

Starters

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

- Buttery House Smoked Salmon Tarte *shallot capers creme fraiche* 18.
- Seasons Wild Mushroom Tarte *black truffle essence gruyere cheese* 17.

Lobster Bar Lobster Bisque Au Cognac 12.

Point Judith • Calamari *lightly fried fresno chili cilantro lemon lime* 13.

All Jumbo Lump Crab Cake “Maryland” *lemon-mustard emulsion* 20.

Bar Harbor • Mussels “Le Coze” *white wine cream shallots garlic* 15.

On Ice • Jumbo Blue Gulf Shrimp 21.

cayenne pink brandy sauce traditional cocktail sauce fresh horseradish

Specialty • Mediterranean Octopus, Char-Grilled 18.

pickled red onion ev olive oil Santorini capers Greek olives

Burgundy Escargots “Au Pernod” *parsley garlic butter puff pastry six* 16.

Prime Steak Tartare “Parisienne” *toast points* 18.

Nova Scotia • “Lobster Tail” *lightly fried lemon honey lobster sauce 1/4 lb* 26.

“Chili Lobster” *shell off in spicy chili lobster sauce grilled shishito peppers whole 1lb.* 29.

Crudo

Today’s • East & West Coast Oysters *six* 18.

pink peppercorn champagne mignonette red cocktail sauce fresh horseradish

Pristine • Lobster Octopus Seafood “Ceviche” 18.

pickled pineapple papaya cilantro

Hawaii • Wild Ahi Tuna “Cubed” Sashimi 19.

thai chimichurri sriracha

Mediterranean • Sea Bass “Sashimi” 19.

tobiko furikake spice minced scallions rice wine vinegar ev olive oil

Hawaii • Wild Ahi Tuna Tartare • “Osetra Caviar” 32.

spring pea spread

Shellfish Tower

1 Whole Lobster - 4 Oysters - 4 Colossal Shrimp - 2 Red King Crab 88.

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 *soft cooked egg Grana Padano silver Sicilian anchovy* 14.

Chops® Chopped Salad 14.

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

Field Ripe Tomato - Barrel Aged Dodonis Feta 15.

selected field ripe tomatoes cucumber green pepper red onion kalamata olives ev olive oil

Join Us for Lobster Brunch Sunday’s 11:30 AM to 3:30 PM

Lobster Bar Lobsters

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

Whole "Steamed & Cracked" 2 lb - 6 lb mkt.
lemon squeeze drawn butter honey lobster sauce

"Lobster Stuffed Lobster" 1.5 lb - 6 lb mkt.
Broiled with savory lobster dressing lemon drawn butter 16. supp.

Whole "Chili Lobster" 1.5 lb - 6 lb mkt.
in spicy chili lobster sauce grilled shishito peppers

Whole Lobster Pasta "Americaine" 1 lb 36.
lobster morsels fresh tomato lobster sauce fresh fettuccine pasta

Signature "Jumbo" Nova Scotia Lobster Tail 1 lb 62.
lightly fried lemon drawn butter honey lobster sauce
We Made Famous in 1972

Jumbo "Lobster For Two" 4 lb - 6 lb mkt.
from its steamer de-shelled tableside drawn butter lemon honey lobster sauce

The "Ultimate" Surf & Turf for Two

Whole "Chili Lobster" 1.5 lb • NY Strip "*Wagyu*"- *Snake River Farms* 12 oz 148.

"Customize" Your Surf & Turf - Add

- Whole "Chili Lobster" 1 lb 32. supp
de-shelled spicy chili lobster sauce grilled shishito peppers
 - Whole Lobster "Steamed & Cracked" 1 lb 32. supp
drawn butter lemon honey lobster sauce
 - *Signature* Nova Scotia Lobster Tail 1/2 lb 32. supp
lightly fried lemon drawn butter honey lobster sauce
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USDA PRIME STEAKS 1700°

Exclusively Selected 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* 12 oz 95.

"Cowboy" Bone-In Ribeye 20 oz 48.

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

Dry-Aged Porterhouse Experience - *For Two* 26 oz 76. 42 oz 120.

Roasted *Superior Farms* Colorado Lamb Chops - *Single Cuts* (4) 48.

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

Steak Enhancements 4.

White Truffle Butter Chimichurri Classic Bearnaise Sauce
Spicy Chili Butter Sauce Cracked Pepper Crusted - Au Poivre

Whole Fish Experience

Our fish market proudly displays a variety of outstanding fish and shellfish flown in directly from Greece, Iceland, Portugal, Spain and North America.

When sharing a whole fish, we recommend estimating $\frac{3}{4}$ to 1 lb per person and is priced by the pound. Our staff is pleased to filet your fish for your enjoyment.

Greece • Lavraki (Branzino) Mediterranean Sea Bass *white tender low fat*

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

Spain • Turbot *white semi-sweet semi-firm low fat*

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

New Zealand • Red Snapper “The Golden Eye” *mild sweet moist flaky*

Sea Salt Crusted Whole Fish {min 3 lb whole fish} 5. supp per fish

• All fish are wood grilled served with Tuscan kale Santorini capers Greek ev olive oil lemon

Composed Entrees

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

Hawaii • Ahi Tuna Sesame Seared-Sliced 34.
spring onion yukon potato mash port wine glaze

Georges Bank Mass. • Sea Scallops “St. Jacques” 32.
sorrel nage steamed asparagus pomme puree

Faroe Islands • Salmon Sautee “Unilateral” 34.
lemon ev olive oil Santorini capers steamed Tuscan kale citrus golden quinoa

Alaska • Steamed Red King Crab Legs - “Merus Section” 62.
“the premier cut” - in the shell easy to enjoy moist flavorful lemon drawn butter asparagus hollandaise

Sides

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

Sides 10.

Steamed Broccoli *ev olive oil lemon*

Lightly Creamed Baby Leaf Spinach *grated feta*

Glazed Brussels Sprouts *bacon*

Pure Creamless Corn Mash

Grilled California Asparagus

Blistered Shishito Peppers *sesame flavor lime sea salt lime*

Hashed Potato “Tots” *truffle blue cheese aioli*

Buttery Yukon Potato Mash

LBSG Hand Cut French Fries

Baked Idaho Potato 1 lb *butter sour cream chives*

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