

## 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.

*On Ice* • Jumbo Blue Gulf Shrimp 19.  
*cayenne pink brandy sauce traditional cocktail sauce fresh horseradish*

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

All Jumbo Lump Crab Cake “Maryland” 19.  
*lemon-mustard emulsion*

“Spicy Chili Lobster” 1 lb 24.  
*shell off - toasted texas french brioche chili lobster sauce*

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

*Specialty* • Mediterranean Octopus, Char-Grilled 17.  
*pickled red onion e.v olive oil Santorini capers Greek olives*

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

Tenderloin Steak Tartare “Parisienne” 19.  
*toast points*

Nova Scotia • “Lobster Morsels” 24.  
*lightly fried Greek honey-mustard aioli*

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## Crudo

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*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 • Line Caught Ahi Tuna “Cubed” Sashimi 19.  
*thai chimichurri sriracha*

Mediterranean • Sea Bass “Sashimi” 18.  
*tobiko furikake spice minced scallions rice wine vinegar e.v olive oil*

Hawaii • Line Caught Ahi Tuna Tartare • “Osetra Caviar” 29.  
*lemon e.v olive oil preserved lemon chives puffed rice crisp*

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## Iced Shellfish Tower

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

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## Caviar

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Kaluga Huso Hybrid “The New Beluga” 1 oz mkt

Russian Osetra 1 oz mkt

Siberian Baerii 1 oz mkt

## Salads

*New Caesar* 12.  
*soft cooked egg Grana Padano silver Sicilian anchovy*

*Chops®* Chopped Salad 12.  
*fresh hearts of palm chickpeas triple cream blue cheese wedge lemon-basil-lime*

Field Ripe Tomato - Barrel Aged Dodonis Feta 14.  
*selected field ripe tomatoes cucumber green pepper red onion kalamata olives e.v olive oil*

Join Us for Lobster Brunch Sunday's 11:30 AM to 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 Lobster “Steamed & Cracked” 2 lb - 6 lb mkt.  
*lemon drawn butter*

“Lobster Stuffed Lobster” 1.5 lb - 6 lb mkt.  
*broiled with savory lobster stuffing lemon drawn butter 14. 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*

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**Jumbo “Signature” Nova Scotia Lobster Tail** 1 lb 58.  
*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 lemon squeeze drawn butter chili lobster dipping sauce  
savory lobster dressing*

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## Sea Grille • Whole Fish

*When sharing a whole fish, 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 • Lavraki (Branzino) Mediterranean Sea Bass *white tender low fat*

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

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

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

Today • An Additional Outstanding Fish

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

• *All whole fish are wood grilled served with steamed Tuscan kale  
Greek e.v olive oil lemon Santorini capers*

## Composed Entrees

**Signature • Filet Mignon “Au Poivre” Cracked Pepper Crusted** 8 oz 49.  
*brandy cream seasons mushrooms potato confit port braised shallot*

Chilean • Sea Bass “Bangkok” 34.  
*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” 29.  
*sorrel nage steamed asparagus pomme puree*

Faroe Islands • Salmon Sautee “Unilateral” 34.  
*lemon e.v olive oil Santorini capers steamed Tuscan kale citrusy 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*

# 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* 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* 28 oz 76. / 42 oz 120.

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

**GENUINE • A-5 MIYAZAKI 100% WAGYU KOBE JAPAN**

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

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## Steak & Lobster

• *Signature* Lightly Fried Lobster Tail 7 oz 24. supp

• Whole Lobster Steamed & Cracked 1 lb 28. supp

### *The “Ultimate Steak & Lobster” For Two*

Whole “Chili Lobster” 1.5 lb • NY Strip *Snake River Farms Wagyu* 12 oz 149.

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## Steak Enhancements 3.

Chimichurri

White Truffle Butter

Spicy Chili Butter Sauce

Classic Béarnaise

Cracked Pepper Crusted-Au Poivre Sauce

## Sides

*Signature* • Buttery “Whole Lobster” Potato Mash 1 lb 28.

### Sides 10.

Steamed Broccoli

*e.v olive oil lemon*

Lightly Creamed Baby Spinach

*grated feta*

Glazed Brussels Sprouts

*bacon*

Pure Creamless Corn Mash

Grilled California Asparagus

Blistered Shishito Peppers

*sesame flavor lime sea salt lime*

Hashed Idaho “Tots”

*truffle blue cheese aioli*

Buttery Yukon Potato Mash

Hand Cut French Fries

*truffle fries 2. supp*

Baked Idaho Potato 1 lb

*butter sour cream chives*