

Appetizers & Salads

Lobster Bar • Maine Lobster Bisque Au Cognac 14.
add Half One Pound Lobster tableside 16. supp.

All Jumbo Lump Crab Cake “Maryland” 1/4 lb. 29.
lemon-mustard emulsion

Jumbo Florida Shrimp Cocktail 22.
cayenne pink brandy mayo traditional cocktail sauce fresh horseradish

Specialty • Mediterranean Octopus Char-Grilled 21.
pickled red onion ev olive oil Santorini capers Greek olives

Wild Burgundy Escargot “Au Pernod” (6) 22.
parsley garlic butter pernod puff pastry tops

Hawaii • Ahi Tuna Tartare* 22.
hass avocado white soy citronette - puffed tapioca crisp

Classic Steak Tartare* “Parisienne” 24.
watercress toast points

Nova Scotia • “Lobster Morsels” *to share or not* 8 oz 4 morsels 36.
lightly fried Greek honey-mustard aioli

“New” Caesar 16.
soft cooked egg parmigiano reggiano Sicilian anchovy crostini

Chops Chopped Salad 15.
fresh hearts of palm chickpeas triple cream blue wedge lemon-basil ranch

Selected Field Ripe Tomato Salad - Barrel Aged Dodonis Feta 16.
cucumber holland pepper red onion parsley kalamata olives e.v olive oil

Warm Baby Leaf Spinach Salad *prepared tableside* 16.
bacon lardons toasted pine nuts candied shiitakes warm basil vinaigrette

ON ICE

Jumbo Key West Stone Crab Claws

availability / mkt.

Shellfish Tower

Whole Maine lobster - Cold water oysters - Jumbo Florida shrimp -
Pristine seafood ceviche serves 2 - 4 / 110.

Oysters* • East & West Coast

Single Variety or Assortment (6) 24.

champagne pink peppercorn mignonette red cocktail sauce fresh horseradish

Lobster • Octopus • Seafood “Ceviche” 22.

fresh citrus pickled pineapple papaya cilantro

Caviar

Russian Osetra 1 oz mkt Siberian Baerii 1 oz mkt.

Kaluga Huso Hybrid “The New Beluga” 1 oz mkt

crème fraîche chives mini blinis

Sides Serves Two or More 12.

Specialty Side • Buttery Whole “Lobster Potato Mash” with 1 lb. Lobster 38.

Lightly Creamed Baby Leaf Spinach
grated barrel aged feta

Hashed Potato “Tots”
truffle blue cheese aioli

Glazed Brussels Sprouts
bacon lardons

Baked Idaho Potato 1 Lb.
butter sour cream chives

Broccolini
sea salt garlic e.v olive oil red pepper flakes

Buttery Yukon Potato Mash
LBSG Hand Cut French Fries

Sauteed Seasons Mushrooms

LOBSTER BAR LOBSTERS • SEAFOOD

“Steamed & Cracked” 2 - 5 lbs mkt

Broiled & Stuffed *with savory lobster dressing* 15. supp.

SIGNATURE • Twin South African Cold Water Lobster Tails 1 lb 79.

We Made Famous in 1979 lightly fried lemon drawn butter thyme honey-mustard aioli

Whole Lobster & Black Winter Truffle - Risotto 1 lb 46.

lobster out of shell - butter poached fresh alba truffle acquerello risotto

Whole “Chili Lobster” 2 - 5 lbs mkt

spicy chili lobster sauce grilled shishito peppers 10. supp.

Whole Lobster Pasta “Americaine” 1 lb 42.

lobster morsels fresh gitara pasta tomato lobster sauce

Chilean • Sea Bass “Bangkok” 46.

sushi rice cake tomato jam BKK sauce

Hawaii • Sesame Seared Ahi Tuna 42.

port wine glaze scallion yukon potato puree

Georges Bank Mass • Sea Scallops à la Plancha 39.

basil nage potato puree asparagus tomato-capers

Whole Fish • Wood Grilled

When sharing, we recommend estimating 3/4 lb to 1 lb per person / \$42 lb.

Our staff will filet your fish for your enjoyment.

Greece • Branzino *european sea bass mild clean flavor*

Holland • Dover Sole Meunière *medium flavor semi-firm mkt*

Iceland • Artic Char “Grilled Unilateral” *similar to Salmon*

*buttery delicate - cooked from the bottom up presenting the temperature on top of the filet *medium temperature recommended*

Above fish served with Santorini capers Greek e.v olive oil - side of kale & golden quinoa

USDA PRIME STEAKS

CUSTOM AGED

FILET MIGNON 1855 BLACK ANGUS - BARREL CUT 8oz 56 12oz 72

NEW YORK STRIP BLACK DIAMOND SUPER PRIME - 52 DAY WET AGED 14oz 62

BONE-IN RIBEYE BLACK DIAMOND SUPER PRIME 20oz 82

“TOMAHAWK” LONG BONE RIBEYE BLACK DIAMOND SUPER PRIME FOR TWO 32oz 128

DRY AGED 35 DAYS

PORTERHOUSE FOR TWO 40oz 162

BONE-IN NEW YORK STRIP 16oz 76

JAPANESE CERTIFIED BEEF

Lobster Bar Sea Grille is one of a selected few restaurants in the U.S. to offer Genuine Certified Miyazaki “Prefecture” A-5 Wagyu from Miyazaki Japan - Known for its unparalleled texture, marbling, unique flavor and tenderness

Filet 4 oz 6 oz 8 oz / 35 per oz.

Steak Enhancements

Classic Béarnaise 4.

White Truffle Butter 6.

Maître d’Hôtel Parsley Garlic Butter 4.

Sautéed Seasons Mushrooms 8.

Cracked Pepper Crusted & Au Poivre Sauce 8.

Surf & Turf *add to any steak*

• *Signature* South African Cold Water Lobster Tail 8 oz 38. supp.
lightly fried lemon drawn butter thyme honey-mustard aioli

• Whole Lobster Steamed & Cracked 1 lb 42. supp.
lemon drawn butter

* These items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 05.10.25