

## Appetizers & Salads

**Lobster Bar • Maine Lobster Bisque Au Cognac** 15.  
*with steamed lobster morsels 1/4 pound 12. supp.*

**All Jumbo Lump Crab Cake “Maryland”** 1/4 lb. 28.  
*lemon-mustard emulsion*

**Jumbo Florida Shrimp Cocktail** 24.  
*cayenne pink brandy mayo traditional cocktail sauce fresh horseradish*

**Specialty • Mediterranean Octopus Char-Grilled** 22.  
*Santorini capers Greek olives pickled red onion ev olive oil*

**Our Cold Smoked Salmon “Tarte” The French Pizza** 24.  
*lemon crème fraîche capers red onion chive*

**Hawaii • Ahi Tuna Tartare\*** 24.  
*yuzu-ginger dressing pickled daikon avocado sorbet*

**USDA Prime Beef Carpaccio** 24.  
*black truffle aioli arugula pecorino crispy shallots*

**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** 16.  
*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** 17.  
*bacon lardons toasted pine nuts candied shiitakes warm basil vinaigrette*

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## ON ICE

**Jumbo Key West Stone Crab Claws**  
*Better Than Joe’s Mustard Sauce / mkt.*

### Shellfish Tower

*Whole Maine lobster - Cold water oysters - Jumbo Florida shrimp -  
seafood “ceviche” serves 2 - 4 / 120.*

**Oysters\* • East & West Coast**  
Single Variety or Assortment (6) 24.

*champagne pink peppercorn mignonette red cocktail sauce fresh horseradish*

**Pristine Seafood “Ceviche”** Includes Lobster • Octopus • 22.  
*fresh citrus pickled pineapple papaya cilantro*

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## 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*

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## Sides Serves Two or More 12.

**Our Specialty “Lobster Side” • Buttery Whole “Lobster Potato Mash” 1 lb. Lobster** 39.

Lightly Creamed Baby Leaf Spinach  
*grated barrel aged feta*

Glazed Brussels Sprouts  
*bacon lardons*

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

Sautéed Seasons Mushrooms

Crispy Hashed Potato “Tots” +2.  
*truffle blue cheese aioli*

Baked 1Lb. Idaho Potato  
*butter sour cream chives*

Buttery Yukon Potato Mash  
LBSG Hand Cut French Fries

## Lobster Bar Lobsters

ARE FROM THE DEEP ICY WATERS OF NOVA SCOTIA "The Rolls Royce" OF LOBSTERS

Our Whole Lobsters are "Steamed & Cracked" for your ease & enjoyment 2 - 5 lbs mkt

**Broiled & Stuffed** with savory Maryland style crab cake stuffing 16. 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 Butter Poached Acquerello Risotto** 1 lb 48.

*fresh alba truffle*

**Specialty • Whole "Chili Lobster"** 2 - 5 lbs mkt

*mild chili lobster sauce grilled shishito peppers* 10. supp.

**Whole Lobster Pasta "Americaine"** 44.

*tomato lobster sauce*

**Classic Lobster Thermidor** 2 lb 89.

*saffron and tarragon mustard cream glazed*

## Seafood Specialties

**Chilean • Sea Bass "Bangkok"** 48.

*sushi rice cake tomato jam BKK sauce*

**Hawaii • Ahi Tuna Sesame Seared** 44.

*port wine glaze scallion yukon potato mash*

**Georges Bank Mass • Sea Scallops à la Plancha** 44.

*basil nage potato puree asparagus tomato-capers*

## Whole Fish Wood Grilled

*Our staff will filet your fish for your enjoyment.*

**Greece • Branzino** european sea bass mild clean flavor 1.5lb 59.

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

**Iceland • Arctic Char** similar to Salmon "Grilled Unilateral" 1lb 44.

*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*

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## USDA PRIME STEAKS

### CUSTOM AGED

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

NEW YORK STRIP BLACK DIAMOND SUPER PRIME 14oz 62

BONE-IN RIBEYE BLACK DIAMOND SUPER PRIME 20oz 82

"TOMAHAWK" LONG BONE RIBEYE BLACK DIAMOND SUPER PRIME FOR TWO 40oz 148

### DRY AGED 35 DAYS

PORTERHOUSE FOR TWO 40oz 162

BONE-IN NEW YORK STRIP 16oz 76

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## 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.

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## Steak Enhancements

Classic Béarnaise 6.

Alba Truffle Butter 6.

Maitre d'Hôtel Parsley Garlic Butter 4.

Sautéed Seasons Mushrooms 8.

Cracked Pepper Crusted & Au Poivre Sauce 8.

"Oscar" King Crab Asparagus Bearnaise 10.

## 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 Maine 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. 11.11.24