

LOBSTER NIGHT

SMALL PLATES

Shrimp Cocktail 18

lemon wedge / cocktail sauce

Lobster Tacos 34

tempura battered lobster tail / cabbage / chipotle aioli / mango salsa

Lobster Quesadilla 23

flour tortilla / lobster meat / three cheese blend / black bean salsa / served with sour cream & chipotle aioli

Drunken Clams 22

garlic white wine & marinara sauce / red pepper flakes

ENTREES

First glass of wine is \$4 with purchase of one of the lobster entrées:

1 1/4lb Lobster 29**

steamed or broiled / corn on the cob / red skinned potatoes

1 1/4lb Stuffed Lobster 38**

broiled / super lump crab meat / corn on the cob / red skinned potatoes / drawn butter

Twin Lobster Tails 48

broiled / coconut rice / seasonal vegetables

Angry Lobster 42

sauteed lobster meat / spinach / bucatini pasta / spicy marinara

Lobster Ravioli 36

topped with lobster cream sauce and lobster meat

Lobster Risotto 36

asparagus / tomato / roasted corn / green onion

LIMITED QUANTITIES AVAILABLE

WINE CHOICES

WHITE

Donnafugata Anthilia, 2021, Sicily, Italy

J. Lohr Riverstone Chardonnay, 2022, Central Coast, CA

Domaine Paul Buisse Touraine Sauvignon Blanc, 2022, Loire, France

ROSE

11 Minutes, 2023, Pasqua Odi et Amo Rose

RED

District 7, Pinot Noir, 2022, Central Coast, CA

Crocus Malbec, 2020, L'Atelier, France

Greystone Merlot, 2018, Oakville, CA