

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 Baby Spinach Salad - \$23

Lobster, baby spinach, asparagus, cauliflower,
cucumber, english peas, cherry heirloom tomatoes
with a sherry 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.

Burger & Lobster **BRUNCH**

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

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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

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 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

LOBSTER STEAK & EGGS

Combo for 1 - \$45

The B&L version of the classic brunch dish:
1 1/4 lb lobster served with an 8 oz Flatiron steak,
two fried eggs, potato hash & our signature
lemon garlic butter

BRUNCH SPECIALS

Lobster Benedict - \$20

Lemon garlic butter, poached lobster, poached
egg on potato brioche, citrus hollandaise
and a side salad

Buttermilk Pancakes- \$15

Full stack of three pancakes, powdered sugar
fresh strawberries and maple syrup

Brunch Burger - \$21

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

Lobster Truffle Omelet- \$19

Classic eggs omelet with lobster,
truffle salsa, and chives, served with lemon
creme fraiche and a side salad

Avocado Toast - \$14

Thick cut seven grain toast, smothered in
our house made guacamole, topped with two
fried eggs, and a side salad

Lobster Baby Spinach Salad - \$23

Baby spinach, asparagus, cauliflower, cucumber,
english peas, cherry heirloom tomatoes
with a sherry vinaigrette

SIDES

Potato Hash- \$8

Lobster Mac- \$14

Truffle Fries - \$8

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

Make it Bottomless! - \$30 PP

Choose any 1 of our entrées and
enjoy 1.5 hours of unlimited classic
mimosas or classic bloody marys for
and additional \$30 pp

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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-Corbieres, 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!