LA SARDINE

NYC

BRUNCH

Small Plates

Fried Oysters, ½ dz $22
tartare sauce, lemon

Crab Cake $18
sauce gribiche

Fried Atlantic Sardines $16
sea salt and lemon oil

Mains

Avocado Toast & Jammy Eggs $18
beet hummus, and sumac

Lobster Roll $38
warm buttered brioche

Mushroom Toast $21
sauteed mushrooms, shallots, & cream

Merguez & Fried Egg Sandwich $22
red peppers, white cheddar, and spicy herb sauce on a brioche roll
Salad or French Fries

Steak Baguett $25
sliced steak, arugula, and parsley aioli on warm baguette. Salad or French Fries

Croque Madame $22
jambon, gruyere, and bechamel on brioche with a sunny side up egg

Brioche French Toast $20
maple syrup, whipped cream, strawberries

Crustless Quiche $20
spinach, mushroom, and feta

Frittata Baguette $20
eggs, jambon, gruyere, and dijon

Raw Bar

Oysters

Moon Shoal $3.25
Island Creek $3.50
Littleneck Clams $2.75

Crudo

Hamachi Crudo $22
citrus, olive oil, pink peppercorns, pickled red onion

TBar Tuna Tartare $24
ginger, shallots, soy, and sesame

Salmon Tartare $18
wasabi, tarragon oil and crackers

Shrimp Cocktail $18
dijonnaise and cocktail sauce



Caviar

crème fraîche, chives,

Wild American Paddlefish $110
54 g, sea salt potato chips

Polish Osetra $92
30 g, blinis, crème fraîche

Brioche Sliders

Merguez Meatball $5
spicy Moroccan green sauce

Fried Oyster $7
horseradish mayonnaise, pickled red onions

Chilled Lobster $9.50
herb aioli

Salmon Fumé $8
shaved fennel, cucumber, and dill

Salads

Roasted Beets $14
greek yogurt, strawberries and pistachio - honey vinaigrette

Frisée & Endive Salad $18
radicchio, mushrooms, aged parmesan, shaved fennel, chives, parsley and shallots

Caesar Salad $18
garlicky croutons and sardines

Les Plateaux

La Petite $45
6 oysters, 3 shrimp, 4 littlenecks

La Grande $115
12 oysters, 6 shrimp, 6 littleneck clams, half lobster, snow crab claws

Le Royale $175
12 oysters, 6 shrimp, 6 littlenecks, whole lobster, 4 snow crab claws, tuna tartare, salmon tartare

Chilled Lobster MP
dijonnaise and cocktail sauce