

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



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, TOMATO SAUCE
- GRILLED OCTOPUS.** 28
GRILLED SPANISH OCTOPUS, MARINATED GIGANTE BEAN SALAD, CELERY, OLIVE, SMOKE PAPRIKA,
NDJUA VINAIGRETTE
- 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, DIJON MUSTARD, KALUGA CAVIAR , TOAST
POINTS

- CRAB CAKE.** 28
JUMBO LUMP CRAB, SAUCE GRIBICHE, LEMON OIL

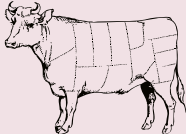
- THE JAMES SALAD.** 30
BUTTER BIBB LETTUCE, AVOCADO, CRUMBLERED BACON, CHERRY TOMATO, POACHED MAINE LOBSTER,
TARRAGON DRESSING

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

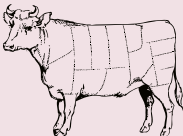
- WEDGE SALAD.** 20
ICEBERG LETTUCE, SLAB BACON, RED ONION, CHERRY TOMATO, CRUMBLERED BLUE CHEESE, ROQUEFORT
DRESSING

- BEET 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, CAJUN 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

*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