

LUNCH MENU

Northeast Oysters Tasting GF RAW 26
one of each of the daily selection

Niantic, CT GF RAW 28

Noank, CT GF RAW 28

Sea Kist, RI GF RAW 28

Sunken Meadow, MA GF RAW 28

Moondancer, ME GF RAW 28

Lady Chatterly, ME GF RAW 28

Little Neck Clams GF RAW 18

Jumbo Shrimp Cocktail 4pc. GF 18
mezcal-cocktail sauce

Plateau Degustation GF RAW 130
6 oysters, 6 little neck clams, 4 jumbo shrimp
lumb crab ceviche, 1. 1/4 lbs lobster

La Plage "Plateau Royal" GF RAW 185
9 oysters, 9 little neck clams, 1. 1/4 lbs lobster
6 jumbo shrimp, lumb crab ceviche

Petrossian Caviar 30 grams
Royal Dorenki 160
Royal Acipentris 225
Tsar Imperial Ossetra 325
buckwheat blinis, crème fraiche

Restaurant Week

Two Course Menu \$34
add dessert \$8

Appetizer

Fall Squash Cappuccino
cinnamon "Chantilly" pomegranate glaze, pepitas

La Plage Local Greens GF
local greens, radish, cukes, tomatoes, dill-tarragon dressing

Angus Beef Carpaccio GF RAW
crispy capers, cherry pepper, aioli, pecorino, grilled lemon

Entrees

Seacoast Mushroom Pizza
provolone, onion, kale, oregano, manchego

La Plage Cobb Salad
bibb lettuces, avocado, corn, cherry tomato
cucumber, hard boiled egg, feta
Grilled chicken , Grilled salmon, NY strip

Moules Frites
Pemaquid mussels, mariniere broth, fries, artisan bread

Dessert

La Plage Sorbet Soiree
strawberry & mango sorbet, mango-passion sauce, berries

Citrus Cheesecake
vanilla cheesecake, blood orange sauce, mixed citrus

APPETIZERS

Lioni's Local Burrata GF 24
roasted beets, delicata squash, apple cider vinaigrette

Spicy Tuna Tartare RAW 26
crispy rice, spicy mayo, pickled serrano, shallot, sweet soy sauce

Jumbo Lump Crab Ceviche GF 36
mango. cucumber, peppadew, aji amarillo, Calamansi essence

Mediterranean Octopus GF 25
gigantes beans, soffritto, saffron tomato, grilled scallion salsa

Maine Steamer Clams GF 24
sage-garlic drawn butter

Jumbo Shrimp Cocktail 4pc. GF 18
mezcal-cocktail sauce

FROM OUR DECK OVEN

Heirloom Margherita Pizza VG 28
provolone, mozzarella, tomato, basil

Seafood Pizza 38
shrimp, clams, bay scallop, pickled cherry pepper, oregano

Prosciutto Pizza 34
peach, arugula, manchego, Calabrian honey, pecorino

ENTREES

La Plage Lobster Roll 48
seaweed brioche, tarragon-butter, crispy shallot, sumac
fries, coleslaw

Vegetable Tian Provencal 28
kale, navy beans, pepper, squash, eggplant, tomato
tapenade crostini

New England Cod Fish & Chips 34
Daura Damm Lager, seaside tartar sauce

Linguine & Clams 38
squid ink linguine, Manilla clams, chardonnay
grilled scallion salsa

Grilled Branzino Filet GF 39
asparagus, confit tomatoes, fingerling
lemon-caper sauce

Halibut a la Plancha GF 48
fennel mousseline, charred snap peas
sauce vierge

Chicken Paillard 39
arugula, frisee, radish, cherry tomatoes, cukes
green onion, honey mustard

Angus Cheese Burger RAW 26
bibb lettuce, heirloom tomatoes, pickled cucumber
Vermont cheddar, Calabrian mayo
add Nodine's smoked bacon 3

Steak au Poivre RAW 52
petite cress, green peppercorn sauce, fries

V-vegan VG- vegetarian GF-gluten free

please notify your server of any food allergies, prior to placing an order

"*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."