## SNIIP

200P		
SEAFOOD CHOWDER  smooth and flavourful soup with assorted seafood	\$98	EST
COBSTER BISQUE mooth and flavourful soup based on a strained broth from lobsters	\$98	
TAPAS		
Burrata Mozzarella with Seasonal Tomatoes	\$98	
LOBSTER TACO (2 PCS) obster meat, homemade corn tortilla, guacamole,	\$98	
CRAB CAKES SLIDERS (2 PCS) weet brioche, crab cakes, tartar sauce	\$98	
GRILLED CALAMARI  tuffed with lobster risotto, spicy mayo	\$98	
CHILEAN MUSSELS with chorizo and marinara sauce	\$128	
LOBSTER SLIDERS (2 PCS) sweet brioche, lobster meat, tartar sauce	\$128	
LOBSTER		
GRILLED LOBSTER (400 - 450G) HALF garlic lemon butter, fries, salad WHOLE add cheese +\$15	\$198 \$368	
LOBSTER ROLL lobster meat piled on a classic hot dog- style bun, fries	\$278	
10 OZ LOBSTER TAIL garlic lemon butter, fries, salad add cheese +\$15	\$398	
RISOTTO		
TRUFFLE WILD MUSHROOM (V) wild mushroom, white wine, parsley	\$148	
MIXED SEAFOOD RISOTTO Chilean mussels, clams, octopus, creamy Sicilian comato sauce	\$188	
LOBSTER lobster meat, chilli garlic, white wine, parsley, tomato sauce, prawn bisque	<b>\$268</b>	
MAC & CHEESE		
PLAIN (V) Macaroni pasta, double cream, mozzarella & cheddar cheese	\$158	
Mushroom (V)  Macaroni pasta, double cream, mozzarella, cheddar cheese & mushroom	\$168	
BACON Macaroni pasta, double cream, mozzarella,	\$178	
MACALOTTI PUSLA, AUADIC CICAIII, IIIUZZAIEIIA.		



# Lobster Shack's Signature

CLASSIC CAESAR	\$148
romaine lettuce, parmesan cheese, croutons, anchovies	
add bacon \$35, add smoked salmon \$35	

\$218 LOBSTER SALAD with orange and fennel, lemon, pink grapefruit, mixed leaf salad, honey and lemon dressing

FISH & CHIPS beer and batter fish, French fries, salad, tartar sauce	\$198
BARRAMUNDI FISH double cream mashed potato, green beans, butter sauce	<b>\$218</b>
BEEF CHEEK slow cooked Argentinian beef cheek with double	\$218
ROAST BLACK TIGER PRAWN in garlic butter and truffle mash potato	\$248
Sure 'N' Ture	\$398

ha<mark>lf grilled lobster</mark>, ribeye steak, fries, garden salad

POTTED CRAB WI'crab meat served with or		\$148
parsley, butter & brioche		1 0
FRESH OYSTERS shallots wine vinegar	6 pcs 12 pcs	\$198 \$360

**SEAFOOD PLATTER FOR 2** \$668 smoked salmon, 4 oysters, whole lobster, mussels

LINGUINI VONGOLE garlic, fresh parsley, white wine, fresh clams	\$168
Mussels Marinara Linguini Chilean mussels, marinara sauce, parmesan cheese	\$168
Typhoon Crab Linguini crispy garlic, fried chilli, basil, truffle paste	\$188
BEEF CHEEK RIGATONI slow-cooked beef cheek ragu, parmesan cheese	\$198
<b>LOBSTER LINGUINI</b> chopped garlic, basil, lemon juice, white wine, lobster bisque	<b>\$268</b>
DESSERT	
CHOCOLATE LAVA CAKE	\$68

Sides \$58

**PANNA COTTA** 

\$68

French Fries **Mashed Potato** Creamy Spinach Sautéed Mushroom French Beans, Garlic Butter, White Wine

Macaroni pasta, double cream, mozzarella,

**LOBSTER** *Macaroni pasta, double cream, mozzarella,* 

cheddar cheese & bacon

cheddar cheese & lobster meat

\$288