



DAILY LOBSTER MENU

LIVE FROM OUR LOBSTER TANKS

Lobster (1½ - 8 lbs) 29/lb

HOUSE PREPARATIONS

Angry Style

basil, lemon chili sauce

Kung Pao Style

white rice, sweet chili sauce, peanuts

Steamed

Roasted

Baked Crab Meat Stuffed

(\$21 supplement)

MONDAY NIGHT LOBSTER

choice of one appetizer, one main course, one dessert

\$44 PER PERSON

APPETIZER

Fresh Green Salad

mixed greens, cucumbers, cherry tomatoes, shaved red onions, fontina cheese

Lobster Bisque

green apple

Lobster Taco Trio

lobster salad, fennel slaw, avocado mousse

Lobster Dumplings

lime lobster aioli

LOBSTER MAIN COURSE

Any ¼ lb lobster fresh from our tank. 2 - 3 lb lobsters available upon request.

Steamed

served whole, herbed roasted potatoes, steamed cheesy vegetables, drawn butter, lemon

Wood Stone-Oven Roasted

garlic, rosemary, herbed roasted potatoes, steamed cheesy vegetables, drawn butter, lemon

Kung Pao Style

sweet chili sauce, peanuts, rice, steamed cheesy vegetables, drawn butter, lemon

Lobster Carbonara

penne pasta, maine lobster, green peas, bacon, cauliflower, lobster cream sauce

DESSERT

Warm Apple Blueberry Cobbler

Ice Cream Sundae

Chocolate Mousse Cake

Vanilla Crème Brûlée

Cheesecake Lollipop Tree For Two

(\$5 supplement)

Executive Chef Gary LaMothe

A CRAVEABLE EXPERIENCE