★ Rate your favorite items and earn points →

pricelisto

The Imperial

Menu Prices — October 26, 2026

The Imperial menu with prices in United States, updated November 2021: 61 items across 13 categories, prices from $5.00 to $25.00.

Restaurant & Food Industry Reports



Fast Food Industry →



Pizza Industry →



Fast Casual Industry →



Casual Dining Industry →

Competitor Price Intelligence →

The Imperial Menu with Prices (United States)

The Imperial menu with prices in United States, updated November 2021: 61 items across 13 categories, prices from $5.00 to $25.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/the-imperial

Menu categories: Bites · Vegetables · Sandwiches · Seafood · Meat · Dessert · Wine by the Bottle · Not So Itty Bitty Sides · Brunch Specials · Little Bites · Sides · 6 Pack Can Beer & Cider · Bottled Cocktails

Bites

ITEM	PRICE
Fried Clams housemade tartar	**$7.00**
Crab Deviled Eggs 4 halves	**$10.00**
Housemade Pastrami Biscuits with Cheese Sauce	**$7.00**
Crispy Arancini Smoked Tomato Jam, Blistered Cherry Tomatoes, Fior Sardo	**$7.00**
Shrimp Cocktail 4 Jumbo Shrimp, Cocktail Sauce	**$11.00**

Vegetables

ITEM	PRICE
Alsatian Flatbread marinated chevre, cherry tomato, squash, caramelized onion, arugula	**$12.00**
English Pea Risotto green pea purée, tarragon, parmesan, lemon zest	**$13.00**
Sautéed Asparagus fior sardo, crispy pancetta, creamy dressing, garlic chips	**$14.00**
Spring Salad local radish, pickled sunchoke, sunflower seeds, aged feta, preserved ramp vinaigrette	**$13.00**

Sandwiches

ITEM	PRICE
Double Decker Burger gruyere, caramelized onions & mushrooms, ‘horsey’ sauce.	**$16.00**
Beer-Battered Rockfish house tartar, bibb lettuce.	**$15.00**
Smoked Reuben Housemade Pork Pastrami, Champagne Vinaigrette Slaw, Thousand Island	**$14.00**

Seafood

ITEM	PRICE
Pan Roasted Tilefish celeriac purée, sweet corn, cippolini, swiss chard, ramp gremolatta	**$20.00**
Seared Scallops charred baby carrots, celeriac puree, pepita pistou	**$20.00**

ITEM	PRICE
Steamed Maine Mussels housemade chorizo, smoked tomato broth, roasted fennel, espillette, migas	**$22.00**
Top Neck Clam "Stuffies" baked sausage & piquillo dressing, pepper ginger relish	**$12.00**

Meat

ITEM	PRICE
Beef Wellington butter leeks, fingerling potato, black truffle jus	**$25.00**
Escargot Bourguignon parsley Pernod butter, lemon, toasted brioche	**$12.00**
Green Circle Chicken roasted breast & confit thigh, fava bean purée, kalette, lemon, garlic	**$17.00**
Wild Boar Rigatoni braised shank, mushroom, peppadew, sherry jus	**$18.00**

Dessert

ITEM	PRICE
Chocolate Cake caramel custard, hazelnut brittle, chocolate ganache	**$8.00**
Cinnamon Vanilla Bread Pudding caramelized maple, chocolate crumble	**$7.00**

Wine by the Bottle

ITEM	PRICE
Chandon Estate Brut Sparkling	**$25.00**
Etincelle Sauvignon Blanc	**$25.00**
Joseph Drouhin Pinot Noir	**$25.00**

Not So Itty Bitty Sides

ITEM	PRICE
House Cut Fries	**$5.00**

Brunch Specials

ITEM	PRICE
Cinnamon French Toast brown butter bourbon apples, chantilly creme	**$11.00**
Pork Belly Hash smashed fingerling potato, red peppers, mornay sauce, sunny side egg.	**$12.00**
Quiche Lorraine spinach, bacon, caramelized shallot, crispy prosciutto.	**$11.00**
Sausage, Egg and Cheese house-made mortadella, fried farm egg, Monterey Jack, red pepper relish.	**$13.00**

Little Bites

ITEM	PRICE
Crispy Arancini smoked tomatos, parmesan	**$9.00**
Housemade Pastrami Biscuits	**$7.00**
Crab Deviled Eggs 4 halves	**$10.00**
Fried Clams housemade tartar	**$7.00**
Shrimp Cocktail 4 jumbo shrimp with cocktail sauce	**$11.00**

Sandwiches

ITEM	PRICE
Smoked Reuben housemade pork pastrami, champagne vinaigrette slaw, thousand island.	**$14.00**
Connecticut Style Lobster Roll North Atlantic lobster, lemon, herb butter, toasted brioche.	**$17.00**
Beer-Battered Rockfish house tartar, bibb lettuce.	**$12.00**
Double Decker Burger gruyere, caramelized onions & mushrooms, ‘horsey’ sauce.	**$16.00**

Sides

ITEM	PRICE
Parmesan Smash’d Taters	**$6.00**
Smoked Bacon	**$7.00**
Baby Biscuits and Honey Butter	**$5.00**
House Cut Fries (Sides)	**$5.00**

6 Pack Can Beer & Cider

ITEM	PRICE
Allagash White	**$20.00**
Brooklyn Lager	**$20.00**
Downeast Cider	**$15.00**
Flying Dog Thunderpeel Hazy IPA	**$20.00**

Bottled Cocktails

ITEM	PRICE
Good Ol' Fashioned Old Bardstown Bourbon, Simple, House Solera-Aged Bitters (8oz)	**$12.00**

ITEM	PRICE
MuleTide Grog Old Overholt BIB Rye, Allspice Dram, Ginger Passionfruit Syrup, Bubbled Wine (12oz)	**$12.00**
Sham-Wowsco! Wheatly Vodka, Sherry, Cabernet Sauvignon, Vermouth, Barrel-Aged Bitters (12oz)	**$12.00**
The GandT Bombay Sapphire, Imperial Tonic, Clarified Grapefruit & Lemon (12oz)	**$12.00**

Wine by the Bottle

ITEM	PRICE
Chandon Estate Brut Sparkling	**$25.00**
Etincelle Sauvignon Blanc	**$25.00**
Joseph Drouhin Pinot Noir	**$25.00**

Wine by the Bottle

ITEM	PRICE
Joseph Drouhin Pinot Noir	**$25.00**
Rhône Varietals - McPherson Cellars EVS Windblown, Texas, USA 2016	**$25.00**
Etincelle Sauvignon Blanc	**$25.00**
Syrah Blend - Petit Pays de l’Escallette Languedoc, France 2018	**$25.00**
Chandon Estate Brut Sparkling	**$25.00**

Bottled Cocktails

ITEM	PRICE
Good Ol’Fashioned Old Bardstown Bourbon, Simple, House Solera-Aged Bitters (8oz)	**$12.00**
The GandT Bombay Sapphire, Imperial Tonic, Clarified Grapefruit & Lemon (12oz)	**$12.00**