

SMALL PLATES

freshly shucked oysters* 🌿

ask for today's variety...market price

freshly shucked clams* 1.95 each 🌿

littlenecks or cherrystones

fried oysters 12

spinach, bacon, chartreuse

jumbo shrimp cocktail 5.5 each 🌿

new england clam chowder 7.5

oyster crackers

shrimp & lemongrass soup 9

crispy noodles, coconut milk, chili oil

smashed cucumbers 5 🌿

sesame chili vinaigrette

crispy salmon* 6

sake marinade

charred octopus skewers 9 🌿

citrus salad, cilantro lime vinaigrette

bang bang cauliflower 8

pork & shrimp dumplings 10

leeks, honey, soy

lobster rangoon 5.5 each

apple gastrique

shrimp & garlic 7 🌿

black garlic, chinese sausage, preserved lemon

PLATES TO SHARE

SEAFOOD

cast iron seared calamari + warm vinaigrette, bruschetta 15 🌿

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 🌿

white clam pizzetta + pancetta, arugula 11

kimchi mussels + shiitake mushrooms, crispy rice noodles 14 🌿

lobster mashed potatoes 15 🌿

stuffed squid + lamb and beef stuffing, roasted tomato, aged balsamic 13 🌿

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

MEATS

lacquered pork ribs + pickled vegetables 12

lamb meatballs + cashew yogurt, pickled vegetables 11

pastrami pancake + hoisin, kimchi 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 🌿

frisee, mushroom & poached pear salad 11 🌿

candied nuts, parmesan, mushroom vinaigrette

pommes frites + house made aiolis 6

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

roasted carrots romesco + fennel, tarragon brown butter 5 🌿

brussels sprouts + miso butter, soy pearls 8 🌿

butternut squash risotto + pear chutney 8 🌿

MAINS

roasted cod + maitake mushrooms, snap peas, miso demi-glace 28 🌿

hoisin-glazed salmon + pad thai noodles, seared vegetables, crushed peanuts 27

seared sea scallops + smoked tomato ragout, rösti potato, swiss chard 35 🌿

mountain rainbow trout almondine "artisanal raised" + haricots verts, buttered potatoes 29 🌿

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

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

butter poached lobster + lobster saffron broth, kale, brioche croutons...market price 🌿

LX swordfish + eggplant caponata, cipollini agrodolce, pickled golden raisins 32 🌿

linguini with trio of clams + pancetta, shaved garlic, white wine 22

everything tuna* + tzatziki, roasted red pepper sauce, "cauliflower risotto style"...market price 🌿

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 27 🌿

baked cod + buttered crumbs 20 🌿

tuna steak*...market price 🌿

pan-seared organic giannone farms chicken 23 🌿

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

🌿 can be prepared without gluten

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

*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.