

THE Oyster Experience

Our elevated oysters come dressed and can be ordered in counts of 4 | 6 | 12

THE CLASSIC

lemon • cocktail sauce •
tabasco • horseradish •
champagne mignonette
19 | 25 | 48

TIPSY OYSTERS

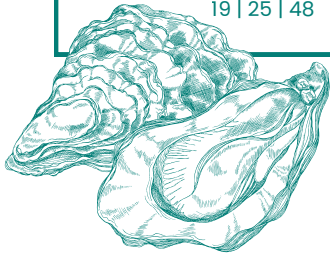
bloody mary and gin & tonic cocktail
pairing • lemon • cocktail sauce • tabasco •
horseradish • champagne mignonette
27 | 33 | 56

COASTAL AFFAIR

yuzu kosho • pineapple
salsa • thai basil •
serrano • lime
19 | 25 | 48

ROCKEFELLER

creamed spinach • aged
parmesan • fresh herbs •
golden crust
22 | 32 | 60



AVAILABLE OYSTER CHOICES

Blue Point - Connecticut | **Stormy Bay - Delaware Bay, NJ** | **Malpaque - P.E.I. Canada**

SALTY & LARGE

SWEET & SMALL

SEMI-SALTY & MEDIUM

RAW BAR

PRIME BEEF CARPACCIO | 25

Thinly sliced prime tenderloin with olive oil, arugula, Parmesan,
lemon zest, crispy capers, and crostini Served chilled and raw

AHI TUNA CRUDO GF | 25

Sliced ahi tuna with yuzu, soy sauce and microgreens Served
chilled and raw

TO START

KUNG PAO CALAMARI | 25

Breaded and fried calamari, sweet chili
glaze, cherry peppers, shaved carrots,
crushed peanuts, scallions

BLACK ROCK SHRIMP | 29

Pacific blue jumbo shrimp, seasoned &
grilled over wood, cajun sauce, served on
a bed of hot rocks, ignited tableside GF

BAO BUNS | 19

Prime beef*, cilantro, avocado, sweet
Korean glaze, red cabbage, sriracha
mayo, and fluffy steamed buns — a bold
fusion of savory and spice.

LOBSTER ROLLS TRIO | 27

Three mini buttery brioche rolls with
fresh lobster tossed with creme
fraiche and lemon, salt & pepper

HOT STONE BEEF BITES | 27

Roasted wagyu cubes, garlic brown
butter, onions, parsley - with
chimichurri, peppercorn demi-glaze,
and black truffle bearnaise GF

JAR OF LOBSTER | 37

Chopped lobster tail, served in a jar
of melted garlic butter - served
with toasted bread and lemon

CRISPY BRUSSEL SPROUTS | 19

Crispy roasted Brussels sprouts
placed on top a bed of whipped hot
honey feta GF

TRUFFLE FRIES | 15

Crispy fries tossed in truffle oil,
served with garlic aioli

CAST IRON MUSSELS & CLAMS | 38

Steamed P.E.I. mussels and clams served in
a fragrant white wine garlic butter cream
sauce, presented sizzling in a cast iron
skillet with toasted bread

SALADS

THE WEDGE | 19

Iceberg lettuce topped with ranch dressing, bacon,
cherry tomatoes, blue cheese, chopped candied
pecans, fried shallots, and a balsamic drizzle

CAESAR | 16

Crisp romaine lettuce tossed in creamy Caesar
dressing, topped with shaved Parmesan and
golden house-made croutons

**Consuming raw or undercooked meat, seafood, and eggs may increase your risk of food borne illness.
20% Gratuity will be added to groups of 8 or larger*

SEAFOOD & MAINS

SEAFOOD PAELLA | 68

shrimp | mussels | clams | saffron rice | bell peppers | peas | spices
served in a hot iron skillet

ROASTED CHICKEN GF | 43

roasted chicken | sautéed kale | sweet glazed carrots | mushrooms | lemon butter white wine cream sauce

CHILEAN SEA BASS GF | 59

pan-seared Chilean sea bass | lemon caper butter sauce | shallots
served over asparagus

WHOLE STUFFED LOBSTER | 62

lobster | cowboy butter | chives | micro basil | salted butter | fresh parsley

THE CHEESEBURGER & TRUFFLE FRIES | 33

two prime beef patties | gruyere | brandy caramelized grilled onions and mushrooms | truffle aioli

LINGUINE & CLAM SAUCE | 33

linguine tossed with garlic, and fresh parsley | olive oil | white wine sauce | topped with shelled clams

MISO GLAZED BRANZINO GF | 47

8 oz branzino | miso beurre blanc | broccolini

SEARED MAHI MAHI GF | 47

8 oz mahi-mahi | lemon butter cream sauce | shaved brussel sprouts | caramelized onions | micro basil

BRAISED SHORT RIB | 58

short rib | pearl onions | creamy potatoes | pecorino | microgreens | basil oil

WOOD FIRED STEAKS

Hand-cut steaks, perfectly seasoned and grilled over wood for a smoky, charred flavor

FILET MIGNON GF | 52

8 oz prime beef

FILET MIGNON GF | 67

12 oz prime beef

RIBEYE GF | 59

14 oz prime beef

ACCOMPANIMENTS

CHIMICHURRI GF | 4

PEPPERCORN DEMI-GLAZE | 4

BLACK TRUFFLE BEARNAISE | 6

SAUCE TRIO | 12

GRILLED BLUE POINT OYSTER | 4

herb & butter

OSCAR STYLE | 25

jumbo lump crabmeat, asparagus and béarnaise sauce

4 OZ. LOBSTER TAIL | 30

seasoned & buttered

PASTAS

LILLY'S LOBSTER PASTA | 58

linguine | whole lobster | spicy white wine cream sauce | tomato | parmesan | edible flowers

SPICY RIGATONI ALLA VODKA | 33

rigatoni | pork pancetta | house-made spicy red vodka sauce | basil | grated parmesan

SEAFOOD PASTA | 58

jumbo shrimp | clams | mussels | lobster | spaghetti | minced garlic | parsley | grated parmesan | light red sauce

SIDES FOR THE TABLE

LOBSTER MAC & CHEESE | 36

HOMESTYLE MAC & CHEESE | 16

LEMON BUTTER GRILLED ASPARAGUS - GF | 14

LOADED MASHED POTATOES | 14

CHIMICHURRI BRUSSELS SPROUTS - GF | 15

CHORIZO CREME CORN BRÛLÉE - GF | 14

ROASTED FINGERLING POTATOES - GF | 13

SWEET POTATO, APPLE & KALE HASH - GF | 14

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