

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 28
JUMBO LUMP CRAB, FRISÉE, RADISH, PRESERVED LEMON, CAPER TARTAR SAUCE.

TUNA CRUDO * 24
BLUEFIN TUNA, AVOCADO PURÉE, PICKLED VEGETABLES, KIWI, PONZU, SALMON ROE, MICRO HERBS

WAGYU BROCHETTA 30
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 19
LITTLE NECK CLAMS, BACON, ANCHOVIES, BREAD CRUMBS, LEMON.

BAKED STUFFED
ARTICHOKES 33
LOBSTER MEAT, JUMBO LUMP CRAB, PANKO, LOBSTER BEURRE BLANC HERB OIL.

DUCK L'ORANGE 26
DUCK CONFIT LEG, ORANGE BRULEE, WATERCRESS, FENNEL, DRIED CRANBERRIES LEMON VINAIGRETTE, ORANGE GLAZE. **PORTION OF PROCEEDS DONATED TO THE GIVING TABLE FOR ANGELA'S HOUSE.**

SALAD

ARLO SALAD 26
WATERMELON, ARUGULA, CORN, FETA CHEESE, AVOCADO PUREE, FIGS, CRAB MEAT, LEMON BASIL VINAIGRETTE

BURRATA SALAD 22
CREAM BURRATA, CILANTRO, PEACHES, HONEYDEW MELON, TOASTED ALMONDS, FRISSEE, LEMON VINAIGRETTE

WEDGE SALAD 20
ICEBERG LETTUCE, CHERRY TOMATOES, RED ONIONS, BACON LARDONS, CRUMBLED BLUE CHEESE AND A CREAMY ROQUEFORT DRESSING.

CAESAR SALAD 19
LI HYDROPONIC ROMAINE, GRATED PARMESAN CHEESE, CRUMBLED CROUTONS AND A CREAMY CAESAR DRESSING.

BEET SALAD 20
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 * 4
PER PIECE

WEST COAST OYSTERS * 5
PER PIECE

LITTLE NECK CLAMS * 3
PER PIECE

LOBSTER COCKTAIL M/P

JUMBO LUMP CRAB 25

SHRIMP. COCKTAIL 7
PER PIECE

BUTCHER BOARD

PORTERHOUSE FOR
TWO * 200
40OZ, 60 DAY PRIME DRY AGED

FILET MIGNON * 75
10OZ, PRIME

RIBEYE * 85
24OZ COWBOY, 35 DAY PRIME DRY AGED

SKIRT STEAK * 65
16OZ, PRIME

NY STRIP * 72
14OZ BONELESS, 45 DAY PRIME DRY AGED

Lobster Tail M/P

Au Poivre 8, Truffle Butter 8, Bone Marrow Butter 8

USDA PRIME

PASTA

LOBSTER PAPPARDELLE 50
PAPPARDELLE PASTA, LOBSTER CREAM SAUCE, WHOLE MAINE LOBSTER, BLISTERED CHERRY TOMATOES, PARMESAN, ANCHOVY BREAD CRUMBS, FRESH BASIL.

TORCHETTO PASTA 43
HOMEMADE TORCHETTI PASTA, PESTO, PANCETTA, CHERRY TOMATOES, GRILLED SHRIMP, FRESH BASIL

DRY AGED SHORT RIB RAGU 41

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

LAND

ROASTED CHICKEN 36

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

PORK CHOP 54
PAN-SEARED, SLICED SPICY CHERRY PEPPERS, GRILLED ASPARAGUS.

RACK OF LAMB * 70
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 44

BRAISED SHORT RIB, RED WINE, POTATOES, CARROTS, ONIONS, BACON, MUSHROOM, BONE MARROW. **PORTION OF PROCEEDS DONATED TO THE GIVING TABLE FOR ANGELA'S HOUSE.**

THE JAMES BURGER * 29
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 CRUMBS, BLACKBERRY GASTRIQUE.

SEA

CRISPY SALMON 42

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

HALIBUT 46
PAN-SEARED, BELUGA LENTILS, SAUTÉED KALE, FENNEL AND ORANGE SALAD, CITRUS BEURRE BLANC.

SHRIMP 44
PAN SEARED COLOSSAL SHRIMP, GOAT CHEESE POLENTA, SAUTÉED LEEKS, CHORIZO, CALABRIAN CHILI CHIMICHURRI,

SEARED TUNA * 46
EVERYTHING CRUSTED BLUEFIN TUNA, GREEN PAPAYA, MANGO, RED CABBAGE AND CILANTRO SALAD, FRESH AVOCADO. ORANGE GINGER SOY GLAZE.

CHILEAN SEA BASS 56
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

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