Oysters & Raw

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

OYSTERS ON HALF SHELL
$26 Half Dozen - $48 Dozen
Fresh oysters served with lemon, cocktail sauce, Tabasco, horseradish, and our signature Champagne mignonette

GRILLED OYSTERS ROCKEFELLER
$34 - Half Dozen | $62 Dozen
Oysters, butter, cloves garlic, baby spinach, panko bread crumbs, grated parmesan, salt & cracked black pepper, absinthe, grilled over post oak wood

OYSTER FLIGHT $54 dozen
Four of each style served with lemon, cocktail sauce, Tabasco, horseradish, and our signature Champagne mignonette

~ AVAILABLE OYSTER CHOICES ~
Blue Point - Connecticut | Stormy Bay - Delaware Bay, NJ | Malpaque - P.E.I. Canada

For the Table

KUNG PAO CALAMARI
25
Breaded and fried calamari, sweet chili glaze, cherry peppers, shaved carrots, crushed peanuts, scallions

LOBSTER ROLLS TRIO
27
Three mini buttery brioche rolls with fresh lobster tossed with creme fraiche and lemon, salt & pepper

BLACK ROCK SHRIMP
29
Pacific blue jumbo shrimp, seasoned & grilled over wood, cajun sauce, served on a bed of hot rocks, ignited tableside GF

HOT STONE BEEF BITES
27
Roasted wagyu cubes, garlic brown butter, onions, parsley - with chimichurri, peppercorn demi-glaze, and black truffle bearnaise
GF

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

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.*

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

Salads

THE WEDGE
19
Crisp iceberg lettuce topped with ranch dressing, crispy bacon, cherry tomatoes, crumbled blue cheese, chopped candied pecans, crispy 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 | 48
Shrimp, mussels, and clams, sautéed with saffron rice, bell peppers, peas, blend of spices, served in a hot iron skillet with a wedge of lemon

MISO GLAZED BRANZINO GF | 47
8 oz Branzino finished with a luscious miso beurre blanc, paired with tender broccolini for a clean, elegant plate.

THE CHEESEBURGER & TRUFFLE FRIES | 33
Two prime beef patties, Gruyere cheese, brandy caramelized grilled onions and mushrooms, truffle aioli

CHILEAN SEA BASS GF | 59
Pan-seared Chilean sea bass, perfectly flaky and tender, drizzled with a zesty lemon caper butter sauce and sautéed shallots served over asparagus

BAKED STUFFED LOBSTER | 62
Lobster and crabmeat blended with buttery Ritz crackers, rich lobster base, and herbs, baked with a touch of salted butter and fresh parsley

ROASTED CHICKEN GF | 43
Tender roasted chicken served with sautéed kale, sweet glazed carrots, and savory mushrooms with lemon butter white wine cream sauce

SEARED MAHI MAHI GF | 47
8 oz Mahi-Mahi, seared, topped with lemon butter cream sauce, over shaved brussel sprouts, caramelized onions, and micro basil

LINGUINE & CLAM SAUCE | 33
Linguine tossed with garlic, and fresh parsley, simmered in olive oil, white wine, a savory white wine sauce and topped with shelled clams

BRAISED SHORT RIB | 58
Tender slow-cooked short rib served with roasted pearl onions, creamy potatoes, pecorino, microgreens, drizzle of basil oil

Wood-Grilled 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

Pasta

LILLY'S LOBSTER PASTA | 58
Linguine, whole lobster, spicy white wine cream sauce, tomato, grated Parmesan, edible flowers

SEAFOOD PASTA | 58
Jumbo shrimp, clams, mussels, lobster, spaghetti, minced garlic, parsley, grated parmesan, light red sauce

SPICY RIGATONI ALLA VODKA | 33
Rigatoni, pork pancetta, house-made spicy red vodka sauce, basil, grated Parmesan

Side for the Table

LOBSTER MAC & CHEESE | 36

HOMESTYLE MAC & CHEESE | 16

LEMON BUTTER GRILLED ASPARAGUS - GF | 14

CHIMICHURRI BRUSSELS SPROUTS - GF | 15

CHORIZO CREME CORN BRÛLÉE - GF | 14

ROASTED FINGERLING POTATOES - GF | 13

LOADED MASHED POTATOES | 14

SWEET POTATO, APPLE & KALE HASH - GF | 14

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