

FIRST

NEW ORLEANS SEAFOOD GUMBO

SHRIMP – OYSTERS – BLUE CRAB – ANDOUILLE SAUSAGE – JASMINE RICE

8

CRISPY ROCK SHRIMP & CALAMARI

SWEET ONIONS - ARTICHOKEs - PARMESAN DUST – SPICY TOMATO REMOULADE

12

SHELLFISH CEVICHE

SHRIMP – SCALLOPS – LUMP CRAB

10

PRINCE EDWARD ISLAND MUSSELS

SMOKEY CHIPOTLE SAFRITO – ROASTED GARLIC – CILANTRO - RUSTIC BREAD

11

LOBSTER SPRING ROLLS

NAPA CABBAGE - CARROT – GINGER – CILANTRO – GARLIC – CITRUS THAI CHILI SAUCE

8

SESAME CRUSTED YELLOWFIN TUNA

PICKLED SUMMER VEGETABLES – RED ONION CONFIT – SOY MIRIN REDUCTION

10

SEARED DAY BOAT SCALLOPS

TRUFFLED SWEET CORN – MACQUE CHOUX - SCALLIONS

11

FRIED OYSTERS ROCKEFELLER

PERNOD CREAMED SPINACH - SMOKED BACON - LUMP CRAB - HOLLANDAISE

13

OYSTER BAR

TODAY'S FRESH SELECTION - COCKTAIL - HORSERADISH – APPLE MIGNONETTE - LEMON

6 GULF OYSTERS – 10 6 SEASONAL OYSTERS - 12

12 GULF OYSTERS – 20 12 SEASONAL OYSTERS - 24

LAVECCHIA'S HOT TOWER

LOBSTER SPRING ROLLS – FRIED OYSTERS ROCKEFELLER – CRISPY ROCK SHRIMP & CALAMARI

32

LAVECCHIA'S COLD TOWER

TODAY'S OYSTERS – SHELLFISH CEVICHE – SESAME CRUSTED YELLOWFIN TUNA

27

GREENS

BLACKBERRY SALAD

MIXED FIELD GREENS – DRIED CRANBERRIES – RED ONION – TOASTED ALMONDS
CUCUMBER - BLUEBERRY POMEGRANATE VINAIGRETTE

6

LAVECCHIA'S CAESAR

HEARTS OF ROMAINE – MADE HERE CROUTONS – SHAVED PARMESAN – FRIED CAPERS
ANCHOVY FILETS - CAESAR DRESSING

5

HEARST SALAD

MIXED FIELD GREENS – GRAPE TOMATOES – DRIED FIGS – CANDIED WALNUTS – BLUE CHEESE
SHERRY VINAIGRETTE

5

SPINACH SALAD

GRANNY SMITH APPLES – RED ONION – GOAT CHEESE – CRISP BACON – SPICED PECANS
DRIED CRANBERRIES - WARM BACON VINAIGRETTE

6

STRAWBERRY SALAD

MIXED FIELD GREENS - GOAT CHEESE – CHAMPAGNE POACHED PEARL ONIONS – ALMONDS
HONEY SHALLOT VINAIGRETTE

6

CHOPPED ICEBERG SALAD

GRAPE TOMATOES – CRISP BACON - RED ONION - BLUE CHEESE - BLUE CHEESE DRESSING

6

LAVECCHIA'S STEAKS

WE SERVE 100% NORTH AMERICAN, HIGH PLAINS GRAIN FED ANGUS BEEF.

ANGUS RIBEYE • 26

ROASTED WILD MUSHROOMS – GRILLED RED ONION – RED WINE BACON JUS

FILET MIGNON • 29

BUTTERMILK WHIPPED POTATOES – GRILLED ASPARAGUS – BERNAISE

NEW YORK STRIP • 27

GORGONZOLA WHIPPED POTATOES – BALSAMIC PEARL ONIONS – RED WINE DEMI GLACE

PEPPER CRUSTED PRIME SIRLOIN • 22

BUTTERMILK WHIPPED POTATOES - SOUTHERN STYLE HARICOT VERTS - COGNAC CREAM SAUCE

COWBOY RIBEYE (22 OZ) • 40

USDA PRIME - RED WINE BACON JUS – GARLIC HERB BUTTER

CUSTOMIZE - OSCAR • 9 | GRILLED SHRIMP • 7 | BACON & GORGONZOLA • 5 | CRABCAKE • 8

SIGNATURE SEAFOOD

PECAN CRUSTED GOLDEN SNAPPER

FIG RISOTTO – HARICOT VERT – TOMATO RELISH – CITRUS MEUNIERE
26

CITRUS MARINATED MAHI-MAHI

COCONUT BASMATI RICE – PINEAPPLE SALSA – GRILLED ASPARAGUS – CIRTUS BUERRE BLANC
23

ALMOND CRUSTED TROUT

MUSHROOM & BARLEY CASSEROLE – ZUCCHINI TRIFOLATA – LEMON CAPER BROWN BUTTER SAUCE
21

LOBSTER CARBONARA

SMOKED BACON – SUNDRIED TOMATOES – ROASTED WILD MUSHROOMS– SHAVED PARMESAN
22

TUSCAN SHRIMP PENNE

SWEET PEPPERS – MIXED COUNTRY OLIVES – GRAPE TOMATOES – BABY SPINACH – GOAT CHEESE
19

CORIANDER CRUSTED YELLOWFIN TUNA

ISRALEI COUS COUS – MIXED COUNTRY OLIVES – CARAMELIZED APPLES – LEMON CREAM SAUCE
26

BLACKENED ATLANTIC SALMON

DIRTY RICE CAKE - MACQUE CHOUX – RED ONION CONFIT - CHIPOTLE BUERRE BLANC
20

JUMBO LUMP CRAB CAKES

BUTTERMILK WHIPPED POTATOES – MACQUE CHOUX - HARICOT VERT – CITRUS BEURRE BLANC
24

PAN ROASTED CHILEAN SEABASS

BACON GORGONZOLA CROQUETTE - ROASTED CORN - ASPARAGUS - CRAB BEURRE BLANC
38

LEGENDARY LOBSTERS

CHOOSE YOUR OWN FROM UPTOWNS ONLY LIVE LOBSTER TANK

SERVING THE FINEST LIVE MAINE LOBSTERS SINCE 1998

29 - PER POUND

LAVECCHIA'S STYLE

STEAMED - SHELL REMOVED - BUTTERMILK WHIPPED POTATOES – ASPARAGUS – ROASTED CORN
LOBSTER BEURRE BLANC

STEAMED IN SHELL

BUTTERMILK WHIPPED POTATOES – HARICOT VERT - LOBSTER BUTTER

SIDES

**HARICOT VERT | ASPARAGUS | BUTTERMILK WHIPPED POTATOES | ROASTED WILD MUSHROOMS
GARLIC SPINACH | ARTICHOKE RISOTTO | SWEET POTATO FRIES | STEAK FRIES**

