

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.	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	

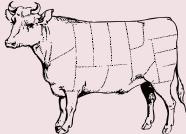
THE JAMES SALAD.	30
BUTTER BIBB LETTUCE, AVOCADO, CRUMBLLED BACON, CHERRY TOMATO, POACHED MAINE LOBSTER, TARRAGON DRESSING	

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

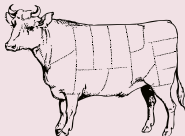
WEDGE SALAD.	20
ICEBERG LETTUCE, SLAB BACON, RED ONION, CHERRY TOMATO, CRUMBLLED BLUE CHEESE, ROQUEFORT DRESSING	

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, 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	

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	