



CHAMPAGNE & CAVIAR EXPERIENCES

LE GRAND POISSON

30g Royal Ossetra caviar, house made blini, crème fraîche, chives & a glass of Champagne **MP**

CRÈME DE LA CRÈME

30g Golden Imperial Caviar, house made blini, crème fraîche, chives & a glass of Champagne **MP**

BAR & LOUNGE MENU

SHRIMP COCKTAIL 30

½ DOZEN OYSTERS 32

CHILLED MAINE LOBSTER TAIL 32

LE POISSON SEAFOOD TOWER FOR TWO 145

12 oysters, 8 colossal shrimp, chilled lobster tail

BURKE'S BLACK ANGUS BURGER 30

8oz burger, comté cheese, rouille, brioche bun

WAYGU BEEF HOT DOG IN PUFF PASTRY 28

LE POISSON LOBSTER ROLL 32

served cold with fresh herbs & lemon aioli
in a toasted brioche bun

SALMON BURGER 27

mesclun, lemon-dill aioli & brioche bun

SEARED GULF SHRIMP CAESAR SALAD 28

little gem lettuce, brioche croutons,
parmesan, boquerones & house made
caesar dressing

DEVEILED EGGS 19

HAMACHI TARTARE 30

marinated cucumbers, cilantro & avocado
gazpacho

RHODE ISLAND FLUKE 34

sorrel, citrus & olive oil

LONG ISLAND DUCK CONFIT 36

frisée & citrus salad, fine herbs & duck jus

POMMES FRITES 16

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition.