



OYSTERS ON THE HALF SHELL

East Coast oysters served with lemons, cocktail sauce, horseradish, and our yummy house Champagne Mignonette choice 6, 12 or have a flight

	1/2	Dozen
Blue Point - Connecticut	26	48
Stormy Bay - Delaware Bay, NJ	26	48
Malpaque - P.E.I. Canada	28	50
Pemaquid - Damariscotta, ME	32	58

SHAREABLES

BLACK ROCK FIRE JUMBO SHRIMP | 29
Pacific blue jumbo shrimp, seasoned & grilled over wood, cajun sauce

MARBLE STONE WAGYU | 38 GF
4 oz. wagyu, salt & pepper and assortment of sauces, cook & enjoy table side

JAR OF LOBSTER | 35
chopped Maine lobster tail, melted garlic butter, grilled bread, lemon

COLOSSAL CRAB CAKE | 25
*lump crab meat, breading, mayo, egg, old bay seasoning

KUNG PAO FRIED CALAMARI | 22
breaded and fried calamari, sweet chili glaze, cherry peppers, shaved carrots, crushed peanuts, scallions

CRISPY ARTICHOKEs | 15
fried artichoke hearts, basil yogurt, Parmesan cheese, parsley

BACON WRAPPED DATES | 14
bacon wrapped, oven roasted, balsamic glaze

GARLIC BRUSSELS CON CHORIZO | 19 GF
skillet roasted, smoked paprika, brussel sprouts, honey crème fraise

COLD & RAW BAR

THE OYSTER FLIGHT | 60
Three of each oyster East Coast oyster served with lemon, cocktail sauce horseradish, and our house Champagne Mignonette

CEVICHE* | 28
Shrimp, red onion, cucumber, cilantro, fresh jalepeno

SESAME SEARED AHI TUNA | 24 GF
*ahi, avocado, lemon garlic aioli, soy sauce, served rare

HEIRLOOM TOMATO BURRATTA | 22 GF
cherry tomato, burratta, tomato gelee, micro basil, maldon sea salt, balsamic glaze drizzle, virgin olive oil

SOUPS

LOBSTER BISQUE | 18 GF
garlic, carrots, celery, saffron, italian seasoning, white wine, tomato sauce, salt & pepper, heavy cream, paprika, lobster meat

FRENCH ONION SOUP | 11
beef bites, onions, gruyere cheese, garlic, thyme, toasted baguette

Please let us know if you have any allergies. Some of our menu items contain nuts, dairy or gluten

*These items may be served raw or under cooked, or contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

20% Gratuity will be added to groups of 8 or larger
Split Charge \$5

SEAFOOD

CHILEAN SEA BASS & LEMON CAPER BUTTER | 59 GF
Wild Chilean Seabass, butter, lemon, shallot, fresh herbs, with asparagus

PEACH RISOTTO MAHI MAHI | 42
8 oz Mahi-Mahi, white garlic, shallot, parmesan cheese searved over risotto topped with a peach sauce and micro green basil

PAN-SEARED BRANZINO | 45
10 oz Deboned Branzino delicately presented atop a bed of broccolini & lemon caper sauce, garnished with micro basil

PISTACHIO CRUSTED SALMON | 56
Salmon Filet, Pistachio, spring vegetables, corn, asparagus, tomato, purple cabbage

WASABI SEARED SESAME TUNA | 48
sushi grade tuna, ginger, sesame seeds, soy, unagi sauce with wasabi risotto

FRESH JUMBO SEA SCALLOPS | 46 GF
yuzu-crème sauce, water cress, caramelized beets, grilled lemon

CAJUN SHRIMP BOIL | 54 GF
shrimp, cajun sausage, baby potatoes, corn

POULTRY & MEATS

"THE DIESEL" BONE-IN BRAISED SHORT RIB | 56
bone-in short rib, roasted pearl onions, creamy potato, pecorino, micro greens, basil oil

FRENCH CHICKEN | 39 GF
sous vide chicken, cajun spice herb blend, broccolini, lemon beurre blanc & capers

THE CHEESEBURGER & TRUFFLE FRIES | 24
thin beef patties, gruyere cheese, brandy caramelized grilled onions and mushrooms, truffle aioli

HOUSEMADE PASTA

LILLY'S LOBSTER PASTA | 58
house made linguine, whole lobster, spicy white wine cream sauce, tomato, edible flowers

SEAFOOD PASTA | 52
scallop, jumbo shrimp, lobster, spaghetti, minced garlic, parsley, light red sauce

SPICY RIGATONI ALLA VODKA | 29
rigatoni, pancetta, house-made spicy red vodka sauce, basil, Parmesan

WILD MUSHROOM GNOCCHI | 34
wild mushrooms, white wine garlic sauce, fresh sage, grated parmesan

DINNER SALADS

LOBSTER SUMMER SALAD | 32 GF
Lobster tail, avocado, mango, heirloom cherry tomatoes, baby field greens, champagne vinaigrette

STEAKHOUSE CHOP SALAD | 30 GF
sliced prime steak strip, avocado, cherry tomatoes, hickory smoked bacon, parmesan, blue cheese, lemon horseradish dressing

BLACKENED CHICKEN COBB SALAD | 29 GF
Blackened chicken breast, heirloom cherry tomatoes, smoked bacon, hard boiled eggs, red onion, baby gem lettuce, radish, avocado ranch

KEY LIME MANGO CRAB CAKE SALAD | 29
crab cake, mixed greens, mango, red onion, cucumber radish, key lime dressing, dressed with key lime aioli

BEET & AVOCADO SALAD | 17 GF
roasted beets, tomato, avocado, beet puree, goat cheese, roasted walnuts

STEAKS & CHOPS

WE PROUDLY SERVE GREATER OMAHA BEEF, AGED TO PERFECTION & GRILLED OVER POST OAK. INCLUDES ONE SAUCE (PEPPERCORN DEMI-GLAZE OR CHIMICHURRI)

MAPLE GLAZED THICK-CUT PORK CHOP 42

FILET MIGNON GF
Steaks are cut from the middle of the tenderloin
8 oz. Filet 49
12 oz. Filet 65

12 OZ. POST OAK PRIME RIBEYE 65

36 OZ. "THE COWBOY" BONE-IN TOMAHAWK 165

STEAK UPGRADES

GRILLED BLUE POINT OYSTER - herb & butter 4
SURF & TURF - 4 oz. Whole *Lobster Tail 30
CRAB CAKE BERNAISE 25

ADDITIONAL SAUCE OPTION

SAUCE TRIO 7
BLACK TRUFFLE BERNAISE 5
PEPPERCORN DEMI-GLAZE 3
CHIMICHURRI GF 3

SIDES FOR THE TABLE

LOBSTER MAC & CHEESE 32	PARMESAN TRUFFLE FRIES GF 13
HOMESTYLE MAC & CHEESE 16	ROASTED FINGERLING POTATOES GF 12
FIRE ROASTED MUSHROOMS GF 12	LOADED MASHED POTATOES 12
CHIMICHURRI BRUSSELS SPROUTS GF 14	SUMMER VEGETABLE MEDLEY GF 13
SMOKED OAK BROCCOLINI GF 13	CHORIZO CREME CORN BRÛLÉE GF 14

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