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## PURE & FRESH

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**freshly shucked oysters\*** ask for today's variety 2.75 each 15 half-dozen 29 dozen 🍷

**freshly shucked oyster\* trio** cucumber sorbet / melon sorbet / jalapeño sorbet 9 🍷

**shellfish tower\*** oysters, littlenecks, shrimp cocktail, lobster, crab legs, mussels, scallop ceviche 75 🍷

**baked oysters** + spinach, cheese, crumbs, herbsaint 13 🍷

**fried oysters** + pickle relish, bbq aioli, cole slaw 13

**grilled oysters** + garlic butter, parmesan 13 🍷

**freshly shucked clams\* littlenecks or cherrystones** six 9, twelve 16 🍷

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## SOUPS + SALADS

**lobster soup** + oloroso sherry, puff pastry 14

**rasam soup** + seared cod 11

**new england clam chowder** + oyster crackers 7

**little gem salad** 8  
green goddess dressing, goat cheese, candied pancetta,  
marinated tomatoes

**LX caesar salad** 9  
baby kale, romaine, yogurt dressing, white anchovy

**wedge salad** 10 🍷  
great hill blue cheese, smoked bacon, roasted tomato

**seasonal house salad**...market price

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## PLATES TO SHARE

**smoky salmon\* tartare** 15  
quail egg, toast points, minus-8 beet emulsion

**crab cake** + asparagus, pancetta, mustard hollandaise 16

**tempura skewered mussels** + spiced yogurt dip 9

**paprika shrimp** 13  
braised chick peas, chinese sausage

**seared tuna sashimi\*** 12  
wakame, wasabi, pickled ginger

**cast iron seared calamari** 13 🍷  
warm vinaigrette, bruschetta

**jumbo shrimp cocktail** 15 🍷

**bang bang cauliflower** 6

**lamb ribs** + five spice rub, hoisin glaze 12

**white clam pizzetta** + pancetta, arugula 11

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## MAINS

**everything tuna\*** + tzatziki, roasted red pepper sauce, "cauliflower risotto"...market price

**roasted cod** + finnan haddie brandade, braised cabbage, mussel foam 28 🍷

**hoisin glazed salmon** + pad thai noodles, seared vegetables, crushed peanuts 26

**seared scallops** + oxtail ragu, hazelnut romesco, parsnip purée 30 🍷

**mountain rainbow trout almondine "artisanal raised"** + haricot vert, buttered potatoes 24 🍷

**linguini with trio of clams** + pancetta, shaved garlic, white wine 18

**prime sirloin\* "aged 49 days"** + smoked onion rings, bone marrow butter, mashed potato 48 🍷

**citrus grey sole** + lemons, capers, butter, croutons, spinach, brown rice 27

**halibut crab imperial** + steakhouse spinach, radish tomato salad 34

**butter poached 1.5-1.75 lb. lobster** + corn, mussels, chorizo, fingerling potatoes...market price 🍷

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## SIMPLY LX

paired with chef selected seasonal sides

**grilled swordfish kabobs** 27 🍷

**broiled shrimp** 25 🍷

**seared sea scallops** 30 🍷

**grilled faroe island salmon** 26 🍷

**baked cod** + buttered crumbs 24 🍷

**pan seared giannone farms chicken** 22 🍷  
organic, air chilled

**grilled 1.5-1.75 lb lobster**...market price 🍷

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## ADDITIONAL SIDES

**roasted mushrooms** 6

**grilled asparagus** 6

**seaweed salad** 6

**arugula risotto** 6 🍷

**smoked onion rings** 6

**lobster mashed potato** 15 🍷

**rosemary chile braised kale** 6 🍷

**sweet & sour japanese eggplant** 6

🍷 can be prepared without gluten

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**shellfish tower\*** oysters, littlenecks, shrimp cocktail, lobster, crab legs, mussels, scallop ceviche 75 🍷

**baked oysters** + spinach, cheese, crumbs, herbsaint 13 🍷

**fried oysters** + pickle relish, bbq aioli, cole slaw 13

**grilled oysters** + garlic butter, parmesan 13 🍷

**freshly shucked clams\* littlenecks or cherrystones** six 9, twelve 16 🍷

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## SOUPS + SALADS

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**lobster soup** + oloroso sherry, puff pastry 14

**rasam soup** + seared cod 11

**new england clam chowder** + oyster crackers 7

**LX caesar salad** 9  
baby kale, romaine, yogurt dressing, white anchovy

**wedge salad** 10 🍷  
great hill blue cheese, smoked bacon, roasted tomato

**chopped "italian sub" salad** 10

**top any of the above salads with:**

**grilled chicken** 5  
**broiled shrimp** 8  
**grilled salmon** 10  
**lobster salad** 17  
**ri fried calamari** 8

**seafood cobb salad** 17 🍷

**crabmeat and avocado salad** 16

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## PLATES TO SHARE

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**crab cake** 16  
asparagus, pancetta, mustard hollandaise

**tempura skewered mussels** + spiced yogurt dip 9

**paprika shrimp** 13  
braised chick peas, chinese sausage

**seared tuna sashimi\*** 12  
wakame, wasabi, pickled ginger

**cast iron seared calamari** 13 🍷  
warm vinaigrette, bruschetta

**jumbo shrimp cocktail** 15 🍷

**bang bang cauliflower** 6

**white clam pizzetta** + pancetta, arugula 11

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## MAINS

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**everything tuna\*** + tzatziki, roasted red pepper sauce, "cauliflower risotto"...market price

**fish tacos** + guacamole, pickled cabbage, chipotle mayo 14

**portuguese fisherman stew** + saffron tomato broth, chorizo 16

**polenta crusted salmon** + shrimp, tasso gumbo sauce, pickled vegetables 17

**shrimp & garlic** + fresh pasta, white wine, tomato, mushrooms, asparagus 17

**charred skirt steak\*** + tomato, hard cooked-egg, romaine, pickled red onion, balsamic vinaigrette 17 🍷

**korean rice bowl** + pickled vegetables, shiitake, wakame, jasmine rice, organic egg yolk\*  
with shrimp 16 / with tuna\* 16 / with organic tofu 13

**citrus mountain trout "artisanal raised"** + lemons, capers, butter, croutons, spinach, brown rice 14 🍷

**baked cod** + buttered crumbs, chef's seasonal side dishes 18 🍷

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## SANDWICHES/BURGERS

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**crab cake on brioche** sriracha aioli, fried egg, avocado 17

**lobster roll**...market price  
warm butter poached or traditional with mayo

**crabmeat roll** maine crabmeat on warm buttery roll 17

**crispy fish sandwich** 12  
saffron aioli, cabot mild cheddar

**beef burger\*** slab bacon, gruyere 13 🍷

**tuna burger** + roasted red pepper sauce 15

**shrimp burger** + chipotle slaw guacamole 13 🍷

**chicken pepperoni panini** 12  
hot pepper aioli, arugula, mozzarella

all sandwiches/burgers served with chips & cider mustard slaw

🍷 *can be prepared without gluten*

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## SIGNATURE DESSERTS

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### adult profiteroles I.D. required 7

eagle rare bourbon ice cream, valrhona chocolate sauce  
*must be 21 or older - contains alcohol*

*Jorge Ordonez, Malaga #2 8.50 glass*

### green tea tapioca pudding 7

lemongrass, sesame crisp

*Alois Kracher "Cuvee Beerenauslese" 14.95 glass*

### pistachio cake 8

marinated citrus, raspberry purée, pistachio granola

*Jorge Ordonez, Malaga #2 8.50 glass*

### "sin free" chocolate mousse 8

whipped cream, almond tuile (no sugar added)

*Taylor Fladgate LBV Port, 2008 8.50 glass*

### sticky toffee cake 7

brownie dust, caramel sauce, buttermilk ice cream

*Fonseca 10 yr. Tawny Port 10.95 glass*

### seasonal fruit crisp 7

crème anglaise

*Michele Chiarlo, Moscato d'Asti "Nivole" 8.95 glass*

\*Bakery is not a nut and/or gluten free kitchen, items may contain nuts.

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## DESSERT WINES

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	<i>glass/375 ml.</i>
Michele Chiarlo, Moscato d'Asti "Nivole"	8.95/18
Jorge Ordonez, Malaga #2	8.50/33
Alois Kracher "Cuvee Beerenauslese," <i>Burgenland</i>	14.95/49

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## PORT

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Taylor Fladgate Late Bottled Vintage, 2008	8.50
Fonseca 10 yr. Tawny	10.95
Taylor Fladgate 20 yr. Tawny	12.50
Quinta do Noval Colheita 1997	14.95
Taylor Fladgate 30 yr. Tawny	21.95

### A Taste of Tawny Port 16.50

*1 oz. pour of Fonseca 10 yr., Taylor Fladgate 20 yr., Taylor Fladgate 30 yr.*

 *can be prepared without gluten*

Please note: Before placing your order, please inform your server if a person in your party has a food allergy.

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## SPIRITS

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### BRANDY/GRAPPA

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Frapin VSOP Cognac	15
Pierre Ferrand Ambre Cognac	11
Pierre Ferrand Selection des Anges Cognac	35
Courvoisier XO Cognac	35
Nardini Grappa Bianca	12
Nardini Grappa Riserva	12

### RUM

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El Dorado 21 Year	25
Plantation 20th Anniversary	13
Zacapa 23 Year	13

### TEQUILA/MEZCAL

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Corazon LSF Anejo	11
Corazon Expresiones Blanco	16
Corazon Expresiones Buffalo Trace Reposado	17
Corazon Expresiones George T. Stagg Anejo	25
Corazon Expresiones Old Rip Van Winkle Anejo	25
Del Maguey Vida	10
Del Maguey Chichicapa	16
Del Maguey Tobala	17
Patron Platinum	25
Patron Gran Burdeos	60

### RYE

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Rittenhouse	9
Templeton	12
Whistlepig	14

### BOURBON

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Basil Hayden	12
Blanton's Single Barrel	12
Buffalo Trace	9
Eagle Rare 10 Year Legal Sea Foods Single Barrel	10
Maker's Mark	10
Woodford Reserve	12

### IRISH

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Jameson	9
Jameson Rarest Vintage	55
Redbreast Cask Strength	14
Midleton Very Rare	16

### SCOTCH

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Johnnie Walker Black	10
Johnnie Walker Blue	35

~ single malt list upon request ~

~ add ice ball \$2 ~

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### freshly shucked oysters\*

2.75 each 15 half-dozen 29 dozen 🍷

ask for today's variety

### freshly shucked oyster\* trio 9 🍷

cucumber sorbet / melon sorbet / jalapeño sorbet

### shellfish tower\* 75 🍷

oysters, littlenecks, shrimp cocktail, lobster, crab legs, mussels, scallop ceviche

### baked oysters + spinach, cheese, crumbs, herbsaint 13 🍷

### fried oysters + pickle relish, bbq aioli, cole slaw 13

### grilled oysters + garlic butter, parmesan 13 🍷

### freshly shucked clams\* littlenecks or cherrystones 🍷

six 9, twelve 16

## PLATES TO SHARE

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### smoky salmon\* tartare 15

quail egg, toast points, minus-8 beet emulsion

### crab cake + asparagus, pancetta, mustard hollandaise 16

### tempura skewered mussels + spiced yogurt dip 9

### paprika shrimp 13

braised chick peas, chinese sausage

### seared tuna sashimi\* 12

wakame, wasabi, pickled ginger

### cast iron seared calamari 13 🍷

warm vinaigrette, bruschetta

### jumbo shrimp cocktail 15 🍷

### bang bang cauliflower 6

### lamb ribs + five spice rub, hoisin glaze 12

### white clam pizzetta + pancetta, arugula 11

## SANDWICHES

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### chicken pepperoni panini 12

hot pepper aioli, arugula, mozzarella

### beef burger\* slab bacon, gruyere 13 🍷

### crispy fish sandwich 12

saffron aioli, cabot mild cheddar

### lobster roll...market price

warm butter poached or traditional with mayo

🍷 *can be prepared without gluten*

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## COCKTAILS

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**cold tea** late night tradition • watch your wallet • delicious & fun beer cooler 10

**glitter & shame** nice melons • tasty cocktail • so fresh, so clean 11

**bromfield\*** traditional lemon sour 12

"Gentlemen, on the main stage, please put your hands together for Chamomile!"

**rising sun** a post-op gin & tonic • yuzu, aperol, aloe • tart, refreshing and ready to party 10

**red light sangria** raspberry, lime and brandy walk into a bar...in spain 11

**bob lee's islander #tikitime #voodoo #grassskirt #rum-drinks-are-fun-drinks!** 12

**princess cheyenne** "oh, what a feeling, dancing on the ceiling" • bubbles, attitude 12

**chartreuse swizzle** green chartreuse • lemon • mint • careful now...experts only 14

**la bamba** pineapple • mezcal • chocolate • spice • everything tastes better on crushed ice! 12

**blackball** 13

1. v; to vote against • 2. v; to exclude socially; ostracize •  
3. v; to bask in the simple beauty of a well made whiskey cocktail

**good time charlie** 11

pretty drink for pretty people • vodka • guava • grapefruit and good times

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## BEER

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### DRAFT

Allagash White, (16.9 oz), ME, 5.0% abv, 6.95

Sam Adams Seasonal, MA, 5.3-5.8% abv, 6.25

Harpoon IPA, MA, 5.9% abv, 6.25

Notch Session Pilsner, MA, 4.0% abv, 6.25

### BOTTLE

#### *light*

Amstel Light, Holland, 4.2% abv, 5.95

Bud Light, USA, 4.2% abv, 5.50

#### *lager*

Corona, Mexico, 4.6% abv, 5.95

Yuengling, PA, 4.4% abv, 5.50

Lammsbrau Organic Pils, Bavaria, 4.8% abv, 6.95

Jack's Abby Hoponius Union, MA, 6.7% abv, 6.95

#### *ales*

Julius Echter Hefe-Weizen, Bavaria, 4.9% abv, 8.95

Delirium Tremens, Belgium, 8.5% abv, 10.50

Chimay Rouge, Belgium, 7.0% abv, 9.50

Stone Pale Ale, CA, 5.4% abv, 6.95

Troegs Perpetual IPA, PA, 7.5% abv, 6.95

Dogfish Head Indian Brown, DE, 7.2% abv, 6.95

Allagash Black, ME, 7.5% abv, 7.95

#### *gluten-free*

Angry Orchard Crisp Apple Cider, OH, 5.0% abv, 5.95

New Planet Pale Ale, CO, 5.0% abv, 5.95

#### *non-alcoholic*

St. Pauli Girl, Germany, 0.5% abv, 5.25

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