

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

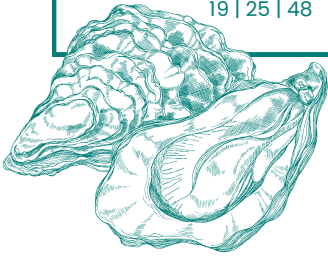
bloody mary and gin & tonic cocktail
pairing • lemon • cocktail sauce • tabasco •
horseradish • champagne mignonette
27 | 33 | 56

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 | Eastern – Atlantic | Wellfleet – Massachusetts

SALTY & LARGE

SWEET & SMALL

SEMI-SALTY & MEDIUM

RAW BAR

PRIME BEEF CARPACCIO | 26

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

AHI TUNA CRUDO GF | 26

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

TO START

KUNG PAO CALAMARI | 26

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

BLACK ROCK SHRIMP | 30

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

BAO BUNS | 20

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 | 28

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

HOT STONE BEEF BITES | 29

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

JAR OF LOBSTER | 39

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

CRISPY BRUSSEL SPROUTS | 20

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

TRUFFLE FRIES | 16

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 | 20

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

CAESAR | 17

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 | 61

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

BOURBON PORK CHOP GF | 45

tender grilled pork chop | honey
bourbon glaze | loaded mashed
potatoes

MISO GLAZED BRANZINO GF | 47

8 oz branzino | miso beurre blanc |
broccolini

SEARED MAHI MAHI GF | 49

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

BRAISED SHORT RIB | 60

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 | 54

8 oz prime beef

FILET MIGNON GF | 69

12 oz prime beef

RIBEYE GF | 61

14 oz prime beef

ACCOMPANIMENTS

CHIMICHURRI GF | 4

PEPPERCORN DEMI-GLAZE | 4

BLACK TRUFFLE BEARNAISE | 6

SAUCE TRIO | 13

GRILLED BLUE POINT OYSTER | 4

herb & butter

OSCAR STYLE | 27

jumbo lump crabmeat,
asparagus and béarnaise sauce

4 OZ. LOBSTER TAIL | 32

seasoned & buttered

PASTAS

LILLY'S LOBSTER PASTA | 60

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

SPICY RIGATONI ALLA VODKA | 34

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

SEAFOOD PASTA | 60

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

CHICKEN PESTO | 36

penne pasta | tomato | house-
made basil pesto | parmesan |
grilled chicken

SIDES FOR THE TABLE

LOBSTER MAC & CHEESE | 38

HOMESTYLE MAC & CHEESE | 17

LEMON BUTTER GRILLED ASPARAGUS - GF | 15

LOADED MASHED POTATOES | 15

CHIMICHURRI BRUSSELS SPROUTS - GF | 16

CHORIZO CREME CORN BRÛLÉE - GF | 15

ROASTED FINGERLING POTATOES - GF | 14

SWEET POTATO, APPLE & KALE HASH - GF | 15

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