

# THE JAMES

AMERICAN BRASSERIE

## RAW BAR



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



## PLAT DU JOUR

<b>MONDAY</b> .....	44
CIOPPINO	
<b>WEDNESDAY</b> .....	75
PRIME RIB	
<b>THURSDAY</b> .....	65
RACK OF LAMB	
<b>FRIDAY</b> .....	70
WHOLE DOVER SOLE	
<b>SATURDAY</b> .....	135
CHATEAUBRIAND FOR TWO	
<b>SUNDAY</b> .....	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

<b>CALAMARI</b> .....	19
CRISPY CALAMARI, CHERRY PEPPER, ARTICHOKE HEART, TOMATO SAUCE	
<b>GRILLED OCTOPUS</b> .....	28
GRILLED SPANISH OCTOPUS, FRISÉE, CANNELLINI BEAN, PANCETTA, PIQUILLO PEPPER, CILANTRO, CHIVE	
<b>TUNA CRUDO</b> .....	25
SUSHI GRADE TUNA, SESAME SEED, PICKLED CUCUMBER, ORANGE, AVOCADO PURÉE, SOY, RICE PAPER	
<b>BAKED CLAMS</b> .....	19
LITTLE NECK CLAMS, BACON, ANCHOVY BREADCRUMBS	
<b>DUCK L'ORANGE</b> .....	24
CRISPY DUCK LEG, POACHED FARRO, SHAVED FENNEL, WATERCRESS, DRIED CRANBERRY, BRULEED ORANGE, ORANGE GLAZE	
<b>BEEF TARTARE</b> .....	33
PRIME FILET MIGNON, SHALLOT, CORNICHON, EGG YOLK, WHOLE GRAIN MUSTARD, KALUGA CAVIAR, POTATO CHIP	

<b>CRAB CAKE</b> .....	27
JUMBO LUMP CRAB, JAMES SAUCE, FRISÉE, AGRODOLCE PEARS	

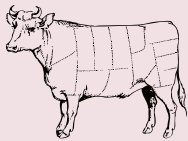
<b>THE JAMES SALAD</b> .....	29
BUTTER BIBB LETTUCE, AVOCADO, CRUMBLER BACON, CHERRY TOMATO, POACHED MAINE LOBSTER, TARRAGON DRESSING	

<b>CAESAR SALAD</b> .....	19
LOCAL HYDROPONIC BABY ROMAINE LETTUCE, CREAMY CAESAR DRESSING, CRUMBLER CROUTON, GRATED PARMIGIANO REGGIANO	

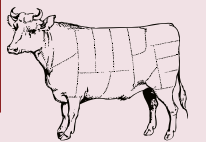
<b>WEDGE SALAD</b> .....	20
ICEBERG LETTUCE, SLAB BACON, RED ONION, CHERRY TOMATO, CRUMBLER BLUE CHEESE, ROQUEFORT DRESSING	

<b>BEEF SALAD</b> .....	20
ROASTED BEET, WHIPPED GOAT CHEESE, PISTACHIO, ORANGE, PICKLED STRAWBERRY, GREEN APPLE CIDER VINAIGRETTE	

## BUTCHER BOARD



<b>FILET MIGNON</b> .....	68
10 OZ, PRIME	
<b>SKIRT STEAK</b> .....	60
16 OZ, PRIME	
<b>RIBEYE</b> .....	80
24 OZ COWBOY, 45 DAY PRIME DRY-AGED	
<b>PORTERHOUSE</b> .....	160
40 OZ, PRIME	
<b>BEEF WELLINGTON</b> .....	57
PRIME FILET MIGNON, WILD MUSHROOM DUXELLES, PUFF PASTRY, FOIE GRAS VEAL DEMI-GLACE	
<b>NEW YORK STRIP</b> .....	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

<b>SCALLOP</b> .....	55
(4) PAN SEARED SCALLOPS, SAUTEED FINGERLING POTATO, KALE, ANDOUILLE SAUSAGE, CRISPY PROSCIUTTO, CHIMICHURRI	
<b>ROASTED CHICKEN</b> .....	36
HALF CHICKEN, CIPOLLINI ONION CONFIT, FONDANT POTATO, KING OYSTER MUSHROOM, LEMON CHICKEN JUS	
<b>ICELANDIC COD</b> .....	41
ICELANDIC COD, CLAM, CREAM SAUCE, SAUTÉED LEEK, SMOKED BACON, POTATO, HERB OIL	
<b>DRY AGED RAGU PASTA</b> .....	40
HOUSE MADE PACCHERI, DRY AGED BEEF SHORT RIB RAGU, PLUM TOMATO, PARMESAN, WILD MUSHROOM, ONION, RED WINE VEAL DEMI-GLACE	
<b>STUFFED LOCAL FLOUNDER</b> .....	60
SEAFOOD MIX STUFFING, FLORENTINO CAULIFLOWER, SAFFRON HOLLANDAISE	
<b>STEAK FRITES</b> .....	44
10 OZ NEW YORK STRIP, HAND CUT FRENCH FRIES, AU POIVRE SAUCE	
<b>CHILEAN SEA BASS</b> .....	55
MISO GLAZED, CRISPY PORTOBELLO MUSHROOM, POACHED BOK CHOY, DASHI	

<b>PORK CHOP</b> .....	52
PAN SEARED PORK CHOP, HOT CHERRY PEPPER, SAUTEED BROCCOLINI, CITRUS JUS	
<b>DUCK BREAST</b> .....	45
CRISPY DUCK BREAST, PARSNIP PUREE, CRISPY BRUSSELS SPROUT, CHOCOLATE CHIP COOKIE CRUMBLE, BLACKBERRY GASTRIQUE	
<b>PASTA &amp; CLAMS</b> .....	42
HOUSE MADE BUCATINI, CLAMS, WHITE WINE, GARLIC, RED PEPPER	
<b>JAMES BURGER</b> .....	28
DRY-AGED PATTY, AMERICAN CHEESE, SHREDDED LETTUCE, BRIOCHE BUN, JIMMY SAUCE, HAND CUT FRENCH FRIES	
<b>LOBSTER PASTA</b> .....	48
HOUSE MADE TAGLIATELLE, LOBSTER, SPICY TOMATO SAUCE, CALABRIAN CHILI, CREAM, BASIL, ANCHOVY BREADCRUMBS	
<b>SALMON</b> .....	38
CRISPY FAROE SALMON, CELERY ROOT HASH, SHAVED BRUSSELS SPROUT, CARAMELIZED FENNEL, CHOPPED BACON, LEMON CAPER AIOLI	
<b>CHICKEN SANDWICH</b> .....	26
FRIED BUTTERMILK CHICKEN, HOT HONEY, PICKLED CUCUMBER, WATERCRESS, BRIOCHE BUN, GARLIC AIOLI,	

## SIDES

<b>CREAMED SPINACH</b> .....	15	<b>DUCK FAT CONFIT GRATIN POTATO</b> .....	16
<b>CRISPY BRUSSELS SPROUTS</b> .....	15	<b>GRILLED ASPARAGUS</b> .....	15
GOLDEN RAISIN, SHALLOT, BALSAMIC-MOLASSES VINAIGRETT		<b>HAND CUT FRENCH FRIES</b> .....	15
<b>POMME PURÉE</b> .....	15	<b>CHARRED BROCCOLINI</b> .....	15
<b>MAC &amp; CHEESE (ADD LOBSTER +\$22)</b> .....	16	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 ILLNESS, 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