

RAW BAR

J&G Chilled Shellfish Plateau *

J&G Classic*

70

J&G Reserve*

140

J&G Grand Royale*

210

East & West Coast Oysters * ☒

3.90 each

Littleneck Clams * ☒

3.25 each

Jumbo Shrimp Cocktail *

24

Chilled Lobster* ☒

Lemon Aioli

35



Executive Chef | JACQUES QUALIN
General Manager | FRANK ARMANETTI

☒ **Gluten Free** 🌱 **Vegetarian**

20% Service Charge will be added to parties of 6 and more

*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to the chef, manager, or your server.

SOUPS & SALADS

French Onion Soup

Comté Cheese

15

Chilled Cucumber Soup 🌱

Avocado Toast on Sourdough, Feta,

Corn, Mint Emulsion

13

J&G Chopped Salad * ☒ 🌱

Frisee, Arugula, Pecans, Blue Cheese

16

Add Chicken | 26

Add Shrimp* | 28

Heirloom Tomato ☒ 🌱

Roasted Peaches, Pesto Emulsion,

Homemade Ricotta Cheese, Pine Nuts

16

Hearts of Romaine Caesar Salad *

Sourdough Crouton, Lemon, Chili

14

Iceberg Wedge * ☒

Tomatoes, Crispy Bacon,

Blue Cheese Dressing

16

Avocado, Edamame Dip 🌱

Yuzu, Ginger, Sesame Oil, Chili Furikake

Seasoning, Black Sesame Soy Sauce Rice

Crackers

18

APPETIZERS

Tuna Tartare *

Avocado, Spicy Radish,

Ginger Marinade

30

Peekytoe Crab Cake *

Avocado, Pink Grapefruit, Ginger

29

Crispy Calamari *

Yuzu Dipping, Sesame Salt

18

Black Truffle Cheese Fritters* 🌱

15

Charred Corn Ravioli 🌱

Cherry Tomato, Basil Fondue

14

J&G Black Truffle French Fries* 🌱

Black Garlic Aioli,

Parmesan, Truffle Ketchup

16

ENTRÉES

Slowly Baked Salmon *
Mashed Potatoes, Julienne
Vegetables, Basil Vinaigrette
39

Crunchy Alaskan Halibut*
Sautéed Corn, Fingerling Potatoes
in Basil Butter, Scallions,
Baked Cherry Tomatoes, Lime
60

Sautéed Dover Sole*
Grenobloise
60

Roasted Blackened Chicken
Baby Bok Choy, Lime Vinaigrette
35

GRILL

Filet Mignon *
8oz 67 | 12oz 80

Grass Fed Filet Mignon *
7oz 71

Bone-in Filet Mignon *
12oz 82

Grass Fed Boneless
Ribeye Steak *
12oz 71

Six Peppercorn
Prime NY Steak *
10oz 60 | 16oz 77

Prime Bone-In Rib Eye *
19oz 89

Prime Porterhouse *
24oz 89

Wagyu Hanger Steak Frites *
8oz 55

Maine Lobster *
75

Wagyu Tomahawk Ribeye *
30oz 195 (Score 7) | Serves 2

SIDES

J&G Lobster Shells & Cheese *
Maine Lobster, Shells Pasta, Aged Cheddar
41

Grilled Asparagus
Lemon Zest, Olive Oil
15

Creamy Corn
Creamy Corn, Lime, Cilantro
15

Sautéed Onions, Smoked Bacon
Lardons, Mushrooms
Herbs
15

Steamed Broccoli
Parmesan, Lemon
15

Roasted Mushrooms
Herbs, Chili
15

French Fries
12

Potato Gratin with Comté
15

Salt and Pepper Baked Potato
15

Mashed Yukon Gold Potatoes
15

Macaroni and Cheese
15

Sautéed or Creamed Spinach
15

ADDITIONS

Sautéed Foie Gras 2oz 15	Oscar Style * 20
Blue Cheese * 7	Shrimp * 12
Chicken 10	½ Grilled Lobster * 37
Truffle Butter	

SAUCES

Soy - Miso Mustard 3	Béarnaise * 3
Smoked Chili Glaze 3	J&G Steak Sauce 3
Black Pepper Condiement 3	