

# 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

## SALADS

### Lobster Kale - \$23

Lobster, baby kale, red endive, sliced gala  
apples, toasted pine nuts, crumbled goat and  
grated parmesan cheeses, tossed in a  
red wine vinaigrette

### Lobster Farro Salad - \$23

Lobster, fennel, farro, orange segments, arugula,  
frisée, basil and mint pesto with toasted and  
slivered almonds, tossed in a lemon vinaigrette

## 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" - \$45

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

### "The Big Boys"- \$30/pound

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

## COMBOS

### Combo for 1 - \$35

A 6 oz. burger and a whole 1lb. lobster with  
fries and salad

### The B&L Tower - \$200

Choose any two burgers and any two lobster  
rolls served with two whole 1lb. lobsters,  
unlimited fries and salad. Comes with a choice  
of four cocktails or a bottle of Cava

## 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 - \$20

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

### The Beast - \$31

Lobster Meat, beef patty, Swiss cheese  
and truffle mayo

### The Mushroom - \$21

Beef patty topped with portobello mushroom  
marinated in Marsala Wine, 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 dressed in Japanese mayo,  
lemon and 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  
Truffle Fries - \$8  
Lobster Mac & Cheese - \$14

## 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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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

## OUR ORIGINALS

All originals are served with a side of fries and salad.

### The Original Burger - \$20

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

### The Original Roll - \$25

Chilled lobster with Japanese  
mayo and lemon with chives

### The Original Lobster - \$30

A whole 1 1/2 lb. lobster with your  
choice of butter

## BRUNCH

Brunch is served Saturday and Sunday from 11:30-4:00 PM.

### Lobster Benedict - \$20

Lemon garlic butter poached lobster, poached  
egg on our signature potato brioche,  
citrus hollandaise, fries and salad

### Egg & Chorizo Hash - \$17

Fried egg atop chorizo and Idaho potatoes,  
served with our mixed green salad

### Lobster Kale Salad - \$23

Lobster, baby kale, red endive, sliced  
gala apples, toasted pine nuts, crumbled goat  
and grated parmesan cheeses, tossed in  
a red wine vinaigrette

### B&L French Toast - \$15

Bourbon infused brioche, maple syrup,  
seasonal fresh berries

### Brunch Burger - \$21

Our signature 10oz patty with a maple  
bacon jam, fried egg and American cheese,  
fries and salad

### Parfait - \$12

Greek Yogurt, granola and seasonal fresh  
berries with a touch of honey

## BLOODIES & BUBBLIES

### Build Your Own Bloody Mary

Our house bloody mary mix, garnished with  
lemon, lime and olives

### Keep it Classic - \$12

Helix Vodka, Lunazul Tequila, Soto Saki,  
Brennivin Aquavit

### Kick it up a Notch - \$14

Hanson Habanero Vodka, Tanteo Habanero  
Tequila, Rutte Celery Gin, Elijah Craig Bourbon

### Upgrade Your Garnish

applewood smoked bacon - \$2  
jumbo shrimp - \$3  
lobster claw - \$4

### Bubbly Cocktails - \$12

Classic Bellini  
Classic Mimosa  
Elderflower White Peach Bellini  
Strawberry Mimosa

### Bottles of Bubbly - \$85

1.5 Liters (the equivalent of 2 bottles!)  
VieVite Rose  
La Marca Prosecco

For more bubbly options please see our  
beverage menu on reverse side.

## BRUNCH COMBO FOR ONE

### Combo for 1 - \$40

A 6 oz. burger and a whole 1lb. lobster with  
fries and salad. Choose one of our Classic  
Bloody Marys or Bubbly Cocktails, upgrade for  
garnish not included.

## BRUNCH COMBO FOR FOUR

### Combo for 4 - \$100

Choose any of 4 of our brunch dishes and any 4  
of our Classic Bloody Marys or Bubbly Cocktails.  
Upgrades for brunch cocktails not included.

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## COCKTAILS

### The Signature - \$14

#### Madison Park Punch

El Dorado Rum, Malfy Gin, Triple Sec, white cranberry juice, pineapple juice, lemon juice

### Seasonal Selection - \$14

#### Fall in the Big Apple

West Cork Irish Whiskey, Apple Brandy, Domain Canton, lemon juice, apple cider, Angostura bitters

#### Reminds Me of Pie

Zachariah Harris Bourbon, Loganberry Liqueur, lemon juice, muddled blueberries & cinnamon syrup

#### Sweet Tart

Old Simon, Chinola, Campari, honey syrup, orange bitters

#### After Dinner Hour

Mr. Black Cold Brew Liqueur, Pyrat Rum, Fernet, topped with whipped cream & cocoa powder

#### Autumn Spritz

Italicus Rosolio, St. Elder Liqueur, Cavas Hill Sparkling Rose, lemon twist

#### Winter Margarita

Tanteo Chipotle, grapefruit juice, honey syrup, lime & a splash of soda

#### Sugar & Spice

Torres 15 Brandy, Licor 43, Sweet Vermouth, burlesque bitters

### Featured Classics - \$14

#### Tom Collins

Aviaton Gin, lemon juice, club soda

#### Manhattan

Zachariah Harris Bourbon, Sweet Vermouth, Bitters

#### Daiquiri

El Dorado Rum & fresh lime juice

#### Oaxaca Old Fashioned

Sombra Mezcal, sugar & bitters

#### Gimlet

Ketel One Vodka & lime juice

#### Dark & Stormy

Spytail Dark Rum & ginger beer

## WHITES

### B & L House White

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

### Pinot

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

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

### Gewürztraminer

Banyan \$13/52  
Monterey County, California

### Sauvignon Blanc

DeGrendel \$14/56  
Durbanville, South Africa

Kato \$15/60  
Marlborough, New Zealand

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

### Chardonnay

Stillman Street \$14/56  
Sonoma County, CA

Stoller Family Estate \$16/64  
Willamette Valley, OR

Groth \$22/88  
Napa Valley, CA

Newton Unfiltered \$32/128  
North Coast, CA

### Riesling

Selbach, Incline \$13/52  
Mosel, Germany

### Albarino

Floral de Melgaco Alvarinho \$14/56  
Minho, Portugal

### Vinho Verde

Casal Garcia \$13/52  
Minho, Portugal

### Gavi

Villa Sparina \$16/64  
Piedmont, Italy

### Orvieto

Campogrande \$16/64  
Umbria, Italy

## ROSE & SWEET

Breezette \$14/56  
Provence, France

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

## REDS

### B & L House Red

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

### Cabernet Sauvignon

Broadside \$13/52  
Paso Robles, CA.

Newton Skyside \$18/72  
North Coast, CA

Stags Leap \$38/153  
Stags Leap District, CA

### Pinotage

LAM \$13/52  
Swartland, South Africa

### Syrah

Tenet 'The Pundit' \$15/60  
Columbia Valley, WA

### Merlot

Reverly \$16/64  
Columbia Valley, WA

### Grenache/Syrah

Dom La Cendrillon \$14/56  
Lezignan-Corbières, France

### Malbec

Trivento \$13/52  
Mendoza, Argentina

### Tempranillo

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

### Pinot Noir

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

Sutherland \$17/68  
Elgin, South Africa

### Bordeaux

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

### Barolo

Renato Ratti, Marchenasco \$29/114  
La Morra, Italy

### Brunello

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

### California Blends

Orin Swift, Abstract \$19/77  
Rodney Strong, Meritage \$43/174  
Overture by Opus One \$67/270

## 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%

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

Montauk Seasonal (c)  
Ale, Montauk Brewing Company - ABV 5.6%

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

Stella Artois (b)  
Lager, Stella Artois, Belgium - ABV 6%

Austin Eastcider (c)  
Austin, TX - ABV 5%

Founders All Day IPA (c)  
IPA, Founders Brewing Company, MI - ABV 4.7%

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

## BUBBLY

### Prosecco

Carpene Malvolti, NV \$13  
Veneto, Italy, 187ml bottle

### Cava

Segura Cava \$13/52  
Cataluna, Spain

Cavas Hill Sparkling Rose \$14/56  
Cava Penedés, Spain

### Sparkling

Parigot Rosé \$61  
Burgundy, France

J Vineyards Brut Rose \$84  
Sonoma County, California

Melsheimer \$86  
Sparkling Riesling  
Mosel, Germany

### Champagne

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

750 ml. \$96

Piper Rose Sauvage \$144  
Sparkling Rose, NV

Piper Rare Vintage, 2002 \$875  
Magnum

Hughes Godme, Grand Brut, NV \$165

L. Aubry Fils, Brut \$167

Veuve Clicquot \$174  
Brut Reserve Cuvee, NV

Tattinger Millesime, 2012 \$198

Vilmart & Cie, Premier Cru Brut \$213

Dom Perignon, 2006 \$345

Charles Heidsieck, Brut, 1995 \$430

Tattinger, Brut, NV 3L \$574

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