

# otelier florion lunch

MON - FRI: 11:30AM - 3PM

## moules frites

STEAMING POT OF AROMATIC MUSSELS  
SERVED WITH BELGIAN FRITES & LEMON AIOLI

PROVENÇALE	2.6
<i>tomato broth, mirepoix, olive, fennel, capers, garlic &amp; saffron</i>	
MARINIÈRE	2.6
<i>white wine broth with garlic, mirepoix, butter &amp; lemon</i>	
LOBSTER	3.0
<i>lobster broth with white wine, mirepoix, butter &amp; lemon</i>	
RED CURRY	2.6
<i>coconut broth with kaffir lime, mirepoix &amp; lemongrass</i>	

## raw bar

OYSTERS DU JOUR	3.50 / ea
BLUEPOINT OYSTERS	3 / ea
<i>sourced from westport, CT</i>	

## starters

FRIED CALAMARI	15
<i>old bay aioli</i>	
CRISPY BRUSSELS SPROUTS	11
<i>maple sugar &amp; lemon wedge</i>	
SHISHITO PEPPERS	12
<i>ranch spice &amp; lime wedge</i>	
CRABCAKE	18
<i>served with mango salsa &amp; spicy mayo</i>	
SEAFOOD CEVICHE	18
<i>bay scallops, shrimp, octopus, calamari, red onions, lime &amp; cilantro</i>	
ARANCINI	12
<i>risotto croquettes with swiss, mascarpone &amp; shiitake mushrooms topped with shaved parmesan</i>	
AVOCADO GUACAMOLE	14
<i>served with corn tortilla chips</i>	

## salad

ADD: CHICKEN 7 | SHRIMP 9 | SALMON 14

CAESAR SALAD	13
<i>romaine, marinated white anchovy, shaved parmesan, &amp; croutons</i>	
ORGANIC BEET SALAD	14
<i>red beets, balsamic reduction, candied pecans &amp; goat cheese</i>	
APPLE & SPINACH SALAD	14
<i>green apple &amp; baby spinach with red onion, sliced almonds, dried cherries, hard boiled egg &amp; a honey-balsamic vinaigrette</i>	

## soup

FRENCH ONION SOUP	12
<i>classic beef broth, caramelized onions, french bread croutini, topped with melted gruyère cheese</i>	
NEW ENGLAND CLAM CHOWDER	12
<i>clams, potatoes, lardons &amp; heavy cream</i>	

## sandwiches

L' HAMBURGER	20
<i>applewood bacon-onion jam, swiss cheese, lettuce, tomato, bourbon aioli &amp; belgian frites</i>	
CHICKEN CUTLET SANDWICH	18
<i>served on a brioche bun with lettuce, tomato, &amp; mayo with belgian frites</i>	
GRILLED CHICKEN SANDWICH	19
<i>on sourdough with swiss, bacon &amp; onion jam, lettuce, tomato, lemon aioli &amp; petite side salad</i>	
CROQUE MONSIEUR	16
<i>country ham with bechamel sauce &amp; gruyère cheese on sourdough served with a side salad &amp; belgian frites</i>	
<b>CROQUE MADAME</b> open face with a sunny side up egg +2	

AVOCADO TARTINE	18
<i>avocado &amp; goat cheese on sourdough, served with a petit salad</i>	

## entrees

BEER BATTERED FISH & CHIPS	28
<i>beer-battered fried fresh cod with belgian frites, lemon aioli, malt vinegar, &amp; tartar sauce</i>	
NEW YORK STRIP STEAK	39
<i>10oz house-cut steak with cognac peppercorn cream, belgian frites &amp; sauteed garlic baby spinach</i>	
BLACK INK SEAFOOD PASTA	34
<i>shrimp, mussels, squid, &amp; bay scallops, served with squid ink linguine in a creamy lobster broth</i>	
GULF SHRIMP	32
<i>sauteed in garlic, served over fresh linguine with pesto</i>	
LOBSTER ROLL	39
<i>served hot with lemon butter or cold with lemon aioli on brioche bun with a side of belgian frites</i>	

## sides

HOMEMADE BELGIAN FRITES	8
<i>served with house-made lemon aioli</i>	
HOUSE SIDE SALAD	7
<i>romaine, red onion, dried cranberry &amp; citrus poppyseed dressing</i>	
PORCINI RAVIOLI	9
<i>served with tarragon sauce</i>	
SAUTÉED GARLIC SPINACH	8