

DINNER

# Littleton's

## CAFÉ

DINNER

### STARTERS

- BURRATA & GARLIC BREAD** **V** \$18  
House-made focaccia garlic bread, fig vinegar, olive oil, Maldon sea salt, herbs
- CRAB CAKES** \$25  
Jumbo lump crab, green tomato jam, chili, microgreens
- KALBI BONE-IN SHORT RIB** **GF** \$16  
Kalbi marinated short rib, pickled peppers, toasted sesame seeds, cilantro
- CAVIAR FRITES** **GF** \$22  
Crispy fries, Vermont crème fraiche, Petrossian caviar, chives
- SEARED SCALLOPS** \$22  
3 U-10 scallops, ravigote, Maldon sea salt, cracked black peppers

### SALADS

- COBB SALAD** **GF** \$18  
Baby gem lettuce, tomato, cucumber, avocado, soft boiled egg, bacon, blue cheese, Cobb dressing
- GRILLED CAESAR** \$18  
Prosciutto-wrapped baby gem lettuce, Caesar dressing, shaved Parmesan, brown butter lemon breadcrumbs  
*Add Anchovy +\$6*
- ADD TO ANY SALAD:*  
*Grilled chicken +\$9, grilled shrimp +\$13, blackened salmon +\$14, crab cake +\$16*

### RAW BAR

- SHRIMP COCKTAIL** **GF** \$18  
Jumbo pink spotted shrimp, (5), cocktail sauce
- CHILLED SEAFOOD TOWERS** **GF**
- PETITE** \$45  
Shrimp (3), oysters (6), lobster tail
- GRAND** \$100  
Shrimp (6), oysters (12), king crab (1/2 leg)
- FISHMONGER'S CRUDO** **GF** *MP*  
Seasonal selection from our seafood department
- OYSTERS ON THE HALF SHELL** **GF**
- Daily selection. Cocktail sauce, lemon, mignonette
- HALF DOZEN** \$18  
**FULL DOZEN** \$36

### SIDES

- FRENCH FRIES** \$8  
*Add parmesan and truffle oil +\$5*
- SIDE SALAD** \$7  
Seasonal greens, lemon vinaigrette
- BLISTERED SHISITO PEPPERS** \$9
- MARKET VEGETABLES** \$8  
Seasonal selection

**V** vegetarian**GF** gluten friendly

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### SANDWICHES

#### LM BURGER

2, 3oz House-ground prime smash burgers, cheddar, black garlic sauce, caramelized onions, brioche bun (GF bun available) \$17

*Add Patty \$5, Add Bacon \$4,  
Add Egg \$2*

#### LOBSTER ROLL

Maine style, buttered roll, hydro lettuce \$36

*all sandwiches served with house salad or fries*

### HOUSE-MADE PASTAS

#### CRAB BUTTER MAFALDINE

House-made mafaldine pasta, 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

### 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

Daily selection from our seafood department MP



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