

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	3
WEST COAST OYSTER	4
LITTLE NECK CLAM	1.5
JUMBO LUMP CRAB	25
SHRIMP COCKTAIL	6



PLAT DU JOUR

MONDAY	42
CIOPPINO	
WEDNESDAY	55
WHOLE ROASTED CHICKEN FOR TWO	
THURSDAY	65
RACK OF LAMB	
FRIDAY	70
WHOLE DOVER SOLE	
SATURDAY	250
WAGYU TOMAHAWK FOR TWO	
SUNDAY	80
DINOSAUR SHORT RIB FOR TWO	

CAVIAR



CAVIAR BUMP 28
ICE-COLD FENNEL & DILL
INFUSED VODKA WITH A
THREE GRAM KALUGA CAVIAR
"BUMP"

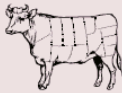


FIRST COURSE

CALAMARI	22
CRISPY CALAMARI, BANANA PEPPER, ARTICHOKE HEARTS, TOMATO SAUCE	
GRILLED OCTOPUS	27
GRILLED SPANISH OCTOPUS, FRISEE, CANNELLINI BEAN, PANCETTA, PIQUILLO PEPPER, CILANTRO, CHIVE	
TUNA CRUDO	24
SUSHI GRADE TUNA, SESAME SEED, PICKLED CUCUMBER, ORANGE, AVOCADO PURÉE, SOY, RICE PAPER	
BAKED CLAMS	18
LITTLE NECK CLAMS, BACON, ANCHOVY BREADCRUMBS	
DUCK CONFIT L'ORANGE	20
CONFIT DUCK, FENNEL, WATERCRESS, DRIED CRANBERRY, FARRO, BRÛLÉE ORANGE, ORANGE GLAZE	
BEEF TARTARE	32
PRIME FILET MIGNON, SHALLOT, CORNICHON, EGG YOLK, WHOLE GRAIN MUSTARD, KALUGA CAVIAR, POTATO CHIP	

CRAB CAKE	25
JUMBO LUMP CRAB, JAMES SAUCE, FRISEE, GRILLED PEACH	
THE JAMES SALAD	28
BUTTER BIBB LETTUCE, AVOCADO, CRUMBLER BACON, CHERRY TOMATO, POACHED MAINE LOBSTER, TARRAGON DRESSING	
CAESAR SALAD	18
LOCAL HYDROPONIC BABY ROMAINE LETTUCE, CREAMY CAESAR DRESSING, CRUMBLER CROUTON, GRATED PARMIGIANO REGGIANO	
WEDGE SALAD	19
ICEBERG LETTUCE, SLAB BACON, RED ONION, CHERRY TOMATO, CRUMBLER BLUE CHEESE, ROQUEFORT DRESSING	
BEEF SALAD	19
CHOPPED BEET, ARUGULA, SHAVED FENNEL, MISSION FIG, TOASTED WALNUT, PISTACHIO, GOAT CHEESE, LIME-MINT VINAIGRETTE	

BUTCHER BOARD



FILET MIGNON	65
10 OZ, PRIME	
SKIRT STEAK	55
16 OZ, PRIME	
RIBEYE	80
24 OZ COWBOY, 55 DAY PRIME DRY-AGED	
PORTERHOUSE	150
40 OZ, 60 DAY PRIME DRY-AGED	
TOMAHAWK	160
40 OZ, 45 DAY PRIME DRY-AGED	
BEEF WELLINGTON	55
PRIME FILET MIGNON, WILD MUSHROOM DUXELLES, LACINATO KALE, PUFF PASTRY, FOIE GRAS VEAL DEMI-GLACE	
NEW YORK STRIP	68
14 OZ, 45 DAY PRIME DRY-AGED	



LOBSTER TAIL 36, AU POIVRE 6, TRUFFLE BUTTER 6, BONE MARROW BUTTER 6, FOIE GRAS BUTTER 6

ENTREES

DUCK BREAST	42
CRISPY DUCK BREAST, SLICED TRI-COLORED CARROTS, BELUGA LENTIL, LUXARDO CHERRY, DUCK WHISKY JUS	
ROASTED CHICKEN	34
HALF CHICKEN, CIPOLLINI ONION CONFIT, FONDANT POTATO, KING OYSTER MUSHROOM, LEMON CHICKEN JUS	
ICELANDIC COD	39
ICELANDIC COD, CLAM, CREAM SAUCE, SAUTÉED LEEK, SMOKED BACON, POTATO, HERB OIL	
PACCHERI	38
AL DENTE, DRY AGED BEEF SHORT RIB RAGU, PLUM TOMATO, PARMESAN, WILD MUSHROOM, ONION, RED WINE VEAL DEMI-GLACE	
FLOUNDER	45
CROISSANT CRUSTED FLOUNDER, CELERY ROOT PURÉE, CITRUS BEURRE BLANC, KALUGA CAVIAR	
STEAK FRITES	38
10 OZ NEW YORK STRIP, HAND CUT FRENCH FRIES, AU POIVRE SAUCE	

LOBSTER THERMIDOR	MKT
2LB WHOLE SHELLED MAINE LOBSTER, DUCK FAT CONFIT POTATO, SAUCE AMERICAINE, BREADCRUMB	

PORK CHOP	45
PAN SEARED PORK CHOP, PARSNIP PURÉE, RED ENDIVE, APRICOT MOSTARDA	
CAULIFLOWER	28
ROASTED CAULIFLOWER, FARRO, TOASTED ALMOND, GOLDEN RAISIN, GARLIC, CANNELLINI BEAN PURÉE, CHIMICHURRI	
FUSILLI	34
SAUTÉED MOREL, FRESH PEA, BROWN BUTTER PARMESAN CREAM SAUCE, TRUFFLE BUTTER	
JAMES BURGER	26
DRY-AGED PATTY, AMERICAN CHEESE, SHREDDED LETTUCE, BRIOCHE BUN, JIMMY SAUCE, HAND CUT FRENCH FRIES	
TAGLIATELLE	45
LOBSTER, SPICY TOMATO SAUCE, CALABRIAN CHILI, CREAM, BASIL, ANCHOVY BREADCRUMBS	
SALMON	36
CRISPY FAROE SALMON, TARRAGON CREAM SAUCE, FINGERLING POTATO, SAUTÉED KALE, FENNEL, DILL SALAD	
CHICKEN SANDWICH	24
FRIED BUTTERMILK CHICKEN, HOT HONEY, PICKLED CUCUMBER, WATERCRESS, BRIOCHE BUN, GARLIC AIOLI, HAND CUT FRENCH FRIES	

SIDES

CREAMED SPINACH	13
SAUTÉED SPINACH	13
POMME PURÉE	13
HARICOTS VERTS AMANDINE	13

DUCK FAT CONFIT GRATIN POTATO	15
GRILLED ASPARAGUS	13
HAND CUT FRENCH FRIES	13
CHARRED BROCCOLINI	14
BOMBA CHILI, PARMESAN, LEMON	

*THIS ITEM MAY BE SERVED UNDERCOOKED. CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. THE JAMES IS NOT A GLUTEN-FREE ENVIRONMENT