

THE JAMES

AMERICAN BRASSERIE

RAW BAR



SEAFOOD PLATEAU.....	
LOBSTER, CRAB, SHRIMP, EAST COAST OYSTERS, WEST COAST OYSTERS, CLAMS	
GRANDE 85	
COLOSSAL 140	
EAST COAST OYSTER.....	3
WEST COAST OYSTER.....	5
LITTLE NECK CLAM.....	2
JUMBO LUMP CRAB.....	25
SHRIMP COCKTAIL.....	7



PLAT DU JOUR

MONDAY.....	44
CIOPPINO	
WEDNESDAY.....	75
PRIME RIB	
THURSDAY.....	65
RACK OF LAMB	
FRIDAY.....	70
WHOLE DOVER SOLE	
SATURDAY.....	135
CHATEAUBRIAND FOR TWO	
SUNDAY.....	80
DINOSAUR SHORT RIB FOR TWO	

CAVIAR



CAVIAR BUMP 28
ICE-COLD FENNEL & DILL
INFUSED VODKA WITH A
THREE GRAM KALUGA CAVIAR
"BUMP"



FIRST COURSE

CALAMARI.....	19
CRISPY CALAMARI, CHERRY PEPPER, ARTICHOKE HEART, TOMATO SAUCE	
GRILLED OCTOPUS.....	28
GRILLED SPANISH OCTOPUS, FRISÉE, CANNELLINI BEAN, PANCETTA, PIQUILLO PEPPER, CILANTRO, CHIVE	
TUNA CRUDO.....	25
SUSHI GRADE TUNA, SESAME SEED, PICKLED CUCUMBER, ORANGE, AVOCADO PURÉE, SOY, RICE PAPER	
BAKED CLAMS.....	19
LITTLE NECK CLAMS, BACON, ANCHOVY BREADCRUMBS	
SURF & TURF.....	32
ROASTED BONE MARROW, FRIED OYSTER, BACON-ONION JAM, LEMON CAPER AIOLI, GRILLED BREAD	
BEEF TARTARE.....	33
PRIME FILET MIGNON, SHALLOT, CORNICHON, EGG YOLK, WHOLE GRAIN MUSTARD, KALUGA CAVIAR , POTATO CHIP	

CRAB CAKE.....	27
JUMBO LUMP CRAB, JAMES SAUCE, FRISÉE, GRILLED PEACH	

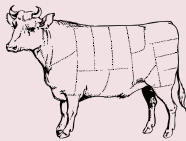
THE JAMES SALAD.....	29
BUTTER BIBB LETTUCE, AVOCADO, CRUMBLD BACON, CHERRY TOMATO, POACHED MAINE LOBSTER, TARRAGON DRESSING	

CAESAR SALAD.....	19
LOCAL HYDROPONIC BABY ROMAINE LETTUCE, CREAMY CAESAR DRESSING, CRUMBLD CROUTON, GRATED PARMIGIANO REGGIANO	

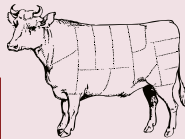
WEDGE SALAD.....	20
ICEBERG LETTUCE, SLAB BACON, RED ONION, CHERRY TOMATO, CRUMBLD BLUE CHEESE, ROQUEFORT DRESSING	

BEET SALAD.....	20
ROASTED BEET, MINT PESTO, CHARRED FENNEL, SLICED GREEN APPLE, GOAT CHEESE, ARUGULA, PISTACHIO, GREEN APPLE VINAIGRETTE	

BUTCHER BOARD



FILET MIGNON.....	68
10 OZ, PRIME	
SKIRT STEAK.....	60
16 OZ, PRIME	
RIBEYE.....	80
24 OZ COWBOY, 55 DAY PRIME DRY-AGED	
PORTERHOUSE.....	160
40 OZ, 60 DAY PRIME DRY-AGED	
TOMAHAWK.....	165
40 OZ, 45 DAY PRIME DRY-AGED	
BEEF WELLINGTON.....	57
PRIME FILET MIGNON, WILD MUSHROOM DUXELLES, LACINATO KALE, PUFF PASTRY, FOIE GRAS VEAL DEMI-GLACE	
NEW YORK STRIP.....	70
14 OZ, 45 DAY PRIME DRY-AGED	



LOBSTER TAIL 36, AU POIVRE 6, TRUFFLE BUTTER 6, BONE MARROW BUTTER 6, FOIE GRAS BUTTER 6

ENTREES

SCALLOP.....	55
(4) PAN SEARED SCALLOPS, CELERY ROOT PUREE, PICKLED CUCUMBER, RADISH-PEACH RELISH	
ROASTED CHICKEN.....	36
HALF CHICKEN, CIPOLLINI ONION CONFIT, FONDANT POTATO, KING OYSTER MUSHROOM , LEMON CHICKEN JUS	
ICELANDIC COD.....	41
ICELANDIC COD, CLAM, CREAM SAUCE, SAUTÉED LEEK, SMOKED BACON, POTATO, HERB OIL	
DRY AGED RAGU.....	40
HOUSE MADE PACCHERI, DRY AGED BEEF SHORT RIB RAGU, PLUM TOMATO, PARMESAN, WILD MUSHROOM, ONION, RED WINE VEAL DEMI-GLACE	
RED SNAPPER.....	49
CRISPY FILET, HEIRLOOM TOMATO PROVENCAL, SAUTEED KALE, FINGERLING POTATO	
STEAK FRITES.....	39
10 OZ NEW YORK STRIP, HAND CUT FRENCH FRIES, AU POIVRE SAUCE	
BRANZINO.....	47
GRILLED WHOLE BRANZINO, DILL-FENNEL SALAD, ITALIAN SALSA VERDE, GRILLED LEMON, EVOO	

PORK CHOP.....	48
PAN SEARED PORK CHOP, HOT CHERRY PEPPER, SAUTEED BROCCOLINI, CITRUS JUS	
CAULIFLOWER.....	30
ROASTED CAULIFLOWER , FARRO, TOASTED ALMOND, GOLDEN RAISIN, GARLIC, CANNELLINI BEAN PURÉE, CHIMICHURRI	
SHRIMP PASTA.....	42
HOUSE MADE TROFIE, PESTO, SHRIMP, TOMATO, CRISPY PANCETTA	
JAMES BURGER.....	28
DRY-AGED PATTY, AMERICAN CHEESE, SHREDDED LETTUCE, BRIOCHE BUN, JIMMY SAUCE, HAND CUT FRENCH FRIES	
LOBSTER PASTA.....	48
HOUSE MADE TAGLIATELLE, LOBSTER, SPICY TOMATO SAUCE, CALABRIAN CHILI, CREAM, BASIL, ANCHOVY BREADCRUMBS	
SALMON.....	38
CRISPY FAROE SALMON, CELERY ROOT HASH, SHAVED BRUSSELS SPROUT, CARAMELIZED FENNEL, CHOPPED BACON, LEMON CAPER AIOLI	
CHICKEN SANDWICH.....	26
FRIED BUTTERMILK CHICKEN , HOT HONEY, PICKLED CUCUMBER, WATERCRESS, BRIOCHE BUN, GARLIC AIOLI,	

SIDES

CREAMED SPINACH.....	15
CRISPY BRUSSELS SPROUTS.....	15
GOLDEN RAISIN, SHALLOT, BALSAMIC-MOLASSES VINAIGRETT	
POMME PURÉE.....	15
MAC & CHEESE (ADD LOBSTER +\$22).....	16

DUCK FAT CONFIT GRATIN POTATO.....	16
GRILLED ASPARAGUS.....	15
HAND CUT FRENCH FRIES.....	15
CHARRED BROCCOLINI.....	15
BOMBA CHILI , PARMESAN, LEMON	

*THIS ITEM MAY BE SERVED UNDERCOOKED. CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. THE JAMES IS NOT A GLUTEN-FREE ENVIRONMENT