
SMALL PLATES

freshly shucked oysters* 🌿

ask for today's variety...market price

freshly shucked clams* 🌿

littlenecks or cherrystones...market price

fried oyster & chinese sausage 4 each
pickled vegetables, kimchi mayo

black garlic shrimp 4 each
chinese sausage sofrito, preserved lemon

jumbo shrimp cocktail 5.5 each 🌿

new england clam chowder 9
oyster crackers

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 cauliflower, kung pao

pork & shrimp dumplings 10
leeks, honey, soy

lobster rangoon 5.5 each
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 🌿

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

MEATS

lacquered pork ribs + pickled vegetables 12

rolled scallion pancake + pastrami, kimchi, japanese mustard, hoisin 8

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 🌿

tomato burrata salad + heirloom tomato, burrata, yuzu soy shiso dressing 12

fried chili baby corn + roasted fresno chili butter 6

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

saffron corn risotto + baby corn, arugula, roasted tomato jam 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 fava succotash + spring onion cream, roasted new potatoes, pea tendrils 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 🌿

coconut curry lobster + rice noodles, chinese broccoli, napa cabbage, pickled fresno chilis...market price

chimichurri swordfish + sweet pea mash, grilled spring vegetables...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 🌿

seared sea scallops 34 🌿

grilled salmon* 28 🌿

baked cod + buttered crumbs 25 🌿

grilled tuna steak*...market price 🌿

pan-seared giannone farms chicken 25 🌿

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

ADD TO ANY MENU ITEMS

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.