
SMALL PLATES

freshly shucked oysters* 🌿

ask for today's variety...market price

freshly shucked clams* 🌿

littlenecks or cherrystones...market price

baked five spice oyster 4 each 🌿

chinese broccoli cream, togarashi
sesame crumb

tempura salt & pepper shrimp 3 each

jalapeño, sweet chili sauce

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 13 🌿

citrus, frisee, cilantro lime vinaigrette

bang bang cauliflower 9

pork & shrimp dumplings 10

leeks, honey, soy

lobster rangoon 5.5 each

apple gastrique

PLATES TO SHARE

SEAFOOD

cast iron seared calamari + warm vinaigrette, bruschetta 15 🌿

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 🌿

kimchi mussels + shiitake mushrooms, crispy rice noodles 15 🌿

lobster mashed potatoes 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

crispy duck buns + hoisin glaze, sriracha aioli 16

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

VEGETABLES & GRAINS

LX caesar salad + baby kale, romaine, yogurt dressing, white anchovy 9 🌿

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

tuscan kale salad + roasted beets, daikon, five spice popcorn, chili lime cream 9 🌿

brussels sprouts + miso butter sauce, togarashi, soy pearls 11 🌿

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

steak fries + sriracha aioli, house made ketchup 6

butternut squash risotto + pear chutney, 12 year balsamic 11 🌿

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

MAINS

roasted cod + maitake mushrooms, snap peas, miso demi-glace 29 🌿

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

seared sea scallops + parisian gnocchi, kale, tomato sauce, sunchokes 36 🌿

mountain rainbow trout almondine "artisanal raised" + haricots verts, buttered potatoes 29 🌿

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

LX swordfish + stewed eggplant and red peppers, baba ganoush, caper tapenade...market price 🌿

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

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

SIMPLY LX

paired with chef selected seasonal sides

grilled swordfish steak...market price 🌿

broiled shrimp 25 🌿

seared sea scallops 33 🌿

grilled salmon* 28 🌿

baked cod + buttered crumbs 24 🌿

tuna steak*...market price 🌿

pan-seared organic giannone farms chicken 25 🌿

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

ADD TO ANY MENU ITEMS

crab cake* 13

seared sea scallops 10.5

wagyu beef* 11

shrimp skewer 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.