

55 per person
beverage, tax and gratuity not included

AMUSE

butternut squash bisque
cranberry cream

FIRST COURSE

choose one

crab cake
asparagus, pancetta, mustard hollandaise

lacquered pork ribs
pickled vegetables

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

new england clam chowder
oyster crackers

MAIN

choose one

sage roasted turkey dinner
anadama stuffed delicata, parsley puréed potato, pan gravy

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

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

roasted cod
maitake mushrooms, snap peas, miso demi-glace

grilled swordfish steak
pan roasted vegetables, herb oil

DESSERT

choose one

pumpkin crème brûlée
pepita brittle, cinnamon whipped cream

pistachio cake
marinated citrus, raspberry purée, pistachio granola

adult profiteroles I.D. required - must be 21 or older - contains alcohol
eagle rare bourbon ice cream, valrhona chocolate sauce

ADDITIONAL

à la carte

FRESH & PURE

freshly shucked oysters*...market price 🍷
ask for today's variety

freshly shucked clams* 1.95 each 🍷
• littlenecks
• cherrystones

jumbo shrimp cocktail 5.5 each 🍷

add a skewer of scallops 9.95 **or shrimp** 6.95

FAMILY STYLE SIDES

mashed potato 6

anadama dressing 6

roasted carrots romesco 6
fennel, tarragon brown butter

haricot vert 6
shiitake, cranberries

🍷 *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.