

# Burger & lobster.

## OYSTERS

### Daily Selection East and West Coast

East Coast: \$3.25/piece  
West Coast: \$3.50/piece

By the Half Dozen: \$18  
By the Dozen: \$35

## STARTERS

### Calamari - \$15

Accompanied by three sauces:  
chipotle mayo, cherry pepper  
aioli, and ssam sauce

### Lobster Bisque - \$10

**Shrimp Cocktail - \$22**  
Five jumbo shrimp, cocktail sauce

## SIGNATURE BITES

### The Burger Bites - \$10

Our signature burger blend  
wrapped in a pastry shell with  
cheese and pickles

### The Lobster Bites - \$10

Fresh lobster and shrimp  
wrapped in a pastry shell  
with lemon zest

## SALADS

### Lobster Baby Spinach Salad - \$23

Lobster, baby spinach, asparagus, cauliflower,  
cucumber, english peas, cherry heirloom tomatoes  
with a sherry vinaigrette

### Lobster Farro Salad - \$23

Lobster, fennel, farro, orange segments, arugula,  
frisée, basil and mint pesto with toasted and  
slivered almonds, tossed in a lemon vinaigrette

## LOBSTER

We serve our wild, live Canadian Lobster steamed or grilled with your choice of clarified or lemon garlic butter.

### "The Original" - \$30

A whole 1 1/2 lb. lobster with your  
choice of butter; fries and salad

### "B&L 2.0" - \$45

A whole 2 lb. lobster with your choice  
of butter; fries and salad

### "The Big Boys"- \$30/pound

Supersized lobsters starting at 3 lbs!  
Accompanied by unlimited fries, salad and butter

## COMBOS

### Combo for 1 - \$35

A 6 oz. burger and a whole 1lb. lobster with  
fries and salad

### The B&L Tower - \$200

Choose any two burgers and any two lobster  
rolls served with two whole 1lb. lobsters,  
unlimited fries and salad. Comes with a choice  
of four cocktails or a bottle of Cava

## BURGERS

100% Nebraskan beef, blended exclusively for us by  
Pat La Frieda. A 10 oz beef patty on our custom  
sesame seed brioche bun served with fries and salad.

### The Original - \$20

Bacon, cheese, lettuce, tomato, onions,  
pickles and B&L burger sauce

### The Beast - \$31

Lobster Meat, beef patty, Swiss cheese  
and truffle mayo

### The Mushroom - \$21

Beef patty topped with portobello mushroom  
marinated in Marsala Wine, swiss cheese, truffle  
aioli, bibb lettuce and applewood smoked bacon

## LOBSTER ROLLS

Our lobster rolls come in our signature toasted  
brioche roll, served with salad and fries.

### The Original - \$25

Chilled lobster dressed in Japanese mayo,  
lemon and chives

### The Seven Samurai - \$20

Chilled lobster dressed in ginger  
mayo, cucumber, cabbage and togarashi

### The Po' Boy - \$20

Cornmeal crusted fried clusters of lobster with  
homemade pickles, lettuce, tomato,  
onions and spicy remoulade

## SIDES

Fries - \$3  
Salad - \$3  
Truffle Fries - \$8  
Lobster Mac & Cheese - \$14

## SAUCES

Lemon & Garlic Butter - \$2  
Truffle Mayo - \$4  
Chipotle Mayo - \$2  
BBQ Sauce - \$2

Please inform your server of any food allergies. Consuming raw or undercooked meat and shellfish may increase your risk of food borne illness. 20% gratuity will be added to all parties of 6 or more.

# *Burger & Lobster* BRUNCH

Brunch is served Saturday and Sunday from 11:30-4:00 PM.

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chipotle mayo, cherry pepper  
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### Lobster Bisque - \$10

**Shrimp Cocktail** - \$22  
Five jumbo shrimp, cocktail sauce

## SIGNATURE BITES

### The Burger Bites - \$10

Our signature burger blend  
wrapped in a pastry shell with  
cheese and pickles

### The Lobster Bites - \$10

Fresh lobster and shrimp  
wrapped in a pastry shell  
with lemon zest

## OUR ORIGINALS

All originals are served with a side of fries and salad.

### The Original Burger - \$20

Bacon, cheese, lettuce,  
tomato, onions, pickles and  
B&L burger sauce

### The Original Roll - \$25

Chilled lobster with Japanese  
mayo and lemon with chives

### The Original Lobster - \$30

A whole 1 1/2 lb. lobster with your  
choice of butter

## BRUNCH COMBO FOR ONE

### Combo for 1 - \$40

A 6 oz. burger and a whole 1lb. lobster with  
fries and salad. Choose one of our Classic  
Bloody Marys or Bubbly Cocktails, upgrade for  
garnish not included

## LOBSTER STEAK & EGGS

### Combo for 1 - \$45

The B&L version of the classic brunch dish:  
1 1/4 lb lobster served with an 8 oz Flatiron steak,  
two fried eggs, potato hash & our signature  
lemon garlic butter

## BRUNCH SPECIALS

### Lobster Benedict - \$20

Lemon garlic butter, poached lobster, poached  
egg on potato brioche, citrus hollandaise  
and a side salad

### Buttermilk Pancakes- \$15

Full stack of three pancakes, powdered sugar  
fresh strawberries and maple syrup

### Brunch Burger - \$21

Our signature 10oz patty with a maple  
bacon jam, fried egg and American cheese,  
served with fries and salad

### Lobster Truffle Omelet- \$19

Classic eggs omelet with lobster,  
truffle salsa, and chives, served with lemon  
creme fraiche and a side salad

### Avocado Toast - \$14

Thick cut seven grain toast, smothered in  
our house made guacamole, topped with two  
fried eggs, and a side salad

### Lobster Baby Spinach Salad - \$23

Baby spinach, asparagus, cauliflower, cucumber,  
english peas, cherry heirloom tomatoes  
with a sherry vinaigrette

## SIDES

### Potato Hash- \$8

### Lobster Mac- \$14

### Truffle Fries - \$8

## BLOODIES & BUBBLIES

### Build Your Own Bloody Mary

Our house bloody mary mix, garnished with  
lemon, lime and olives

### Keep it Classic - \$12

Helix Vodka, Lunazul Tequila, Soto Saki,  
Brennivin Aquavit

### Kick it up a Notch - \$14

Hanson Habanero Vodka, Tanteo Habanero  
Tequila, Rutte Celery Gin, Elijah Craig Bourbon

### Upgrade Your Garnish

applewood smoked bacon - \$2  
jumbo shrimp - \$3  
lobster claw - \$4

### Bubbly Cocktails - \$12

Classic Bellini  
Classic Mimosa  
Elderflower White Peach Bellini  
Strawberry Mimosa

### Bottles of Bubbly - \$85

1.5 Liters (the equivalent of 2 bottles!)  
VieVite Rose  
La Marca Prosecco

### Make it Bottomless! - \$30 PP

Choose any 1 of our entrées and  
enjoy 1.5 hours of unlimited classic  
mimosas or classic bloody marys for  
and additional \$30 pp

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# Burger & lobster.

## COCKTAILS

### The Signature - \$14

#### The Bryant Park Punch

El Dorado 3 yr. rum, Lunazul Tequila, Giffard Crème De Peche, pineapple, cranberry and lemon juices, fresh mint

### Seasonal Selection - \$14

#### Fall in the Big Apple

West Cork Irish Whiskey, Apple Brandy, Domain Canton, lemon juice, apple cider, Angostura bitters

#### Reminds Me of Pie

Zachariah Harris Bourbon, Loganberry Liqueur, lemon juice, muddled blueberries & cinnamon syrup

#### Sweet Tart

Old Simon, Chinola, Campari, honey syrup, orange bitters

#### After Dinner Hour

Mr. Black Cold Brew Liqueur, Pyrat Rum, Fernet, topped with whipped cream & cocoa powder

#### Autumn Spritz

Italicus Rosolio, St. Elder Liqueur, Cavas Hill Sparkling Rose, lemon twist

#### Winter Margarita

Tanteo Chipotle, grapefruit juice, honey syrup, lime & a splash of soda

#### Sugar & Spice

Torres 15 Brandy, Licor 43, Sweet Vermouth, burlesque bitters

### Featured Classics - \$14

#### Tom Collins

Aviaton Gin, lemon juice, club soda

#### Manhattan

Zachariah Harris Bourbon, Sweet Vermouth, Bitters

#### Daiquiri

El Dorado Rum & fresh lime juice

#### Oaxaca Old Fashioned

Sombra Mezcal, sugar & bitters

#### Gimlet

Ketel One Vodka & lime juice

#### Dark & Stormy

Spytail Dark Rum & ginger beer

## WHITES

### B & L House White

Chardonnay, created just for us!  
California

\$12/48

### Pinot

Cooper Mountain, Pinot Gris  
Willamette Valley, Beaverton, OR

\$14/56

Kettmeir, Pinot Grigio  
Alto Adige, Italy

\$15/60

### Gewürztraminer

Banyan  
Monterey County, California

\$13/52

### Sauvignon Blanc

DeGrendel  
Durbanville, South Africa

\$14/56

### Kato

Marlborough, New Zeland

\$15/60

Sancerre, Alphonse Mellot  
Loire Valley, France

\$18/75

### Chardonnay

Stillman Street  
Sonoma County, CA

\$14/56

Stoller Family Estate  
Willamette Valley, OR

\$16/64

### Groth

Napa Valley, CA  
Newton Unfiltered  
North Coast, CA

\$22/88

\$32/128

### Riesling

Selbach, Incline  
Mosel, Germany

\$13/52

### Albarino

Floral de Melgaco Alvarinho  
Minho, Portugal

\$14/56

### Vinho Verde

Casal Garcia  
Minho, Portugal

\$13/52

### Gavi

Villa Sparina  
Piedmont, Italy

\$16/64

### Orvieto

Campogrande  
Umbria, Italy

\$16/64

## ROSE & SWEET

### Breezette

Provence, France

\$14/56

VieViete, 'Extraordinaire'

\$19/79

## REDS

### B & L House Red

Cabernet Franc, created just for us!  
Finger Lakes, NY

\$12/48

### Cabernet Sauvignon

Broadside  
Paso Robles, CA

\$13/52

Newton Skysidex  
North Coast, CA

\$18/72

### Stags Leap

Stags Leap District, CA

\$38/153

### Pinotage

LAM  
Swartland, South Africa

\$13/52

### Syrah

Tenet 'The Pundit'  
Columbia Valley, WA

\$15/60

### Merlot

Reverly  
Columbia Valley, WA

\$16/64

### Grenache/Syrah

Dom La Cendrillon  
Lezignan-Corbieres, France

\$14/56

### Malbec

Trivento  
Mendoza, Argentina

\$13/52

### Tempranillo

Valderiz, Valdehermoso Roble  
Ribera del Duero, Spain

\$13/50

### Pinot Noir

Cooper Hill  
Willamette Valley, Beaverton, OR

\$14/56

### Bordeaux

Chateau Clarisse  
Puisseguin-Saint-Emilion, Bordeaux, France

\$19/79

### Barolo

Renato Ratti, Marchenasco  
La Morra, Italy

\$29/114

### California Blends

Orin Swift, Abstract  
Rodney Strong, Meritage  
Overture by Opus One

\$19/77

\$43/174

\$67/270

## BEER

### Draft - \$9

The Beer  
Brewed just for us by Sixpoint Brewery!  
Pale Ale – ABV 6%

The Crisp  
Pilsner, Sixpoint Brewery, Brooklyn ABV 5.4%  
Two Hearted Ale  
IPA, Bell's Brewery, MI – ABV 7%

Allagash White  
Wit Beer, Allagash Brewing Company, ME – ABV 5%

### Cans & Bottles - \$8

Montauk Seasonal (c)  
Ale, Montauk Brewing Company - ABV 5.6%

Narragansett (c)  
Lager, Narragansett, RI - ABV 5%

Stella Artois (b)  
Lager, Stella Artois, Belgium – ABV 6%

Austin Eastcider (c)  
Austin, TX – ABV 5%

Founders All Day IPA (c)  
IPA, Founders Brewing Company, MI – ABV 4.7%

Radeberger, German Pilsner (b)  
Radeberger, Germany – ABV 4.8%

## BUBBLY

### Prosecco

Carpene Malvolti, NV  
Veneto, Italy, 187ml bottle

\$13

### Cava

Segura Cava  
Cataluna, Spain

\$13/52

Cavas Hill Sparkling Rose  
Cava PenedÉS, Spain

\$14/56

### Sparkling

Parigot Rosé  
Burgundy, France

\$61

J Vineyards Brut Rose  
Sonoma County, California

\$84

Melsheimer  
Sparkling Riesling  
Mosel, Germany

\$86

### Champagne

Piper-Heidsieck Brut Cuvee, NV  
375 ml. \$60  
750 ml. \$96

Piper Rose Sauvage  
Sparkling Rose, NV \$144

Piper Rare Vintage, 2002  
Magnum \$875

Hughes Godme, Grand Brut, NV \$165

Veuve Clicquot  
Brut Reserve Cuvee, NV \$174

Tattinger Millesime, 2012 \$198

Dom Perignon, 2006 \$345

Louis Roedere Cristal Brut, 2009 \$475

Tattinger, Brut, NV 3L \$574

PLEASE ASK YOUR SERVER TO SEE OUR SPIRITS LIST - curated with care and lobster love!