
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

MINI LOBSTER ROLLS | 27

Three mini buttery brioche rolls with fresh lobster tossed with lemon, celery, and mayo, Old Bay seasoning

BLACK ROCK SHRIMP

GF | 29

Pacific blue jumbo shrimp, seasoned & grilled over wood,

JAR OF LOBSTER | 37

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

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 sauce, red cabbage, steamed buns, sriracha mayo*

WAGYU BEEF BITES | 27

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

CRISPY BRUSSEL SPROUTS

GF | 19

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

TRUFFLE FRIES | 15

Crispy fries tossed in truffle oil, served with Parmesan garlic aioli

Soups & 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

NEW ENGLAND CLAM

CHOWDER | 16

Creamy, rich chowder loaded with tender clams, potatoes, and celery, seasoned to perfection and served with oyster crackers

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

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

12 OZ CARIBBEAN

LOBSTER TAIL GF | 58
Blackened and butter-basted lobster tail, carved tableside

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

MISO GLAZED BRANZINO | 47

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

BRAISED SHORT RIB | 58

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

GARLIC & HERB LAMB

CHOPS GF | 46

Juicy lamb chops seasoned with garlic and herbs, served with a sweet potato, apple, and kale hash topped with chimichurri

ROASTED CHICKEN GF | 43

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

THE CHEESEBURGER &

TRUFFLE FRIES | 33

Two prime beef patties, Gruyere cheese, brandy caramelized grilled onions and mushrooms, truffle aioli

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

LOBSTER BÉARNAISE | 25

Butter-poached lobster and a silky Béarnaise sauce

7 OZ. LOBSTER TAIL | 35

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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