
SMALL PLATES

freshly shucked oysters* 🌿

ask for today's variety...market price

freshly shucked clams* 1.95 each 🌿

littlenecks or cherrystones

grilled oysters 8 🌿

garlic butter, parmesan

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 11 🌿

citrus, frisee, cilantro lime vinaigrette

bang bang cauliflower 8

pork & shrimp dumplings 10

leeks, honey, soy

lobster rangoon 5.5 each

apple gastrique

tempura salt & pepper shrimp 6

jalapeno, sweet chili sauce

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 🌿

kimchi mussels + shiitake mushrooms, crispy rice noodles 14 🌿

lobster mashed potatoes 15 🌿

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

MEATS

lacquered pork ribs + pickled vegetables 12

pastrami pancake + japanese mustard, hoisin, kimchi 8

korean short ribs + char grilled, pickled vegetables 17

crispy duck buns + hoisin glaze, sriracha aioli 15

wagyu steak tips + crispy potatoes, scallions, shishito peppers, gochujang 19 🌿

VEGETABLES & GRAINS

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

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

baby romaine salad 10 🌿

whipped goat cheese, radish, snap peas, pickled red onion, champagne vinaigrette

pommes frites + house made aiolis 6

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

grilled asparagus + olive oil, parmesan 6 🌿

pea & mint risotto 10 🌿

shiitake, fennel, rosemary honey, preserved lemon gremolata

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 + corn succotash, crispy potato, spring onion, chili lime beurre blanc 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 🌿

coconut curry lobster + rice noodles, chinese broccoli, napa cabbage, pickled fresno chilis...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 salmon 28 🌿

baked cod + buttered crumbs 21 🌿

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

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.