

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



LUNCH COMING SOON

\$39 POWER LUNCH

CAVIAR



CAVIAR BUMP 28

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



FIRST COURSE

CALAMARI. 21

CRISPY CALAMARI, CHERRY PEPPER, TOMATO SAUCE

GRILLED OCTOPUS. 28

GRILLED SPANISH OCTOPUS, MARINATED GIGANTE BEAN SALAD, CELERY, OLIVE, SMOKE PAPRIKA,
NDJUA VINAIGRETTE

TUNA CRUDO. 27

SUSHI GRADE TUNA, SESAME SEED, PICKLED CUCUMBER, ORANGE, AVOCADO PURÉE, SOY, RICE PAPER.

**Portion of proceeds donated to The Giving Table for Angela's House

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, CRUMBLed BACON, CHERRY TOMATO, POACHED MAINE LOBSTER,
TARRAGON DRESSING

CAESAR SALAD. 19

LOCAL HYDROPONIC BABY ROMAINE LETTUCE, CREAMY CAESAR DRESSING, CRUMBLed CROUTON,
GRATED PARMIGIANO REGGIANO

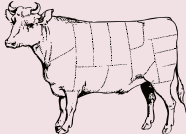
WEDGE SALAD. 20

ICEBERG LETTUCE, SLAB BACON, RED ONION, CHERRY TOMATO, CRUMBLed 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

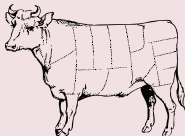
40 OZ, PRIME

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

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 PRIME BUTLER STEAK, HAND CUT FRENCH FRIES, AU POIVRE SAUCE

CHILEAN SEA BASS. 56

ARTICHOKE BARIGOULE, CELERY ROOT PURÉE, BACON, SAUCE VIERGE.

PORK CHOP. 54

PAN SEARED PORK CHOP, HOT CHERRY PEPPER, SAUTEED BROCCOLINI, CITRUS JUS

DUCK BREAST. 48

CRISPY DUCK BREAST, PARSNIP PUREE, CRISPY BRUSSELS SPROUT, CHOCOLATE CHIP COOKIE CRUMBLE,
BLACKBERRY GASTRIQUE. ****Portion of proceeds donated to The Giving Table for Angela's House**

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

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