauce  fresh horseradish

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

Specialty • “Ahi Tuna Tartare” - “Osetra Caviar”  1 oz.  32.
puffed tapioca crisp

Lobster Octopus Seafood “Ceviche”  19.
fresh citrus  pickled pineapple  papaya  cilantro

Shellfish Tower
whole lobster - cold water oysters - jumbo shrimp
seafood ceviche - Alaskan king crab  88. / serves 2-3

Caviar
Russian Osetra 1 oz mkt
Kaluga Huso Hybrid “The New Beluga”  1 oz mkt
creme fraiche  chives  mini blinis

Sides Serves Two or More

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

Sides 10.

Sauteed Seasons Mushrooms
Lightly Creamed Baby Leaf Spinach grated feta
Glaized Brussels Sprouts bacon
Pure Creamless Corn Mash
Grilled California Asparagus
Baked Idaho Potato 1 Lb. butter  sour cream  chives
Blistered Shishito Peppers
sesame flavors  lime  sea salt
Broccolini
garlic  e.v olive oil  red pepper flakes
Hashed Potato “Tots”
truffle blue cheese aioli
Buttery Yukon Potato Mash
LBSSG 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”

Whole “Steamed & Cracked” 1.5 - 5 lbs mkt
- drawn butter - lemon
- Broiled with savory lobster dressing 14. supp.

Lobster Lemon Risotto Whole 1 lb 39.
- out of shell - butter poached - preserved lemon - arborio risotto

Whole “Chill Lobster” 2 - 5 lbs mkt
- spicy chilli lobster sauce - grilled shisito peppers

SIGNATURE Nova Scotia • “Jumbo Lobster Tail” We Made Famous in 1979 1 lb 64.
- lightly fried - lemon - drawn butter

Whole Lobster Pasta “Americaine” 1 lb 39.
- lobster morsels - fresh tomato lobster sauce - fresh gitarra pasta

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 • Royal Dorade similar to Red Snapper - medium flavor - flaky

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 mkt sweet - medium flavor - semi-firm

Florida • Today’s Local Catch availability / 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 49.

“Tomahawk” Long Bone Ribeye Black Diamond Super Prime For Two • 32 oz 86.

GENUINE • A5 MIYAZAKI 100% WAGYU KOBE JAPAN

FILET 4 oz, 6 oz, 8 oz 32. per oz

Surf & Turf

- add

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

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

Steak Enhancements 4.

Parsley Garlic Butter
Classic Bearnaise
White Truffle Butter
Sauteed Seasons Mushrooms