

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.	45
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, CANNELINI 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	
DUCK L'ORANGE.	24
CRISPY DUCK LEG, POACHED FARRO, SHAVED FENNEL, WATERCRESS, DRIED CRANBERRY, BRÛLEED ORANGE, ORANGE GLAZE	
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, AGRODOLCE PEAR	

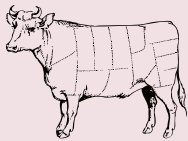
THE JAMES SALAD.	29
BUTTER BIBB LETTUCE, AVOCADO, CRUMBLER BACON, CHERRY TOMATO, POACHED MAINE LOBSTER, TARRAGON DRESSING	

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

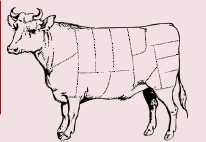
WEDGE SALAD.	20
ICEBERG LETTUCE, SLAB BACON, RED ONION, CHERRY TOMATO, CRUMBLER BLUE CHEESE, ROQUEFORT DRESSING	

BEET SALAD.	20
ROASTED BEET, WHIPPED GOAT CHEESE, PISTACHIO, ORANGE, PICKLED STRAWBERRY, GREEN APPLE CIDER VINAIGRETTE	

BUTCHER BOARD



FILET MIGNON.	68
10 OZ, PRIME	
SKIRT STEAK.	60
16 OZ, PRIME	
RIBEYE.	80
24 OZ COWBOY, 45 DAY PRIME DRY-AGED	
PORTERHOUSE.	160
40 OZ, PRIME	
BEEF WELLINGTON.	58
PRIME FILET MIGNON, WILD MUSHROOM DUXELLES, 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.	56
(4) PAN SEARED SCALLOPS, SAUTÉED FINGERLING POTATO, KALE, ANDOUILLE SAUSAGE, CRISPY PROSCIUTTO, CHIMICHURRI	
ROASTED CHICKEN.	37
HALF CHICKEN, CIPOLLINI ONION CONFIT, FONDANT POTATO, KING OYSTER MUSHROOM, LEMON CHICKEN JUS	
ICELANDIC COD.	42
ICELANDIC COD, CLAM, CREAM SAUCE, SAUTÉED LEEK, SMOKED BACON, POTATO, HERB OIL	
DRY AGED RAGU PASTA.	41
HOUSE MADE PACCHERI, DRY AGED BEEF SHORT RIB RAGU, PLUM TOMATO, PARMESAN, WILD MUSHROOM, ONION, RED WINE VEAL DEMI-GLACE	
STUFFED LOCAL FLOUNDER.	62
SEAFOOD MIX STUFFING, FLORENTINO CAULIFLOWER, SAFFRON HOLLANDAISE	
STEAK FRITES.	46
10 OZ NEW YORK STRIP, HAND CUT FRENCH FRIES, AU POIVRE SAUCE	
CHILEAN SEA BASS.	56
MISO GLAZED, CRISPY PORTOBELLO MUSHROOM, POACHED BOK CHOY, DASHI	

PORK CHOP.	53
PAN SEARED PORK CHOP, HOT CHERRY PEPPER, SAUTÉED BROCCOLINI, CITRUS JUS	
DUCK BREAST.	46
CRISPY DUCK BREAST, PARSNIP PUREE, CRISPY BRUSSELS SPROUT, CHOCOLATE CHIP COOKIE CRUMBLE, BLACKBERRY GASTRIQUE	
PASTA & CLAMS.	43
HOUSE MADE BUCATINI, CLAMS, WHITE WINE, GARLIC, RED PEPPER	
JAMES BURGER.	29
DRY-AGED PATTY, AMERICAN CHEESE, SHREDDED LETTUCE, BRIOCHE BUN, JIMMY SAUCE, HAND CUT FRENCH FRIES	
LOBSTER PASTA.	49
HOUSE MADE TAGLIATELLE, LOBSTER, SPICY TOMATO SAUCE, CALABRIAN CHILI, CREAM, BASIL, ANCHOVY BREADCRUMBS	
SALMON.	39
CRISPY FAROE SALMON, CELERY ROOT HASH, SHAVED BRUSSELS SPROUT, CARAMELIZED FENNEL, CHOPPED BACON, LEMON CAPER AIOLI	
CHICKEN SANDWICH.	27
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 VINAIGRETTE	
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 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