
SMALL PLATES

freshly shucked oysters* 🌿

ask for today's variety...market price

freshly shucked clams* 🌿

littlenecks or cherrystones

six 11, twelve 19

grilled oysters 7 🌿

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 skewers 9

citrus salad, cilantro lime vinaigrette

bang bang cauliflower 7.5

pork & shrimp dumplings 10

leeks, honey, soy

lobster rangoon 5.5

apple gastrique, 1 each

shrimp & garlic 7

black garlic, chinese sausage,
preserved lemon

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

white clam pizzetta + pancetta, arugula 11

kimchi mussels + bunashimeji 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

lamb meatballs + cashew yogurt, pickled vegetables 11

pastrami pancake + hoisin, kimchi 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 🌿

pommes frites + house made aiolis 6 🌿

sweet pea risotto + pancetta, parmesan, roasted tomato, aged balsamic 8

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

brussels sprouts + miso butter, soy pearls 8

grilled asparagus 6 🌿

mizuna salad + asparagus, daikon, heirloom carrots, tahini dressing, peanuts 10 🌿

MAINS

roasted cod + maitake mushrooms, snap peas, miso demi-glace 28

hoisin glazed salmon + pad thai noodles, seared vegetables, crushed peanuts 27

LX scallops + beef shank ragout, parsnip purée, demi glace 33

mountain rainbow trout almondine "artisanal raised" + haricot vert, buttered potatoes 29 🌿

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

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

baked lobster en croûte + shrimp stuffing, baby leeks, pearl onions, bunashimeji mushrooms, cognac cream sauce 49

grilled swordfish + parsley root purée, fig jam, roasted root vegetable ragout 32

linguini with trio of clams + pancetta, shaved garlic, white wine 22

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

SIMPLY LX

paired with chef selected seasonal sides

grilled swordfish steak...market price 🌿

broiled shrimp 25 🌿

seared sea scallops 33 🌿

grilled hiddenfjord faroe island salmon 27 🌿

baked cod + buttered crumbs 18 🌿

tuna* steak...market price 🌿

pan seared organic giannone farms chicken 22 🌿

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

🌿 can be prepared without gluten

*Served raw or undercooked, or contain (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. Before placing your order, please inform your server if a person in your party has a food allergy.