

Burger & lobster.

OYSTERS

Daily Selection East and West Coast

East Coast: \$3.25/piece
West Coast: \$3.50/piece

By the Half Dozen: \$18
By the Dozen: \$35

STARTERS

Calamari - \$15

Accompanied by three sauces:
Chipotle Mayo, Cherry Pepper
Aioli, and Ssam Sauce

Lobster Bisque - \$10

Shrimp Cocktail - \$22

Five Jumbo Shrimp, cocktail sauce

SIGNATURE BITES

The Burger Bites - \$10

Our signature burger blend
wrapped in a pastry shell with
cheese and pickles

The Lobster Bites - \$10

Fresh lobster and shrimp wrapped
in a pastry shell with lemon zest

LOBSTER

We serve our wild, live Canadian Lobster steamed or grilled with your choice of clarified or lemon garlic butter.

"The Original" - \$30

A whole 1 1/2 lb. lobster with your
choice of butter; fries and salad

"B&L 2.0" - \$42

A whole 2 lb. lobster with your choice
of butter; fries and salad

"The Big Boys" - \$26/pound

Supersized lobsters starting at 3 lbs!
Accompanied by unlimited fries, salad and butter

COMBOS

Combo for 1 - \$35

A 6 oz. patty of our proprietary blend of beef
and a whole 1lb. lobster (grilled or steamed)
fries and salad, with a choice of butter.
Comes with your choice of Soda or Iced Tea

The B&L Tower - \$200

Choose any two of our burgers and any two
lobster rolls served with two whole 1lb.
lobsters, three sauces, unlimited fries
and salad and a choice of four specialty
cocktails or a bottle of Cava (brut or rosé)

BURGERS

100% Nebraskan beef, blended exclusively for us by
Pat La Frieda. A 10 oz beef patty on our custom
sesame seed brioche bun served with fries and salad.

The Original Burger - \$20

Bacon & cheese, lettuce, tomato, onions,
pickles and B&L burger sauce

The Beast - \$31

Lobster Meat, beef patty, Swiss cheese
& truffle mayo

The Mushroom Burger - \$21

Topped with portobello mushroom marinated
in Marsala Wine, with swiss cheese, truffle aioli,
bibb lettuce and applewood smoked bacon

LOBSTER ROLLS

Our lobster rolls come in our signature toasted
brioche roll, served with salad and fries.

The Original - \$25

Chilled lobster with Japanese mayo
& lemon with chives

The Seven Samurai - \$20

Chilled lobster dressed in ginger
mayo, cucumber, cabbage and togarashi

The Po' Boy - \$20

Cornmeal crusted fried clusters of lobster with
homemade pickles, lettuce, tomato,
onions and spicy remoulade

SIDES

Fries - \$3

Salad - \$3

SAUCES

Lemon & Garlic Butter - \$2

Truffle Mayo - \$4

Chipotle Mayo - \$2

BBQ Sauce - \$2

Please inform your server of any food allergies. Consuming raw or undercooked meat and shellfish may increase your risk of food borne illness. 20% gratuity will be added to all parties of 6 or more.

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COCKTAILS

Our Signatures - \$13

The Madison Park Punch

El Dorado 3yr rum, Malfy Gin, triple sec, white cranberry juice, pineapple juice, fresh lemon juice, simple syrup, mint and blueberries

The Fling

Reyka Vodka, fresh lemon juice, basil syrup, strawberry puree, fresh basil

The Italian Blossom

Italicus Roslio, fresh lemon juice, olive brine, topped with sparkling wine

The Pop Quiz

Tanteo Chipotle Tequila, fresh lime and passion fruit juices, turmeric syrup, smoked paprika salt rim

The Teacher's Pet

Spytail Black Ginger rum, Pyrat XO rum, apple cider syrup, fresh lemon juice, Angostura and orange bitters, cinnamon sugar rim

The Field Trip

Lillet Rouge, Brooklyn Gin, dry vermouth, fresh lemon juice, chai syrup, splash of soda

The Study Buddy

Zachariah Harris Bourbon, Ancho Reyes Liqueur, Toby Estate's Coffee, Angostura Bitters

The Ball Drop

Avation Gin, Ze Rose, fresh lemon and pineapple juices, chai syrup, fresh blackberry, topped with sparkling wine

The Crimson & Clover

West Cork Irish Whiskey, Italian Amaro, Calvados, Angostura Bitters and orange bitters, flamed orange twist

WHITES

B & L House White

Chardonnay, created just for us! California \$12/48

Pinot

Cooper Mountain, Pinot Gris, 2015 \$14/56
Willamette Valley, Beaverton, OR

Harper Voit, Pinot Blanc, 2015 \$17/56
Willamette Valley, OR

Kettmeir, Pinot Grigio, 2016 \$15/60
Alto Adige, Italy

Sauvignon Blanc

Paul Buisse, Touraine, 2016 \$13/52
Loire Valley, France

De Grendel, 2017 \$16/64
Durbanville, South Africa

Sancerre, Alfonse Mellot, 2016 \$18/75
La Moussiere
Loire Valley, France

Lail Vineyards, Blueprint, 2014 \$23/91
Napa Valley, CA

Chardonnay

Stillman Street, 2016 \$14/56
Sonoma County, CA

Fess Parker, Ashley, 2015 \$19/79
Santa Barbara, CA

Groth, 2015 \$22/88
Napa Valley, CA

Riesling

Selbach, Incline, 2014 \$13/52
Mosel, Germany

Donnhoff Nederhauser
Hermannshole, 2013 \$36/144
Grosses Gewächs, Germany

Gruner Veltliner

Lamm, Schloss Gobelsburg, 2013 \$36/144
Kampala, Austria

ROSE

Breezette, 2016 \$13/52
Provence, France

Ze Rose, 2016 \$15/60
Languedoc, France

VieViete Extraordinaire, 2016 \$19/79
Provence, France

REDS

B & L House Red

Cabernet Franc, created just for us! Finger Lakes, NY \$12/48

Cabernet Sauvignon

Broadside, 2016 \$13/52
Paso Robles, CA

Chimney Rock, 2012 \$38/153
Stags Leap District, California

Pedregal Vineyard,
Ramey Cellars, 2011 \$92/370
Oakville, California

Malbec

Diseno, 2016 \$13/52
Mendoza, Argentina

Tempranillo

Valderiz, Valdehermoso Roble, 2014 \$13/50
Ribera del Duero, Spain

Pinot Noir

Cooper Hill, 2015 \$14/56
Willamette Valley, Beaverton, OR

Sutherland, 2014 \$17/68
Elgin, South Africa

Harper Voit, 2014 \$23/91
Willamette Valley, OR

Bordeaux

Chateau Clarisse, 2015 \$19/79
Puisseguin-Saint-Emilion, Bordeaux, France

Barolo

Rannato Ratti, Marchenasco, 2013 \$29/114
La Morra, Italy

Brunello

Castigion del Bosco, \$52/210
Campo del Drago, 2011
Montalcino, Tuscany, Italy

California Blends

Meritage, Symmetry, \$43/174
Rodney Strong, 2011

Overture by Opus One, NV \$67/270

Super Tuscan

Gaja, Ca' Marcanda Promis, 2015 \$31/120
Tuscany, Italy

BEER

Draft - \$9

The Beer
Brewed just for us by Sixpoint Brewery!
Pale Ale - ABV 6%

The Crisp
Pilsner, Sixpoint Brewery, Brooklyn ABV 5.4%

Cans & Bottles - \$8

Two Hearted Ale (c)
IPA, Bell's Brewery, MI - ABV 7%

Montauk Seasonal (c)
Rotating selection, ask your server!

Narragansett (c)
Larger, Narragansett, RI - ABV 5%

Stella Artois (c)
Larger, Stella Artois, Belgium - ABV 6%

Austin Eastciders Pineapple (c)
Pineapple Cider, Austin TX - ABV 5%

Allagash White (b)
Wit Beer, Allagash Brewing Company, ME - ABV 5%

Radeberger, German Pilsner (b)
Radeberger, Germany - ABV 4.8%

Founders Porter (b)
Porter, Founders Brewing Company, MI - ABV 5%

BUBBLY

Prosecco

Frico Frizzante \$13
Friuli, Italy
187ml. can

Cava

La Vida al Camp Brut \$14/56
Catalonia, Spain

Cavas Hill Sparkling Rose \$14/56
Catalonia, Spain

California Sparkling

J Vineyards Brut Rose \$84
Healdsburg, California

European Sparkling

Parigot Rose \$61
Burgundy, France

Melsheimer, 2011 \$86
Sparkling Riesling
Mosel, Germany

Champagne

Piper-Heidsieck Brut Cuvee
Brut Cuvee, NV
375 ml. \$60
750 ml. \$96

Hughes Godme \$165
Grand Brut, NV

L. Aubry Fils Le Nombre D'or
Sable Blanc Des Blancs \$167
Brut, 2008

Vilmart & Cie Grand Cellier D'or,
Premier Cru \$213
Brut 2009

Dom Perignon \$345
2006

Charles Heidsieck
Blanc Des Millénaires \$430
Brut, 1996

Tattinger \$674
Brut NV, 3L

Piper Rare Vintage \$875
1998

Louis Roederer
Cristal Brut, 2009
750 ml. \$475
Magnum \$1,600

PLEASE ASK YOUR SERVER TO SEE OUR SPIRITS LIST - curated with care and lobster love!

Vintages may be subject to change, we thank you for your understanding.