
SMALL PLATES

freshly shucked oysters* 🍷

ask for today's variety...market price

freshly shucked clams* 🍷

littlenecks or cherrystones

six 11, twelve 19

lobster spinach oysters 8

jumbo shrimp cocktail 5.5 each 🍷

new england clam chowder 7

oyster crackers

shrimp & lemongrass soup 9

crispy noodles, coconut milk, chili oil

tempura salt and pepper shrimp 6

sweet chili sauce, 2 each

smashed cucumbers 5

sesame chili vinaigrette

crispy salmon 6

sake marinade

charred octopus skewers 8

citrus salad, cilantro lime vinaigrette

bang bang cauliflower 7.5

pork & shrimp dumplings 10

leeks, honey, soy

lobster rangoon 5

apple gastrique, 1 each

PLATES TO SHARE

SEAFOOD

cast iron seared calamari + warm vinaigrette, bruschetta 14 🍷

crab cake + asparagus, pancetta, mustard hollandaise 17

seared tuna sashimi* + wakame, wasabi, pickled ginger 12

seafood charcuterie + chef's selection of seafood and accoutrements 18

lobster pizzetta + mushrooms, bacon, free range egg 22

kimchi mussels + bunashimeji mushrooms, crispy rice noodles 14

lobster tofu + minced pork, chili sauce, chives 22

house smoked salmon + brioche toast points, mustard apple cream 11 🍷

MEATS

lacquered pork ribs + pickled vegetables 12

lamb meatballs + cashew yogurt, halloumi cheese, pickled vegetables 10

pastrami pancake + hoisin 8

korean short ribs + char grilled, pickled vegetables 17

crispy duck buns + hoisin glaze, sriracha aioli 15

VEGETABLES & GRAINS

LX caesar salad + baby kale, romaine, yogurt dressing, white anchovy 9 🍷

wedge salad + great hill blue cheese, smoked bacon, roasted tomato 10 🍷

pommes frites + house made aiolis 6 🍷

butternut squash risotto + pear chutney 8

quinoa and beet salad + pecans, baby kale, orange vinaigrette 10

baby bok choy + crispy ginger & garlic, oyster sauce 6

brussels sprouts + miso butter, soy pearls 8

MAINS

roasted cod + spaghetti squash cake, saffron lobster broth, mussels, cockles 27

hoisin glazed salmon + pad thai noodles, seared vegetables, crushed peanuts 26

LX scallops + beef shank ragout, parsnip purée, demi glace 33

mountain rainbow trout almondine "artisanal raised" + haricot vert, buttered potatoes 29 🍷

prime sirloin* bone-in "aged 49 days" + bone marrow butter, baby bok choy, pommes fritte 49

citrus grey sole + lemon, capers, butter, croutons, spinach, brown rice 29

butter poached lobster + lobster ravioli, pea shoots, meyer lemon butter...market price

grilled swordfish + parsley root purée, fig jam, roasted root vegetable ragout 32

linguini with trio of clams + pancetta, shaved garlic, white wine 21

SIMPLY LX

paired with chef selected seasonal sides

grilled swordfish steak...market price 🍷

broiled shrimp 25 🍷

seared sea scallops 33 🍷

grilled hiddenfjord faroe island salmon 26 🍷

baked cod + buttered crumbs 18 🍷

tuna* steak...market price 🍷

pan seared organic giannone farms chicken 22 🍷

grilled lobster 1.5 – 1.75 lb...market price 🍷

🍷 can be prepared without gluten

*Denotes items are cooked to order or served raw: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. More information about the safety of consuming raw food is available upon request.

Before placing your order, please inform your server if a person in your party has a food allergy.