

LOBSTER



SUMMER

THIS EXCLUSIVE MENU WILL
BE AVAILABLE UNTIL AUGUST 28TH

... STARTERS ...

LOBSTER GRATINÉE

Oven-baked lobster with garlic, herbs and melted Monterey Jack and cheddar cheeses. **14**

BACON WRAPPED LOBSTER

Succulent Atlantic lobster wrapped in Applewood smoked bacon. Served with a zesty martini cocktail sauce. **16**

... CASUAL PLATES ...

CRISPY LOBSTER TACOS

Tossed in crispy rice, golden fried lobster on warm tortillas with cabbage slaw and cilantro. **19**

... MAINS ...

Served with your choice of:

BAKED POTATO • ROASTED GARLIC MASHED POTATO • KEG FRIES
TWICE BAKED POTATO (contains bacon) • ASIAGO RICE • MIXED VEGETABLES

LOBSTER SIRLOIN

Our sirloin topped with lobster, shrimp, scallops and asparagus spears, finished with our house crafted lobster velouté sauce. (6 oz) **39**

STEAK AND HALF LOBSTER

A tender sirloin steak grilled to perfection with a fresh, half Atlantic lobster. Served with hot butter and lemon. (6 oz) **46** • (8 oz) **49**

LOBSTER TAIL DINNER

A large Atlantic lobster tail, served with your choice of accompaniment. (12 oz) **43**

WHOLE ATLANTIC LOBSTER

Two pounds of sweet and succulent fresh Atlantic lobster. Served with hot butter and lemon. **52**

*Menu nutritional information is available.
Let us know if you have a food allergy or sensitivity.*