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, balsamic vinaigrette
Lobster Bisque
green apple
Lobster Tacos
lobster salad, fennel slaw, avocado mousse serving of two
Lobster Dumplings
lime lobster aioli

LOBSTER MAIN COURSE
Any 1/4 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 Fudge Cake
Vanilla Crème Brûlée
Cheesecake Lollipop Tree For Two
($5 supplement)

Executive Chef Gary LaMothe
A CRAVEABLE EXPERIENCE