

DINNER

Littleton's

CAFÉ

DINNER

STARTERS

BURRATA & GARLIC BREAD **V**

House-made focaccia garlic bread, fig vinegar, olive oil, Maldon, herbs \$18

BREAD & BUTTER **V**

Variety of house-made breads, Minerva butter, olive oil, smoked Maldon \$12

CURED MEATS **GF**

Speck, Parmesan, fresh grated horseradish, olive oil, herbs \$22

CRAB CAKES

Jumbo lump crab, green tomato jam, chili, microgreens \$25

KALBI BONE-IN SHORT RIB **GF**

Kalbi marinated short rib, pickled peppers, toasted sesame seeds, cilantro \$16

SEARED SCALLOPS **GF**

3 U-10 scallops, ravigote, Maldon sea salt, cracked black peppers \$22

CAVIAR FRITES **GF**

Crispy fries, Vermont crème fraiche, Petrossian caviar, chives \$22

RAW BAR

Available until 8pm

SHRIMP COCKTAIL

Jumbo Florida pink spotted shrimp (5), cocktail sauce \$20

PETITE CHILLED SEAFOOD TOWER

Shrimp (3), oysters (6), lobster tail \$45

GRAND CHILLED SEAFOOD TOWER

Shrimp (6), oysters (12), king crab (1/2 leg) \$100

FISHMONGER'S CRUDO

Marinated bluefin tuna, cured egg yolk in soy sauce, mirin, sake, scallions, wasabi, sesame seeds, served with mini toast \$20

OYSTERS

Daily selection, mignonette, cocktail sauce
Half dozen (18) or dozen (36)

CRAB SALAD

Maryland blue crab, lettuce cup, yuzu, avocado \$18



Matthew F. Fisher. *The Seer*, 2020.

V vegetarian

GF gluten friendly

DINNER

Littleton's

CAFÉ

DINNER

SALADS

COBB SALAD

Baby gem lettuce, tomato, cucumber, avocado, soft boiled egg, bacon, blue cheese, Cobb dressing \$18

GRILLED CAESAR

Prosciutto wrapped baby gem lettuce, Caesar dressing, shaved Parmesan, brown butter lemon breadcrumbs \$18
Add Anchovy +\$6

ADD TO ANY SALAD:

Grilled chicken +\$9, grilled shrimp +\$13, blackened salmon +\$14, lobster +\$18, crab salad +\$16

SANDWICHES

LM BURGER

House-ground prime smash burger, Widmer 1-year cheddar, black garlic special sauce, lettuce, tomato, onion, house-made pickles, brioche bun (GF bun available) \$16
Add patty +\$5, Add bacon +\$4

LOBSTER ROLL

Maine style, buttered roll, hydro lettuce \$36

all sandwiches served with house salad or fries

FRENCH FRIES **V** \$8
Add Parmesan and truffle oil \$+5

SIDE SALAD **V** **GF** \$7
Seasonal greens, lemon vinaigrette

BLISTERED SHISHITO PEPPERS **V** **GF** \$9

SEASONAL MARKET VEGETABLE **V** **GF** \$8

MAINS

CURRIED CAULIFLOWER STEAK

Curried cauliflower steak, saffron couscous, spiced yogurt, herbs \$22

BBQ HALF CHICKEN

Smoked & grilled half chicken, burnt scallion bbq sauce, sumac yogurt, torn crouton panzanella \$28

SALMON WITH COCONUT BROTH

Seared salmon, coconut broth, salted new potatoes, chili oil, fennel \$25

STEAK FRITES

Daily selection from our butcher, house-made peppercorn and brandy compound butter, fries MP

MARKET FISH **GF**

Daily selection from our seafood department MP

HOUSE-MADE PASTAS

CRAB BUTTER MAFALDINE

House-made mafaldine, lump crab butter, Calabrian chili vinaigrette, wasabi tobiko, toasted sesame seeds \$32

PESTO RIGATONI

House-made rigatoni, pistachio and arugula pesto, Parmesan, brown butter, lemon breadcrumbs \$18

MARKET PASTA

Daily selection curated by our culinary team \$MP

V vegetarian

GF gluten friendly