

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 Morsels” *lightly fried Greek honey-mustard aioli* 26.

“Chili Lobster” *shell off in spicy chili lobster sauce • toast whole 1 lb.* 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.

green chickpea spread

Key West Stone Crab Claws

Jumbo Claw mkt

Colossal Claw mkt

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 fresh 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

Pickled Baby Beets - Beet Sorbet *corinthian currants toasted walnuts* 14.

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”

Live Lobster Specialties

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

“Lobster Stuffed Lobster” 1.5 - 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 Whole Jumbo Nova Scotia Lobster Tail 1 lb 62.
lightly fried lemon drawn butter Greek honey-mustard aioli

We Made Famous in 1972

Jumbo “Lobster For Two” 4 lb mkt.

from its steamer de-shelled tableside lemon drawn butter spicy chili lobster sauce

The Ultimate Surf & Turf for Two

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

Customize Your “Surf & Turf” - Add

- *Signature* Whole Nova Scotia Lobster Tail 1/2 lb 32. supp
lightly fried lemon drawn butter Greek honey-mustard aioli
- Whole “Chili Lobster” *de-shelled spicy chili lobster sauce - brioche toast* 1 lb 32. supp
- Whole Lobster “Steamed & Cracked” *lemon drawn butter* 1 lb 32. supp

USDA PRIME STEAKS 1700°

Exclusively Selected Custom Aged Hand Cut

Filet Mignon 1855 Angus *Barrel Cut* 8 oz 46. • 10 oz 54.

Bone-In Filet 14 oz 56.

New York Strip *Black Diamond Angus - 52 Day Wet Aged* 14 oz 54.

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.

Chimichurri

White Truffle Butter

Classic Bearnaise Sauce

Mild Spicy Chili Butter Sauce

Cracked Pepper Crusted - Au Poivre Sauce

Whole Fish Experience

Our fish market proudly displays a variety of outstanding fish and shellfish flown in directly from Greece, Spain, Portugal, Iceland 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 asparagus hollandaise lemon drawn butter

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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