

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	4
WEST COAST OYSTER	5
LITTLE NECK CLAM	3
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, MARINATED GIGANTE BEAN SALAD, CELERY, OLIVE, SMOKE PAPRIKA, NDJUA DRESSING	
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	
BACON & BURRATA	24
SOUS VIDE SMOKED BACON, BURRATA, PEACH & ONION COMPOTE, YUZU JAM, CROSTINI	
BEEF TARTARE	33
PRIME FILET MIGNON, SHALLOT, CORNICHON, EGG YOLK, WHOLE GRAIN MUSTARD, KALUGA CAVIAR, TOAST POINTS	

CRAB CAKE	28
JUMBO LUMP CRAB, SAUCE GRIBICHE, LEMON OIL	

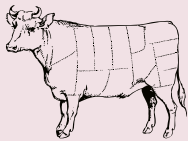
THE JAMES SALAD	30
BUTTER BIBB LETTUCE, AVOCADO, CRUMBLER BACON, CHERRY TOMATO, POACHED MAINE LOBSTER, TARRAGON DRESSING	

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

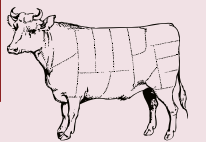
WEDGE SALAD	20
ICEBERG LETTUCE, SLAB BACON, RED ONION, CHERRY TOMATO, CRUMBLER BLUE CHEESE, ROQUEFORT DRESSING	

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

BUTCHER BOARD



FILET MIGNON	75
10 OZ, PRIME	
SKIRT STEAK	65
14 OZ, PRIME	
RIBEYE	85
24 OZ COWBOY, 45 DAY PRIME DRY-AGED	
PORTERHOUSE	165
40 OZ, PRIME	
BEEF WELLINGTON	65
PRIME FILET MIGNON, WILD MUSHROOM DUXELLES, PUFF PASTRY, FOIE GRAS VEAL DEMI-GLACE	
NEW YORK STRIP	72
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

STONE PRESSED CHICKEN	37
GRILLED HALF CHICKEN, CONFIT POTATO, WILTED BABY SPINACH, MARINATED SHALLOT, CHICKEN JUS	
ICELANDIC COD	42
ICELANDIC COD, CLAM, CREAM SAUCE, SAUTÉED LEEK, SMOKED BACON, POTATO, HERB OIL	
DRY AGED RAGU PASTA	41
PACCHERI, DRY AGED BEEF SHORT RIB RAGU, PLUM TOMATO, PARMESAN, WILD MUSHROOM, ONION, RED WINE VEAL DEMI-GLACE	
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	54
PAN SEARED PORK CHOP, HOT CHERRY PEPPER, SAUTEED BROCCOLINI, CITRUS JUS	

DUCK BREAST	46
CRISPY DUCK BREAST, PARSNIP PUREE, CRISPY BRUSSELS SPROUT, CHOCOLATE CHIP COOKIE CRUMBLE, BLACKBERRY GASTRIQUE	
PASTA SPECIAL	MP
CHANGES WEEKLY	
JAMES BURGER	29
DRY-AGED PATTY, AMERICAN CHEESE, SHREDDED LETTUCE, BRIOCHE BUN, JIMMY SAUCE, HAND CUT FRENCH FRIES	
LOBSTER PASTA	50
HOUSE MADE TAGLIATELLE, LOBSTER, SPICY TOMATO SAUCE, CALABRIAN CHILI, CREAM, BASIL, ANCHOVY BREADCRUMBS	
SALMON	42
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

CRISPY SMASHED DUCK FAT POTATO	16
FERMENTED BLACK BEAN, SCALLION, GINGER, SHALLOT, LEMON	
GRILLED ASPARAGUS	15
HAND CUT FRENCH FRIES	15
CHARRED BROCCOLINI & WAGYU BEEF BACON	24
BROKEN WALNUT CAESAR DRESSING	