

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 BBQ Pork - \$22

Hand pulled pork tossed in homemade
BBQ sauce with pickles and onions

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 Bryant Park Punch

El Dorado 3 yr. rum, Lunazul Tequila, Giffard Crème De Peche, pineapple, cranberry and lemon juices, fresh mint

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 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

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

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 Beautiful

Dorothy Parker Gin, dry vermouth, Giffard Blue Curacao, fresh lemon and cranberry juices

The Thirsty Dursty

Four Roses Bourbon, Domain de Canton, Dilons Rose Gin Liqueur, dry vermouth, flamed orange twist

WHITES

B & L House White

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

Pinot

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

Harper Voit, Pinot Blanc, 2014 Willamette Valley, OR \$17/56

Kettmeir, Pinot Grigio, 2014 Alto Adige, Italy \$15/60

Sauvignon Blanc

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

Sancerre, Alfonse Mellot, 2016 \$18/75

La Moussiere, Loire Valley, France

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

Chardonnay

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

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

Pouilly-Fuisse, JA Ferret, 2015 Burgundy, France \$27/110

Far Niente, 2015 Napa Valley, CA \$41/165

Riesling

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

Albarino

Veiga Naum, 2015 Salinas Valley, Rias Baixas, Spain \$14/56

Gavi

Villa Sparina, 2016 Piedmont, Italy \$16/60

ROSE

Breezette, 2016 Provence, France \$13/52

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

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

REDS

B & L House Red

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

Cabernet Sauvignon

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

...Pursued by Bear, 2012 Columbia Valley, WA \$31/123

Cote Du Rhone

Domain Brusset, Laurent B, 2015 Rhone Valley, France \$15/60

Tempranillo

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

Marques de Murrieta, Dalmau 2011 Rijo, Spain \$36/142

Dolcetto

Unico Zelo, Cherry Fields, 2014 Polish Hill River, Claire Valley, Australia \$14/56

Pinot Noir

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

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

Bordeaux

Chateau Clarisse, 2014 Puisseguin-Saint-Emilion, Bordeaux, France \$19/79

Barolo

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

Brunello

Castigion del Bosco, Campo del Drago, 2010 Montalcino, Tuscany, Italy \$52/210

California Blends

Sean Thackery, Pleiades XXIV \$16/64

Orin Swift, Abstract, 2015 \$19/77

Meritage, Symmetry, Rodney Strong 2013 \$43/174

Overture by Opus One, NV \$67/270

Super Tuscan

Gaja, Ca' Marcanda Promis, 2014 Tuscany, Italy \$31/120

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%

Two Hearted Ale

IPA, Bell's Brewery, MI - ABV 7%

Allagash White

Wit Beer, Allagash Brewing Company, ME - ABV 5%

Cans & Bottles - \$8

Montauk Seasonal (c)

Rotating selection, ask your server!

Narragansett (c)

Lager, Narragansett, RI - ABV 5%

Stella Artois (c)

Lager, Stella Artois, Belgium - ABV 6%

Austin Eastcider Pineapple, Cider (c)

Austin TX - ABV 5%

Founders Porter (b)

Porter, Founders Brewing Company, MI - ABV 5%

Radeberger, German Pilsner (b)

Radeberger, Germany - ABV 4.8%

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 \$86
Sparkling Riesling
Mosel, Germany

Champagne

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

Piper Rose Sauvage \$144
Sparkling Rose, NV

Piper Rare Vintage \$875
2002

Hughes Godme \$165
Grand Brut, NV

Veuve Clicquot \$174
Brut Reserve Cuvee, NV

Tattinger Millesime \$198
Brut, 2012

Dom Perignon \$345
Brut, 2006

Tattinger \$872
Brut, NV 3L

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