RIED CALAMARI 18 LEMON, SPICY CHERRY PEPPERS, MARINARA.

CRAB CAKE 26

JUMBO LUMP CRAB, FRISÉE, RADISH, PRESERVED LEMON, CAPER TARTAR SAUCE.

TUNA TARTARE * 22

YELLOWFIN TUNA, AVOCADO PURÉE, PICKLED CUCUMBER, PONZU, SALMON ROE, WONTON CHIPS.,

CHICKEN SPIEDINI 18 GRILLED CHICKEN, PERSIMMONS, SWEET PEPPER, CHIMICHURRI, RED PEPPER COULIS.

GRILLED OCTOPUS 28

SPANISH OCTOPUS, ROMESCO SAUCE, FRISÉE, HASSELBACK FINGERLING POTATOES, MINT GREMOLATA, GARLIC CHIP.

BAKED CLAMS 18

LITTLE NECK CLAMS, BACON, ANCHOVIES, BREAD CRUMBS, LEMON.

BAKED STUFFED ARTICHOKES 32

LOBSTER MEAT, JUMBO LUMP CRAB, PANKO, LEMON BUERRE BLANC HERB OIL



ARLO SALAD 24

CRAB, WATERMELON, ROASTED CORN, FIG, RADISH, FETA CHEESE, BABY ARUGULA, AVOCADO, LEMON-BASIL VINAIGRETTE.

BURRATA SALAD 22

CREAMY BURRATA, CILANTRO, PESTO, FRISÉE, SLICED PEACHES, HONEYDEW, PICKLED ONIONS, TOASTED ALMONDS, CITRUS VINAIGRETTE.

WEDGE SALAD 19

ICEBERG LETTUCE, CHERRY TOMATOES, RED ONIONS, BACON LARDONS, CRUMBLED BLUE CHEESE AND A CREAMY ROQUEFORT DRESSING.

CAESAR SALAD 18

LI HYDROPONIC ROMAINE, GRATED PARMESAN CHEESE, CRUMBLED CROUTONS AND A CREAMY CAESAR DRESSING.

BEET SALAD 19

ROASTED BEETS, MINT PESTO, PICKLED STRAWBERRIES, CARA CARA ORANGES, GOAT CHEESE, MARCONA ALMONDS, ROASTED SHALLOT VINAIGRETTE.

Chef's selection of 3 imported cheese and cured meats. for two 28

accompanied by dry fruits, jam and grilled bread.

SEAFOOD PLATEAU LOBSTER, CRAB, SHRIMP, EAST COAST OYSTERS,

WEST COAST OYSTERS, CLAMS GRANDE 90 COLOSSAL 145

EAST COAST OYSTERS * 3 PER PIECE

WEST COAST OYSTERS * 5 PER PIECE

LITTLE NECK CLAMS * 2 PER PIECE

LOBSTER COCKTAIL M/P

JUMBO LUMP CRAB 25

SHRIMP. COCKTAIL 7



BUTCHER BOARD

PORTERHOUSE FOR TWO * 160 40oz, 60 DAY PRIME DRY AGED

FILET MIGNON * 68 10oz, PRIME

RIBEYE * 80 240z COWBOY, 35 DAY PRIME DRY **AGED**

SKIRT STEAK * 60 160Z, PRIME

NY STRIP * 70 14OZ BONELESS, 45 DAY PRIME DRY AGED

Lobster Tail \$36

Au Poivre 8, Truffle Butter 8, Bone Marrow Butter 8, Blueberry Jam Foie Gras Butter 8

LOBSTER PAPPARDELLE 48

PAPPARDELLE PASTA, LOBSTER CREAM SAUCE, WHOLE MAINE LOBSTER, BLISTERED CHERRY TOMATOES, PARMESAN, ANCHOVY BREAD CRUMBS, FRESH BASIL

TORCHIETTO PESTO 42

BASIL PESTO. OVEN DRIED CHERRY TOMATOES, CRIPSY PANCETTA, SAUTÉED PRAWNS.

DRY AGED SHORT RIB RAGU 39

DRY AGED SHORT RIB, PACCHERI PASTA, WILD MUSHROOM, VEAL DEMI, RED WINE, PARMESAN.

NEW AMERICAN CUISINE

ROASTED CHICKEN 36

HALF ROASTED CHICKEN, DUCK FAT SCALLOPED POTATO, SHIMEJI MUSHROOM, SAUTÉED BROCCOLINI, CITRUS CHICKEN JUS.

VENISON OSSO BUCO 50

BRAISED VENISON OSSO BUCO, GUINNESS, RED WINE, CHANTERELLE MUSHROOM, DUCK FAT CONFIT ONIONS, CELERY ROOT PURÉE, PISTACHIO CHUTNEY

PORK CHOP 48

PAN-SEARED, SLICED SPICY CHERRY PEPPERS, GRILLED ASPARAGUS.

RACK OF LAMB * 65

COLORADO LAMB, PISTACHIO AND MINT CRUSTED, FINGERLING POTATOES, RAINBOW CARROTS, LAMB JUS, HERB OIL.

ROASTED EGGPLANT 28

SPICY CARROT PURÈE. SHAVED BABY CARROTS. ARUGULA, PERSIMMONS, RADICCHIO, PINE NUTS, ROASTED SHALLOT VINAIGRETTE

BEEF BOURGUIGNON POT

PIE 42

BRAISED SHORT RIB, RED WINE, POTATOES, CARROTS, ONIONS, BACON, MUSHROOM, BONE MARROW.

THE JAMES BURGER * 26

DRY AGED PATTY, AMERICAN CHEESE, SHREDDED LETTUCE, BRIOCHE BUN, JIMMY SAUCE, FRENCH





FAROE SALMON, PICKLED CUCUMBERS, FARRO, QUINOA, TOASTED ALMOND, SHIRAZI SALAD, LEMON-DILL YOGURT.

HALIBUT 44

PAN-SEARED, BELUGA LENTILS, SAUTÉED KALE, FENNEL SALAD, CITRUS BEURRE BLANC.

SHRIMP 42

PAN SEARED COLOSSAL SHRIMP, GOAT CHEESE POLENTA, SAUTÉED LEEKS, CHORIZO, CALABRIAN CHILI CHIMICHURRI,

SEARED TUNA * 42

SUSHI GRADE TUNA, LIME, AVOCADO, FENNEL, BLACK MISSION FIGS, FRISÉE, PONZU GLAZE, PINE NUTS.

CHILEAN SEA BASS 52

LEMONGRASS COCONUT CREAM SAUCE, SAUTÉED LEEKS, SPICY PEANUTS, HERB OIL.

SIDES

MAC & CHEESE RADIATORE PASTA TOSSED WITH A BECHAMEL SAUCE MADE WITH

GRUYERE, ASIAGO AND PROVOLONE CHEESES. 15 Add lobster 22

SAUTÈED SPINACH 15

SAUTÈED **BROCCOLINI** 15

CREAMED SPINACH 15

BRUSSEL SPROUTS CRISPY BRUSSEL SPROUTS, PECANS, DRIED CRANBERRIES, BALSAMIC. 16

KITCHEN SINK POTATO CRISPY POTATO, SHALLOT, GARLIC CONFIT AIOLI. 16

MASHED POTATO GOLDEN YUKON POTATO, BUTTER. 15

ASPARAGUS GRILLED, LEMON, BREAD CRUMBS. 15

WILD MUSHROOMS SAUTÉED, SHALLOTS, TOASTED PINE NUTS. FRESH THYME. 16

FRENCH FRIES 12

HAND CUT TRUFFLE, PARMESAN. 16

PASTA

