

FRESH OYSTERS ON ICE

Mignonette Dressing


- White Pearl** 68 Per Piece
- Irish Rock** 60 Per Piece
- Fine De Claire** 50 Per Piece

HOT OYSTERS

Minimum 6 Pieces Per Flavour Add 6 Per Piece

Rockefeller
Spinach Béchamel, Parmesan Cheese

Bruce Lee
Tempura Oyster with XO Sauce

 **Mardi Gras**
Crispy Smoked US Bacon, Aged Cheddar, Cajun Spice

HOT APPETIZERS

Pan-fried Duck Liver 268
Fig Salad, Granny Smith Apple and Port Wine Reduction


 **Cape Cod Crab Cakes** 248
Corn Salsa

 **Pan-seared North Atlantic Scallop** 238
Prosciutto Ham, Citrus Dressing

Fresh Seasonal Mussels in Pot 500g 238
Crustacean Sauce, Brandy, Cream / Classic Marinère, cooked with White Wine


COLD APPETIZERS

Boston Lobster Salad, Avocado, Tropical Salad 328


 **Steak Tartare** 268
A Classic Preparation, served with Toasted Sourdough


Octopus and King Prawn Salad 218
Arugula, Sour Capsicum Aioli

Carpaccio of North Atlantic Scallop 218
Salmon, Lemon Vinaigrette

 **The Bostonian Classic Caesar Salad** 168
Add Sautéed Prawn 50

SEAFOOD

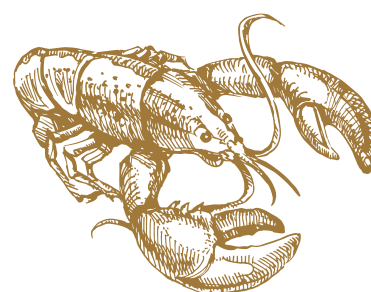
 **Seafood Tower, for Two** 1,280
Served over Ice
Boston Lobster, Oyster, King Crab Cocktail, King Prawn, Scallop, Jade Whelk, Cherry Stone Clam, House Cured Salmon

 **New England Seafood Stew, for Two** 828
Served at the Table
A Complex, Rich and Aromatic Seafood Stew of Boston Lobster, Ling Fillet, Squid, Pike and Crab Quenelle and Black Mussel, Sweetcorn, Chestnuts, Sun-dried Tomato, Rouille Sauce, Garlic Bread

Boston Lobster Thermidor (1lb) 538
Lightly Glazed Lobster in Creamy Sauce, Hint of Mustard and Cognac
or
Grilled / Steamed Natural Boston Lobster, Lemon Caper Butter


Italian Seabass Fillet 428
Baby Artichoke, Sun-dried Tomato, Preserved Lemon, Radish, Fennel, Olive

Pan-fried John Dory Fillet 458
Spiced Tomato Chutney



SOUP FOR THE SOUL

 **The Bostonian Lobster Bisque** 178
A Rich, Creamy Bisque, Flambéed Tableside with Brandy

 **New England Clam Chowder** 168
An American Classic, Creamy Soup of Clam, Potato, Smoked Pork

Ox-Tail Consommé 128
A Richly Flavoured, Clarified, Soup of Beef

 Contains Pork

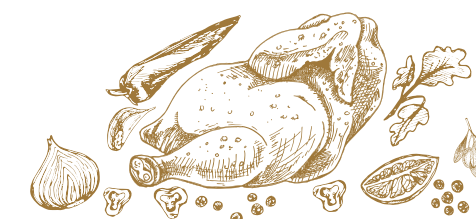
 Signature Dish

FROM THE GRILL

 **US Prime**
Striploin 300g 608
Rib Eye 350g 648
Tenderloin 180g 598

Australia, Wagyu BMS 5
Striploin 300g 748
Rib Eye 350g, Dried-aged 788

 **Dry Aged, on The Bone, Tallow Cured**
Dry Aged Tomahawk Steak 1.1kg , for Two 1,388



OTHERS FROM THE GRILL

Australian Lamb Cutlets 270g 458

 **Iberian Pork Loin Bone-in 350g** 398

French Spring Chicken Whole 500g 328



Sides 68
French Fries / Mashed Potato / Macaroni and Cheese / Sautéed Mushrooms/ Seasonal Vegetables / Buttered Spinach/ Chef Garden Salad / Garlic Bread

Sauces
Bourbon Peppercorn / Black Truffle Sauce/ Madeira Mushroom Sauce/ Red Wine Sauce / Béarnaise / Chimichurri/ Lemon and Caper Butter

*A 10% service charge will be added to your bill.
Please inform your server of any food related allergies*