

FLORIAN

Lunch Menu

RAW BAR

OYSTERS DU JOUR 3 . 5 0 each

BLUEPOINT OYSTERS 3 . 5 0 each
sourced from westport, CT

STARTERS

SHISHITO PEPPERS 12
ranch spice & lime wedge

AVOCADO GUACAMOLE 14
served with corn tortilla chips

CRISPY BRUSSELS SPROUTS 11
maple sugar & lemon wedge

RATATOUILLE ARANCINI 12
risotto croquettes with swiss, mascarpone & summer vegetables
topped with shaved parmesan

SEAFOOD CEVICHE 18
scallops, shrimp, octopus, calamari, red onions, lime & cilantro

CRABCAKE 18
served with mango salsa & spicy mayo

FRIED CALAMARI 15
old bay aioli

SANDWICHES

AVOCADO TARTINE 16
avocado & goat cheese on sourdough toast with petit salad

CROQUE MONSIEUR 18
country ham with bechamel sauce & melted gruyère cheese on white
bread with a side salad
CROQUE MADAME open face with a sunny side up egg +2

SALMON BLT 21
seared salmon filet with bacon, tomato, greens & pesto aioli on
toasted sourdough with belgian frites

CHICKEN CUTLET SANDWICH 18
crispy chicken cutlet on brioche bun with lettuce, tomato,
& belgian frites with mayo

L'HAMBURGER 20
served on a brioche bun with applewood bacon-onion jam, swiss
cheese, lettuce, tomato, bourbon aioli & belgian frites

MOULES FRITES

2LB POT OF MUSSELS
WITH BELGIAN FRITES
& LEMON AIOLI

PROVENÇALE 26
tomato broth, shallots, olives, fennel, capers, garlic, saffron

MARINIÈRE 26
white wine broth with garlic, shallots, butter, lemon

LOBSTER 30
lobster broth, white wine, shallots, garlic, butter, lemon

RED CURRY 26
coconut broth, lime, shallots, butter, garlic, lemongrass

SALADS

ADD: CHICKEN 7 | SHRIMP 9 | SALMON 14

CAESAR SALAD 13
chopped romaine lettuce, marinated white anchovy,
croutons, shaved parmesan & caesar dressing

ORGANIC BEET SALAD 14
roasted red beets, balsamic reduction drizzle,
candied pecans & goat cheese croquettes

SALADE DE PRINTEMPS 17
spring mix, blueberries, strawberries, feta cheese,
pepitas & house-made apple cider & beet vinaigrette

ENTREES

BEER BATTERED FISH & CHIPS 28
beer-battered fried fresh cod with belgian frites, lemon aioli,
malt vinegar, & tartar sauce

LOBSTER ROLL 45
served hot with lemon butter or cold with lemon aioli on
buttered brioche with a side of belgian frites

BLACK INK SEAFOOD PASTA 34
shrimp, atlantic mussels, squid, & bay scallops, served with
squid ink linguine in a creamy lobster broth

NEW YORK STRIP STEAK 39
10 oz. strip served with belgian frites, garlicky sauteed spinach
& cognac-peppercorn cream sauce

SIDES

SAUTÉED GARLIC SPINACH 8

HOMEMADE BELGIAN FRITES 8

HOUSE SIDE SALAD 7
romaine, red onion, dried cranberry, citrus poppyseed dressing