

BUBBLES and CAVIAR

Taittinger Brut Champagne - half bottle & Sustainable Kaluga Sturgeon Caviar 1 oz 75.
mini blini crème fraîche chives

Starters

Crisp Thin French Tartes • The French Pizza “Perfect to Share” 18.

- Buttery House Smoked Salmon Tarte shallot capers crème fraîche
- Seasons Wild Mushroom Tarte black truffle essence gruyere cheese

Lobster Bar Lobster Bisque “Au Cognac” 12.

On Ice • Jumbo Blue Gulf Prawns 20.

cayenne pink brandy mayo traditional cocktail sauce fresh horseradish

Point Judith • Calamari 14.

lightly fried fresno chili cilantro lemon lime

All Jumbo Lump Crab Cake “Maryland” 21.

lemon-mustard emulsion

Specialty • Mediterranean Octopus Char-Grilled 18.

pickled red onion e.v olive oil Santorini capers Greek olives

The Angry Lobster 1 lb 24.

shell off spicy chili lobster sauce brioche toast

Bar Harbor • Mussels “Le Coze” 15.

white wine cream shallot garlic

Burgundy • Escargots “Au Pernod” six 16.

parsley garlic butter puff pastry tops

Nova Scotia • “Lobster Morsels” perfect to share 26.

lightly fried Greek honey-mustard aioli

Key West Stone Crab Claws

Jumbo mkt./claw Colossal mkt./ounce
crab mustard sauce lemon

Crudo

Today's • East & West Coast Oysters six 19.

pink peppercorn champagne mignonette red cocktail sauce fresh horseradish

Specialty • Line Caught Ahi Tuna Tartare - “Osetra Caviar” 1 oz. 32.

brioche toast points

Pristine • Lobster Octopus Seafood “Ceviche” 19.

pickled pineapple papaya cilantro puffed rice crisp

Hawaii • Line Caught Ahi Tuna Cube “Sashimi” 19.

thai chimichurri sriracha

Iced Shellfish Tower

1 Whole Lobster - 4 Colossal Shrimp - 4 Red King Crab - 4 Oysters 2-4 ppl/ 88.
(add stone crab claws priced a la carte)

Caviar

Kaluga Huso Hybrid “The New Beluga” 1 oz mkt

Russian Osetra 1 oz mkt

Siberian Baerii 1 oz mkt

crème fraîche chives mini blinis

Salads

New Caesar 13.

slow cooked egg Grana Padano silver Sicilian anchovy

Chops® Chopped Salad 12.

fresh hearts of palm chickpeas triple cream blue cheese wedge lemon-basil-lime

Selected Field Ripe Tomato Salad - Barrel Aged Feta Wedge 14.

cucumber holland pepper red onion kalamata olives e.v olive oil

Join Us for Lobster Brunch Sunday's 11:30 AM 'till 3:30 PM

Reservations Recommended

Lobster Bar • Lobsters

*Are the superior live blue hard shells from the deep icy waters of Nova Scotia
“The Rolls-Royce of Lobsters”*

Whole Lobsters **“Steamed & Cracked”** 2 lb - 6 lb mkt.
lemon drawn butter

“Lobster Stuffed Lobster” 2 lb - 6 lb mkt.
broiled with savory lobster stuffing lemon drawn butter 12. supp.

“Naked Lobster” 2 lb - 6 lb mkt.
out of shell bubbling hot butter bath fresh lemon squeeze - tableside

“Angry Lobster” 2 lb - 6 lb mkt.
in spicy chili lobster sauce grilled shishito peppers grilled country bread

Whole Lobster **“Lemon Risotto”** 1 lb 36.
butter poached out of shell • three lemon flavors arborio risotto - tableside

Whole Lobster Pasta **“Americaine”** 1 lb 36.
lobster morsels fresh tomato lobster sauce fresh fettuccine pasta

SIGNATURE • “Jumbo Lobster Tail” *We Made Famous in 1979* 1 lb 59.
lightly fried lemon drawn butter honey lobster sauce

The Ultimate - Jumbo Lobster For Two 4 lbs 99.

from its steamer de-shelled tableside lemon squeeze drawn butter savory lobster dressing

Pristine Fresh Whole Fish • Imported & Local

We encourage you to select your fish from today's arrivals

Larger Fish are Especially Enjoyed When Shared

*When sharing - we recommend estimating ¾ to 1 lb per person and is priced by the pound.
(Our staff is pleased to filet your fish for your enjoyment)*

Greece • **“Branzino”** Mediterranean Sea Bass *white tender low fat*

Greece • Royal Dorade *similar to Red Snapper flaky medium flavor high fat*

Holland • Dover Sole *sauteed brown butter capers - white firm lean*

Iceland • **Experience Arctic Char “Unilateral”** *similar to Salmon
buttery delicate lemon e.v. olive oil Santorini capers*

Florida • Genuine Red Snapper *mild sweet moist flaky*

Florida • Pompano *mild moist semi-firm low fat*

Salt Crusted Whole Fish

Slow Baked in Sea Salt Crust (min 3 lb whole fish) 5 supp. per fish

Fish are Wood Grilled - served with Santorini capers Greek e.v. olive oil kale & golden quinoa

Composed Entrees

Fresh Mushroom Risotto Truffle Essence - Sautéed Maine Sea Scallops 32.

Chilean • Sea Bass **“Bangkok”** 34.
sushi rice cake tomato jam BKK sauce

Iceland • Arctic Char **“Unilateral”** *similar to Salmon* 36.
buttery delicate e.v. olive oil Santorini capers steamed Tuscan kale

Hawaii • Seared Ahi Tuna - Loin 34.
red quinoa baby beech mushrooms port wine glaze

Alaska • Steamed Red King Crab Legs Merus Section **“the premier cut”** mkt.
in the shell easy to enjoy moist flavorful drawn butter - asparagus hollandaise



USDA PRIME STEAKS 1700°

Exclusively Selected for LBSG Custom Aged Hand Cut

Filet Mignon **1855 Angus - Barrel Cut** 8 oz 46. • 12 oz 59.

Bone-In Filet 14 oz 56.

New York Strip *Black Diamond Angus - 52 Day Wet Aged* 14 oz 52.

New York Strip **“Wagyu” - Snake River Farms, Idaho** 12 oz 96.

“Cowboy” Bone-In Ribeye 20 oz 48.

“Tomahawk” Long Bone Ribeye - *For Two* 36 oz 88.

Dry-Aged Porterhouse *For Two* 28 oz 76. / 42 oz 120.

Signature • Filet Mignon “Au Poivre” Cracked Pepper Crusted 8 oz 52.
brandy cream seasons mushrooms potato confit port braised shallot

GENUINE • A-5 MIYAZAKI 100% WAGYU KOBE JAPAN

FILET MIGNON 4 oz • 6 oz • 8 oz / 29. oz

The Ultimate Steak & Lobster For Two 149.

“Naked Chili Lobster” 2 Lb & NY Strip 12 oz *“Wagyu” Snake River Farms*

Steak & Lobster

• *Signature* Lobster Tail 7 oz 26. supp
lightly fried drawn butter honey lobster sauce

• Whole Lobster Steamed & Cracked 1 lb 28. supp
lemon drawn butter

Enhancements 3.

Cracked Pepper Crusted - Au Poivre Sauce

Chimichurri

White Truffle Butter

Spicy Chili Butter Sauce

Classic Béarnaise - Hollandaise

Sautéed Seasons Mushrooms

Sides

Signature • Buttery **“Whole Lobster”** Potato Mash 1 lb 29.

Sides 10.

Steamed Broccoli
e.v olive oil lemon

Blistered Shishito Peppers
sesame flavor lime sea salt lime

Lightly Creamed Baby Spinach
grated feta

Creamless Corn Mash

Glazed Brussels Sprouts
bacon

Baked Idaho Potato 1 lb
butter sour cream chives

Grilled California Asparagus

Hashed Idaho “Tots”
truffle blue cheese aioli

Buttery Yukon Potato Mash

Hand Cut French Fries
(grana podana truffle fries 2. supp)