

SMALL PLATES

freshly shucked oysters*

ask for today's variety...market price

freshly shucked clams*

littlenecks or cherrystones...market price

stuffed smoked oyster...market price

spinach, shiso, gruyere, chorizo dust

sweet & sour shrimp 16

trumpet mushrooms, kimchi kolrabi slaw

jumbo shrimp cocktail 5.5 per piece

new england clam chowder 9

oyster crackers

lobster bisque 14

lobster tart, sherry reduction

shrimp & lemongrass soup 10

crispy noodles, coconut milk, chili oil

smashed cucumbers 5

sesame chili vinaigrette

crispy salmon 7

sake marinade

charred octopus 14

citrus, frisee, cilantro lime vinaigrette

bang bang cauliflower 9

tempura fried, kung pao

pork & shrimp dumplings 10

leeks, honey, soy

lobster ragoon 5.5 per piece

apple gastrique

PLATES TO SHARE

SEAFOOD

sake miso mussels + crispy rice noodles, red miso, scallions 15

salt & pepper calamari + jalapeño, sweet chili sauce 16

crab cake* + frisee salad, pancetta, mustard hollandaise 18

seared tuna "sashimi"* + wakame, wasabi, pickled ginger 13

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

lobster mashed potatoes + butter poached lobster, yukon mashed 17

hot house-smoked salmon + brioche toast points, mustard apple cream 12

MEATS

lacquered pork ribs + pickled vegetables 12

korean short ribs + char grilled, pickled vegetables 17.5

crispy duck buns + hoisin glaze, sriracha 17

wagyu steak tips* + crispy potatoes, scallions, shishito peppers, gochujang 20

VEGETABLES & GRAINS

LX caesar salad + baby kale, romaine, yogurt dressing, white anchovy 9.5

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

kale, beet & quinoa salad + pears, orange apple vinaigrette, blue cheese, pecans 10

roasted brussels sprouts + miso beurre blanc, togarashi, soy pearls 11

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

steak fries + sriracha aioli, house-made ketchup 6

soy ginger tofu steak + trumpet mushrooms, cipollini onions, vegan demi-glace 14

butternut squash risotto + pear chutney, 12-year balsamic 12

MAINS

roasted cod + maitake mushrooms, snap peas, fresno chili pepper, miso demi-glace 29

hoisin glazed salmon* + pad thai noodles, seared vegetables, crushed peanuts 28

sea scallops with sweet potato two ways + sweet potato purée, purple potato hash, boudin noir, tomato chutney 36

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

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

butter poached lobster bake + 1.75 lb. lobster, chorizo, potato, mussels, corn foam...market price

swordfish with sunburst squash + cauliflower purée, roasted sunburst squash, leek, caramelized onion jam...market price

poached halibut "velvet style" + bok choy, jasmine rice, shiitake mushrooms, chinese dark soy, shio tare 36

linguine with trio of clams + pancetta, shaved garlic, white wine 25

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

SIMPLY

paired with chef-selected seasonal sides

grilled swordfish steak...market price

broiled shrimp 25

grilled tuna steak*...market price

pan-seared halibut 28

seared sea scallops 34

pan-seared giannone farms chicken 25

baked cod + buttered crumbs 25

grilled salmon* 28

grilled lobster 1.5-1.75 lb....market price

ADD TO ANY MENU ITEM

crab cake 14

seared sea scallops 10.5

wagyu beef* 11

broiled shrimp 7

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.