
SMALL PLATES

freshly shucked oysters* 🍷

ask for today's variety...market price

freshly shucked clams* 🍷

littlenecks or cherrystones

six 11, twelve 19

jumbo shrimp cocktail 5.5 each 🍷

new england clam chowder 7

oyster crackers

grilled oysters 7 🍷

garlic butter, parmesan, 2 each

tempura salt and pepper shrimp 6

sweet chili sauce, 2 each

smashed cucumbers 5

sesame chili vinaigrette

crispy salmon 6

sake marinade

bang bang cauliflower 7.5

crispy polenta 7

tomato fondue, fontina cream

crab stuffed zucchini blossoms 12

avocado aioli, lump crab

brussels sprouts 11

soy pearls, miso butter

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

crab and pepperoni pizza 13

mussels + basil butter, tomato, jalapeno 10

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

MEATS

lacquered pork ribs + pickled vegetables 12

lamb meatball + cashew yogurt, pickled vegetable 10

scallion pancake + pastrami, 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 🍷

roasted beet & quinoa salad + pecans, blue cheese, apple-orange vinaigrette 8 🍷

pommes frites + house made aiolis 6 🍷

spring risotto + spinach, pea shoots, spring mushroom 8 🍷

rosemary chile braised kale 6 🍷

LX street corn + cotija cheese, chipotle aioli 6 🍷

charred asparagus 6

MAINS

roasted cod + carrot purée, baby artichokes, tarragon oil 27 🍷

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

seared sea scallops + charred corn, bacon, caramelized shallots 33

mountain rainbow trout almondine "artisanal raised" + haricot vert, buttered potatoes 27 🍷

prime sirloin* bone-in "aged 49 days" + creamed kale, hand cut pommes frites 49 🍷

citrus grey sole + lemons, capers, butter, croutons, spinach, brown rice 28

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

everything tuna* + asparagus, cauliflower risotto, cucumber & red pepper sauce...market price

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 faroe island salmon 26 🍷

baked cod 18 🍷

buttered crumbs

tuna* steak...market price 🍷

pan seared organic giannone farms chicken 22 🍷

🍷 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.