

## CAVIAR

**CAVIAR MINI LOBSTER ROLL 50**  
8G KALUGA CAVIAR, MAINE LOBSTER, MAYO, CELERY, DIJON MUSTARD, TRUFFLE SHOE-STRING FRIES, POTATO BREAD.

**CAVIAR AND POTATO CHIPS 50**  
13G OF CAVIAR CRÈME FRAICHE LEMON ZEST CHIVES, HOMEMADE POTATO CHIPS.

**CAVIAR MARTINI 35**  
4G KALUGA CAVIAR, DILL AND FENNEL INFUSED VODKA

**M. HASLINGER CHAMPAGNE BRUT 50**

WHEN PURCHASED WITH A CAVIAR SELECTION.

## APPETIZERS

**FISH AND CHIPS 22**

BREADED LOCAL FLOUNDER, CRISPY POTATO SCALES, SWEET TARTAR SAUCE

**CRAB CAKE 26**

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

**TUNA CRUDO \* 22**

BLUEFIN TUNA, AVOCADO PURÉE, PICKLED VEGETABLES, KIWI, PONZU, SALMON ROE, MICRO HERBS

**WAGYU BROCHETTA 27**

KOREAN MARINATED WAGYU, SHISHITO PEPPERS, CRUMBLE SPICY PEANUTS, WASABI PEAS, WASABI AIOLI

**GRILLED OCTOPUS 28**

CHARRED 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, LOBSTER BEURRE BLANC HERB OIL.

**DUCK GNOCCHI 24**

PAN-SEARED RICOTTA GNOCCHI, DUCK RAGU

## SALAD

**ARLO SALAD 24**

WATERMELON, ARUGULA, CORN, FETA CHEESE, AVOCADO PUREE, FIGS, CRAB MEAT, LEMON BASIL VINAIGRETTE

**BURRATA SALAD 22**

CREAM BURRATA, CILANTRO, PEACHES, HONEYDEW MELON, TOASTED ALMONDS, FRISÉE, LEMON VINAIGRETTE

**WEDGE SALAD 19**

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

**CAESAR SALAD 18**

LI HYDROPONIC ROMAINE, GRATED PARMESAN CHEESE, CRUMBLER 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.

## RAW BAR

### SEAFOOD PLATEAU \*

LOBSTER, CRAB, SHRIMP, EAST COAST OYSTERS, WEST COAST OYSTERS, CLAMS GRANDÉ 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**  
PER PIECE

## BUTCHER BOARD

**PORTERHOUSE FOR TWO \* 160**

40OZ, 60 DAY PRIME DRY AGED

**FILET MIGNON \* 68**  
10OZ, PRIME

**RIBEYE \* 80**  
24OZ COWBOY, 35 DAY PRIME DRY AGED

**SKIRT STEAK \* 60**  
16OZ, 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

USDA PRIME

## PASTA

**LOBSTER PAPPARDELLE 48**

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

**TORCHETTO PASTA 42**

HOMEMADE TORCHETTI PASTA, PESTO, PANCETTA CHERRY TOMATOES, GRILLED SHRIMP, FRESH BASIL

**DRY AGED SHORT RIB RAGU 39**

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

## MAC & CHEESE

RADIATORE PASTA TOSSED WITH A BECHAMEL SAUCE MADE WITH GRUYERE, ASIAGO AND PROVOLONE CHEESES. 15  
Add lobster 22

**SAUTÉED SPINACH 15**

**SAUTÉED 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

**ROASTED CHICKEN 36**

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

**PORK CHOP 52**

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.

**KING OYSTER MUSHROOM**

**33**  
PAN-SEARED KING OYSTER MUSHROOM, BUTTERNUT SQUASH PURÉE, PEARL ONION, FRISÉE, POMEGRANATE, ORANGE SUPREME, CHAMPAGNE 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 FRIES

**DUCK BREAST 44**

DUCK BREAST, PARSNIP PURÉE, CRISPY BRUSSEL SPROUTS, CHOCOLATE CHIP COOKIE CRUMBLE, BLACKBERRY GASTRIQUE.

## SEA

**CRISPY SALMON 39**

FAROE SALMON, SHIRAZI SALAD, FARRO, QUINOA, TOASTED ALMONDS, PICKLED CUCUMBER, LEMON, DILL YOGURT

**HALIBUT 44**

PAN-SEARED, BELUGA LENTILS, SAUTÉED KALE, FENNEL AND ORANGE 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.